

## RAW MEAT (CHILLED OR FROZEN) GRADING AND MARKING RULES

### 1 Short title, commencement and application :

- (1) These rules may be called the Raw Meat (Chilled or Frozen) Grading and Marking Rules, 1991.
- (2) They shall come into force on the date of their publication in the Official Gazette.
- (3) They shall apply to meat obtained from buffaloes, sheep and goats.

### 2 Definitions. - In these rules, unless the context of otherwise requires:-

- (1) "Agricultural Marketing adviser" means the Agricultural Marketing Adviser to the Government of India;
- (2) "Animal" means an animal belonging to any of the species specified below, namely:-
  - (a) Buffalo
  - (b) Sheep and
  - (c) Goat.
- (3) "Buffalo beef meat" means buffalo carcass or meat from an animal which is more than twelve months of age;
- (4) "Boneless meat" means dressed meat which is free from tendons, bones, cartilages and separable nerves;
- (5) "Buffalo calf meat or veal" means buffalo carcass or meat from animal above four months up to twelve months of age;
- (6) "Carcass" means the dead (slaughtered) body or any part thereof including viscera of any animal which has been slaughtered according to the contracted method in an approved slaughter house;
- (7) "Chevon" means goat carcass/cuts/cubes obtained from goat which is more than nine months of age;
- (8) "Chilled" means that the temperature of carcass or cuts of mince does not exceed 4 degrees Celsius (C) at any stage;
- (9) "Cuts" mean meat obtained from dressed carcass and boneless meat;
- (10) "Frozen" means that the temperature of carcass or meat of mince shall reach (-) 15<sup>0</sup> C by quick freezing and shall not exceed (-) 10<sup>0</sup> C at any stage;
- (11) "Halves" means sawed or chopped carcass divided into two equal halves by splitting through the centre of the backbone, or

removing the backbone by cutting through the transverse process of the vertebrae;

- (12) "Inspecting Officer" means a qualified Veterinarian appointed or recognized as Inspecting Officer by the Agricultural Marketing Adviser;
- (13) "Lean" means the meat free from separable fat;
- (14) "Legs" means single or unsplit cut of half or side in front of hip bone;
- (15) "Minced meat" means comminuted meat of uniform grains obtained from boneless meat of buffaloes or buffalo calf or sheep or goats;
- (16) "Mutton" means sheep carcass or cubes or cuts obtained from sheep which is more than nine months of age;
- (17) "Net Weight" means weight of the carcass or cuts or mince when packed but does not include weight of the package or added ice;
- (18) "Quarters" means the fourth part of carcass or the cut sides of a buffalo or buffalo calf carcass derived from halves of the half cut between the tenth and eleventh ribs or between the 12th and 13 ribs;
- (19) "Schedule" means a schedule to these rules;
- (20) "Slaughter" means killing of an animal employing a humane or any other approved method in a licensed slaughter house where the animal is subjected to thorough ante-mortem and post-mortem examination;
- (21) "Slaughter house or Abattoir" means the building, premises or place which is licensed by the local authority for the slaughter of animals intended for human consumption.

### 3. Quality Control and Inspection.

- (1) **Grade designations.** --- The grade designations to indicate the characteristics and quality of raw meat (chilled or frozen) shall be as set out in column 2 of the Schedules I to IV.
- (2) **Special characteristics and bacteriological standards of grade designations :-** The special characteristics and bacteriological standards of the grade designation shall be as specified against each designation in columns 3 and 4 of the Schedules I to IV.
- (3) **Grade designation mark :-** The grade designation mark shall consist of a label and or replica bearing the design as specified in Schedule VII.
- (4) **Method of grading :-** The grading of raw meat (chilled or frozen) shall be done only at the authorised premises and according to the instructions issued from

time to time by the Agricultural Marketing Adviser. The grade designation and other particulars of raw meat (chilled or frozen) shall be marked by the Inspecting Officer after carrying out inspection by him as specified in Schedule I to V.

- (5) **Veterinary Health Certificate:** - A Veterinary Health Certificate shall be issued on a written request from the authorised packer, by the Veterinarian duly authorised by the Agricultural Marketing Adviser.
- (6) **Method of Packing :-** (a) The raw meat (chilled or frozen) shall be packed as carcass or primal or cut portion or mince, as the case may be at the authorised premises and strictly in accordance with the instructions issued in this regard from time to time by the Agricultural Marketing Adviser.
- (b) Meat of the same type shall be packed.
- (7) **Method of marking (a)** A grade designation mark label shall be securely affixed to each package as prescribed by the Agricultural Marketing Adviser.
- (b) In the grade designation mark label the following particulars shall be clearly indicated, namely-
- (a) Type,
  - (b) Grade,
  - (c) Net weight,
  - (d) Gross Weight,
  - (e) Date of packing,
  - (f) Date of inspection,
  - (g) Certificate of Authorisation Number,
  - (h) Name and address of the meat processing unit,
  - (i) Signature of the Inspecting Officer.

An authorised packer may stamp or write his private trade mark (s), if such trade mark (s) does not represent anything contrary to the contents of the grade designation mark labels and is/are duly approved before hand by the Agricultural Marketing Adviser.

- (8) **Requirements of an Abattoir** - For the purpose of assuring the quality of meat, it shall be ensured that the abattoir where the animals are slaughtered shall meet with the following requirements.
- (A) All abattoirs serving raw material requirements of the industry for meat for grading and in existence as on the date of the final notification of these rules shall be 31-12-1992 comply with the requirements stipulated in IS:4393-1979 "Basis requirement for an Abattoir".

Provided further that in such cases specifications as laid down in Tables 1 and 2 of the said specification may subject to such modifications as may be technically necessary having regard to the physical configuration of carcasses available for slaughter and

as may be advised by competent technical advice on the matter.

- (B) The abattoirs or slaughter houses constructed after the date of the notification of these rules and utilized for purposes of securing raw material for grading of meat shall comply with the requirement of IS : 4393-1979 subject to the proviso above mentioned and further subject to item (C) below.
- (C) Whether after the date of notification of these rules abattoirs or slaughter houses are constructed for purposes of securing meat for grading and these are in conformity with any accepted international standards for abattoirs such unit (s) shall not be required to comply with I.S. requirements mentioned above and shall be eligible for licensing on the basis of compliance with any other accepted international standards.
- (D) In cases where clause (A) above is applicable, having regard to the fact that existing abattoirs will require reasonable time to be brought up to the desired standards and time is so granted by these rules up to 31-12-1992 and having regard further to the need for urgent short term measures for up gradation of existing facilities to maintain high quality for meat for grading, existing slaughter houses shall during the interim period be upgraded as expeditiously as possible so as to conform to requirements specified in Schedule VI to these rules.

However such slaughter houses shall conform to the requirements specified in Schedule VI.

- (9) Conditions for ante-mortem and post-mortem inspection:-

The animals and carcasses shall be subjected to ante-mortem and post-mortem inspections as specified in IS : 1982-1971 "Code of practice for ante-mortem and post-mortem inspection of meat animals". Provided that in order to provide for reasonable time for creation of infrastructure necessary for implementation of these procedures of inspection, Government may by order appoint a future date to bring into effect the provisions of these rules. In the meanwhile the Central Government shall issue due notice to all concerned to make necessary preparation for implementation of these rules.

- (10) **Storage** - (a) The carcasses or halves or quarters shall be stacked on clean racks at least 30 cms. from the ceiling, 10 cms. from the walls and 20 cms. from the floor.
- (b) The frozen and packed carcass or meat or mince shall be stacked on clean racks at least 30 cms. from the ceiling 20 cms. from the floor and 20 cms. from the walls and cartons shall be stacked one over the other.
- (11) **Sanitary and other requirements of meat processing unit of the authorised packer-** The

premises shall be fit for processing approval and registered by the local authority. The minimum sanitary and other requirements to be complied with shall be as specified below.

- (i) The premises shall not be located in an area which is subjected to frequent floods.
- (ii) The roads within the premises shall be metal led.
- (iii) All yards, out houses, stores and all approaches to the factory shall always be kept clean and in sanitary condition.
- (iv) The premises shall be located in a sanitary place. Wherever marine products, fruits and vegetables are handled in the same area, the premises where meat is processed shall be adequately partitioned from the premises where these products are processed or leave a gap of 7 days between different processing.
- (v) It shall exclude the entry of dogs, cats, rodents, insects, flies, crows, bats and vultures. The use of poisons or poisonous baits is forbidden in places where processing is carried out or any packed product is stored.
- (vi) The premises shall be so constructed and maintained as to permit hygienic processing and dressing. All operations in connection with the processing or packing of carcass meat shall be carried out under strict hygienic conditions and under the supervision of the Inspecting Officer. Meat shall not come in contact with floors, walls or other fixed structures, except those which are specially designed for contact with meat. No portion of the processing area shall ever be used for living or sleeping purposes unless it is separated from the processing or dressing area by a wall.
- (vii) All the parts of the authorised premises shall always be kept clean, adequately lighted (good natural or artificial light with an intensity of 220 Lux in work rooms and 550 Lux in inspection areas) and ventilated and shall be regularly cleaned, disinfected and deodorized. The premises should provide adequate working space for the satisfactory performance of all operations. The flooring shall be impervious non-slippery and washed daily with disinfectant. The floor should slope sufficiently for liquids to be drained off to trapped outlets protected by a grill, except in rooms where meat is frozen or stored frozen. Lime washing, colour washing or painting as the case may be, shall be done at least once a year. The date when this is to be undertaken shall be intimated in advance to the Agricultural Marketing Adviser to facilitate verification and inspection. The floors, walls, ceiling partitions, doors and other parts of all structures shall be of such material construction and finish that they can be readily and thoroughly cleaned. The walls shall be tiled with white glazed ceramic tiles up to a height of 1.5 metres to enable washing with hot water and chemical disinfectants. Alternatively coatings or

hygienic panels approved by the Agricultural Marketing Adviser may be used instead of ceramic. The walls shall be free from cracks, crevices and dampness.

- (viii) All plant areas utilized for processing of meat shall be appropriately protected against ingress of flies.
- (ix) The ceiling shall be of permanent nature and prevent accumulation of dirt and minimize condensation, mould development and flaking and should be easy to clean. Wherever stairs are there it should be constructed with such material which can be cleaned easily and effectively and should have side curbs with a minimum height of 45cms.
- (x) The premises shall be free from cobwebs and spiders.
- (xi) The rooms and compartments in which the meat is processed or stored shall be free from dust and odour emanating from the dressing rooms, toilets, catch basins, by products storage, animal pens etc.
- (xii) The equipment shall be placed so as to permit thorough inspection for cleanliness. All the tables and equipments used for dressing of carcasses shall be of such material which can be easily cleaned, sterilized and impervious to water, resistant to chemicals and rust and smooth. Equipments and utensils used for inedible or condemned materials should be so identified and should not be used for edible meat. No vessel or container for storage of meat made up of iron or galvanized iron shall be used. Copper or brass vessel when used, should be heavily tinned. Use of wooden equipments or structures in the processing area shall be avoided. Wooden chopping blocks and wooden handle of knives which when used, shall daily be washed with hot water or steam sterilized. The wooden chopping blocks shall be strong enough to withstand chopping and shall not contaminate the meat with wood dust.
- (xiii) All drainage and plumbing system shall be designed for efficiency and adequacy having regard to thorough-put of the plant and all drains and gutters shall be permanently installed.
- (xiv) All activities related directly or indirectly to meat processing and having requirements of the use of water shall be supported by access to adequate clean and potable water. If procured from sources other than Municipal or State sources the plant shall have all necessary arrangements for rendering water privately procured for use in the processing plant clean, potable and wholesome. Irrespective of the source of supply all water utilized in the plant for processing related activities whether directly or indirectly shall be subjected to regular testing and the plant shall have adequate arrangements for such testing. If upon testing, water is found to be unwholesome or non-potable, the fact shall be reported to the authorities responsible for the supply and if it is from processor's own sources then processor shall take all necessary

steps to render the water wholesome and potable. When procured from sources under control of the State or municipal authorities and when found unwholesome the processor shall take immediate steps to render the water clean and potable, until corrective steps are taken by the authorities responsible. Irrespective of the source of supply the plant shall subject to water used directly or indirectly in connection with processing to weekly tests for wholesomeness and pot ability and shall maintain records of the same. Such records shall be preserved for a minimum period of one year.

- (xv) Wash basins with ample detergent and harmless antiseptic solution preferably with foot operated combination faucets having hot and cold water supply shall be provided at each entry and exit points.
- (xvi) Ample supply of water shall be provided for the workers and for keeping the plant clean. Tables, band saws, knives, steels, cleavers, knives pouches, containers for storage of meat shall be washed thoroughly with detergent solutions and hot water. Hot water at 80<sup>0</sup>C and above should be available for sterilization of knives and other cutting tools equipments. If non potable water is used for production of steam or for refrigeration or fire control or any other purpose unconnected with processing then such water should be carried in completely separate lines identified preferably by colour and with no cross connection or back siphon age with the lines carrying potable water supply.
- (xvii) No person having any open wound on the hands shall be allowed to work in the processing area. No person suffering from infections or contagious disease shall be allowed to enter the premises. Annual medical check up of all the employees shall be carried out by a registered medical practitioner with a minimum MBBS qualification. A record of such examination duly signed by the registered medical practitioner shall be maintained and presented to the inspecting Officer as and when desired by him. Overcrowding of employees in the processing shall be avoided by providing working tables at sufficient distance from each other.
- (xviii) Spitting, chewing and smoking shall be prohibited in the processing area.
- (xix) The finger nails and hairs shall be properly trimmed. Combing of hairs and cleaning (blowing) of nose in processing area shall be prohibited.
- (xx) All process workers shall be provided with aprons, headwear's, hand gloves and footwear of such material which can be easily cleaned and disinfected. The supervisory staff shall ensure that the same are properly cleaned and the workers are neat, clean and tidy. Adequate, suitable and conveniently located changing facilities should be provided.

- (xxi) All the external access to the processing area shall be provided with antiseptic foot bath for the persons entering the processing area.
- (xxii) Whenever five or more employees of either sex are employed, sufficient number of latrines and wash basins as specified below shall be provided for each sex.

No. of Workers	No. of latrines	No. of urinals	No. of wash-basins	No. of bath-rooms
Not exceeding 25	1	2	1	1
Exceeding 25 but not exceeding 50	2	4	2	2
Exceeding 50 but not exceeding 100	3	6	3	3
Exceeding 100	5	10	5	5

- (xxiii) Waterproof protective clothing and work implements should not be taken by the persons handling meat into the water closet and changing room. Water proof clothing should be washed at the end of each working day and hung on the facilities provided.
- (xxiv) Exhaust fans shall be provided where necessary.
- (xxv) The trolleys used for transportation of the waste shall be so marked as to identity them from those which shall be exclusively used for the transportation of carcass meat.
- (xxvi) Waste material should be handled in such a manner as to exclude contamination of meat or potable water. Precautions should be taken to prevent access to waste by pests and inedible to human beings. Waste should be removed from the meat handling and other working areas at regular intervals and at least once a day. Immediately after the disposal of the waste, receptacles used for storage and any equipment which has come into contact with the waste shall be cleaned and disinfected. The waste storage area shall be cleaned and disinfected at least once a day.
- (xxvii) The equipment and the approved processing area shall not be used without approval of the Agricultural Marketing Adviser or any officer authorised by him in this behalf for the processing of any other material other than meat of the same species.
- (xxviii) The authorised premises shall have adequate cold storage facilities. The temperature of meat prior to processing shall not exceed 7<sup>0</sup>C and when immediate processing is not practicable, prepared raw meat shall be placed in refrigerated storage until required.
- (xxix) The cold storage(s) (chilling room, freezing room, freezer store) shall be licensed premises under the concerned Cold Storage Order or Act and shall be subjected to the provisions of the said order or Act.

Temperature record charts of the Cold Storage shall be maintained and retained for one year.

- (xxx) A definite time schedule shall be adopted for cleaning and sanitizing the chilling room and deep freezer.
- (xxxi) The entry to the processing area shall be restricted and process workers from slaughter or by product area section shall not be allowed to the clean area, that is, processing or packing area. For easy identification, the uniforms of workers of the clean area shall be different from those working in other areas.
- (xxxii) All the processing area and equipments shall be cleaned and disinfected both before and after each day's work.
- (xxxiii) Suitable locking facilities for the storage of cartons, polyethylene coverings, wrappers, labels, seals and the like, which bear the recognized health mark shall be provided.
- (xxxiv) Accommodation for exclusive use of the inspecting services shall be provided.
- (12) Method of sampling and Testing :- The inspection of raw meat (chilled or frozen) shall be done by drawing representative samples wherever necessary as stipulated in the Schedule V and testing the same with a view to ensure that the consignment conforms to the standard specifications set forth in the notification.
- (13) Instructions of the Agricultural Marketing Adviser :- All instructions regarding sanitation in the premises, cleanliness of personnel and equipment, operational procedures, methods of sampling testing, packing, marking and inspection of raw meat at all stages of dressing and maintenance of records thereof, issued from time to time by the Agricultural Marketing Adviser shall be adhered to, provided these are compatible with the standards given in this notification.
- (14) Mode of offer of consignment for inspections - the following conditions are to be fulfilled while offering the lot :
  - (a) Carcasses of each species and grade shall be hung separately in a straight line at least 20 cms. above the floor and the sides of the carcasses shall not be touching each other or the side walls. The carcasses or halves shall be at a sufficient distance from each other to enable the inspecting officer to walk around and have a clear view about the confirmation, finish, colour etc.
  - (b) In the case of packed material in cartons, the package shall be kept on racks which are at least 20 cms away from the floor and 30 cms away from the ceiling and shall be 20 cms. away from the side walls.
  - (c) In the case of stockinet's or packs the same shall not be stitched till inspected.

- (d) The inspecting officer shall be entitled to draw more than one sample from any or all the packages for determination of correctness of the grade.
- 15. Conditions for transport of Carcasses or meat - The conditions specified in column (2) of the following table are to be followed for transportation of carcasses or meat depending upon the type of meat.

Type of meat	Specification for transport
(1)	(2)
Fresh	Vehicles fully covered with impervious flooring and side walls. In case of transport over distances (exceeding) of 100 kms., suitable arrangements shall be made to maintain a temp. not exceeding 6 <sup>0</sup> C.
Chilled	Transported in insulated or refrigerated vans maintaining a temperature not exceeding 6 <sup>0</sup> C.
Frozen	Transported in insulated or refrigerated van. The temperature of the carcass or meat shall not exceed (-) 7 <sup>0</sup> C (minus seven degree Celsius.)

- 4. **Basis of Inspection** :- Inspection of raw meat (chilled or frozen) shall be carried out with a view to ensure that the same conforms to the specifications specified in the Schedule I to V to this Notification.
- 5. **Procedure of Inspection and certification:-**
  - (1) Application for Inspection - An authorized packer intending to grade raw meat (chilled or frozen) shall intimate in the prescribed Performa specifying the particulars of consignment intended to be graded to the nearest office of the Directorate of Marketing and Inspection.
  - (2) The time limit for sending application- Every such intimation shall reach the office of the Directorate of Marketing and Inspection not less than five working days before the anticipated date of dispatch of the consignment from the authorised premises.
  - (3) Issue of Veterinary Health Certificate:
  - (a) On receipt of the intimation under sub-rule 1 of rule 5, the Agricultural Marketing Adviser or any other officer authorised by him in this behalf on satisfying himself, on the basis of inspection carried out as if provided under rules 3 and 4 the instructions and any issued in this behalf that the consignment has been processed and packed according to the standard specification applicable to it, shall issue a Veterinary Health Certificate declaring the consignment of raw meat (chilled or frozen) as fit for human consumption.

- (b) Provided that it shall be lawful for the Agricultural Marketing Adviser or any other officer authorised by him to supervise, oversee and secure compliance of the requirements of the above provisions and to refuse to issue Veterinary Health Certificate in respect of meat not complying with the requirements concerning ante-mortem and post-mortem.
- (c) Provided further that it shall be lawful for the Agricultural Marketing Adviser to specify and designate the personnel necessary and responsible for ante-mortem and post-mortem inspections and this shall include the number of personnel necessary for either or both functions per unit of number of carcasses.
- (d) Provided further that such personnel may be under the employment of the Agricultural Marketing Adviser or any other authority or the private agency entitled to any responsible for the use of the premises in question for slaughter of animals and /or production of meat.
- (4) **Refusal to Issue Veterinary Health Certificate -**  
The Agricultural Marketing Adviser or any other person duly authorised by him shall communicate refusal to issue veterinary health certificate along with his reasons there of within a period of five days after inspection.
- (5) **Check Inspection -** Subsequent to certification, the Agricultural Marketing Adviser or any other officer authorised by him shall have the right to reassess the quality of the consignment in storage, transit or at ports. In the event of consignments being found not conforming to the standard specification, the certificate originally issued shall be withdrawn.
- (6) **Validity of Veterinary Health Certificate-** The Veterinary Health Certificate issued shall be valid for a period of five days in respect of chilled meat and ninety days for frozen meat and twenty one days for vacuum packed chilled meat from the date of passing of the consignment. If more than one consignments approved on different dates is presented in one application the validity of the certificate shall be reckoned from the earliest date of approval.
- (7) **Revalidation of Veterinary Health Certificate -** If the consignment is not shipped within the period of validity of the Veterinary Health Certificate the exporter shall be permitted to present the consignment of revalidation. In such cases, the validity shall be extended for a further period of three days and thirty days for chilled or frozen meat respectively.
6. **Place of Inspection:-** The inspection of raw meat (chilled or frozen) for the purpose of these rules shall be carried out in the premises of the Authorised packer or abattoir, as appropriate. The Authorised packer or abattoir authorities shall provide all necessary facilities to the Agricultural Marketing Adviser or any other officer authorised by him in this behalf to carry out inspection.
7. **Inspection fee-** Subject to a minimum of Rs.50 (Rupees fifty) per consignment a fee at the rate of 0.4 per cent of the value shall be levied by the Agricultural Marketing Adviser on the authorised packer as inspection fee.
8. **Appeal-** (a) Any person aggrieved by the refusal of the Agricultural Marketing Adviser or any other officer duly authorised by him, to issue a Veterinary Health Certificate may within ten days of the receipt of the communications of such refusal by him prefer an appeal to a Panel of Experts consisting of not less than three, but not more than seven persons appointed for the purpose by the Agricultural Marketing Adviser.
- (a) The quorum of the panel shall be three.
- (b) The appeal shall be disposed of within fifteen days of its receipt.

**SCHEDULE I**  
**SPECIFICATION FOR BUFFALO BEEF OR MEAT**

**1. General**

Buffalo beef shall be obtained from healthy animals and slaughtered in slaughter houses. The animals shall be subjected to ante-mortem and post-mortem inspections by Veterinarians designated and/or of recognized local agency in respective states by the Agricultural Marketing Adviser. It shall not be treated with coloures, dyes, additives, preservatives and chemicals.

**2. Special**

1. Types : Buffalo beef or meat shall be of the following types:

- I. Type A : Fresh, Chilled Carcass.
- II. Type B : Fresh Frozen Carcass.
- III. Type C : Buffalo beef (bone-in), fresh, chilled.
- IV. Type D : Buffalo beef (bone-in) fresh, frozen.
- V. Type E : Buffalo (boneless) beef, fresh, chilled.
- VI. Type F : Buffalo (boneless) beef, fresh, frozen.

**2. Grades**

Buffalo beef or meat shall be of the following grade and standards:-

Commercial Name	Grade designation	Special Characteristics	Bacteriological standards
1	2	3	4
Buffalo meat	Standard Grade	<p>The meat shall have/be</p> <ol style="list-style-type: none"> <li>1. Lean, good texture, bright red to radish in colour.</li> <li>2. Free from tears, lacerations, slime, discoloration, malodour and structural alterations.</li> <li>3. Firm inconsistency i.e., will not pit on pressure.</li> <li>4. Minimum connective tissue.</li> <li>5. Boneless cuts to be entirely free from bone pieces, wood dust, metal pieces and other undesirable matter.</li> </ol>	<p>The sample per lot drawn and tested shall fulfil the following requirements:</p> <ol style="list-style-type: none"> <li>1. Total plate count Not exceeding 10 microorganisms per gram.</li> <li>2. Escherichia coli Not exceeding 100 per gram.</li> <li>3. Salmonella - Absent</li> </ol>

**SCHEDULE II**  
**SPECIFICATION FOR BUFFALO CALF MEAT OR VEAL**

**1. General**

Buffalo calf meat or veal shall be obtained from healthy animals slaughtered in slaughter houses. The animals shall be subjected to ante-mortem and post-mortem inspections by a Veterinarians designated and/or of recognized local agency in respective states by the Agricultural Marketing Adviser. It will not be treated with colures, dyes, additives, preservatives and chemicals.

**2. Special**

- I. Types : Buffalo calf meat or veal shall be of the following types:
- II. Type A : Fresh, Chilled Carcasses.
- II. Type B : Fresh, Frozen Carcasses.
- III. Type C : Buffalo veal (bone-in), fresh, Chilled.
- IV. Type D : Buffalo veal (bone-in) fresh, frozen.
- V. Type E : Buffalo veal cuts (boneless) fresh, chilled.
- VI. Type F : Buffalo veal cuts (boneless) fresh, frozen.

Buffalo calf meat or veal shall be of the following grade and standards:-

Commercial Name	Grade designation	Special Characteristics	Bacteriological standards
1	2	3	4
Veal	Standard Grade	<p>The meat shall have/be</p> <ol style="list-style-type: none"> <li>1. Lean, fine in texture, bright pink to pinkish in colour.</li> <li>2. Free from tears, lacerations, rugged edges, slime, discoloration, malodour and structural alterations.</li> <li>3. Firmness in consistency i.e., will not pit on pressure.</li> <li>4. Minimum connective tissue</li> <li>5. Boneless cuts to be entirely free from bone pieces, wood dust, metal pieces and other undesirable matter.</li> </ol>	<p>The sample per lot drawn and tested shall fulfil the following requirements:</p> <ol style="list-style-type: none"> <li>1. Total plate count Not exceeding 07 microorganisms per gram.</li> <li>2. Escherichia coli Not exceeding 100 per gram.</li> <li>3. Salmonella - Absent</li> </ol>

**SCHEDULE III**  
**SPECIFICATION FOR MUTTON (SHEEP) AND CHEVON (GOAT-MEAT)**

**1. General**

Mutton and chevon shall be obtained from healthy animals and slaughter in slaughtered houses. The animals shall be subjected to ante-mortem and post-mortem inspections by Veterinarians designated and/or of recognized local agency in respective states by the Agricultural Marketing Adviser. It shall not be treated with colures, dyes, additives, preservatives and chemicals.

**2. Special**

I. Types : Mutton shall be of the following types:

- I. Type A : Fresh, Chilled Carcasses.
- II. Type B : Fresh, Frozen Carcasses.
- III. Type C : (bone-in) fresh, Chilled .
- IV. Type D : (bone-in) fresh, Frozen.
- V. Type E : Deboned (boneless) fresh, chilled.
- VI. Type F : Deboned (boneless) fresh, frozen.

**2. Grades**

Mutton shall be of the following grade and standards:-

Commercial Name	Grade designation	Special Characteristics	Bacteriological standards
1	2	3	4
Mutton	Standard Grade	The dressed carcasses or meat shall have/be 1. Boneless cuts to be entirely free from bone pieces, wood dust, metal pieces or other undesirable matter.	The sample per lot drawn and tested shall fulfil the following requirements: 1. Total plate count Not exceeding 10 microorganisms per gram. 2. Escheriehria coli Not exceeding 100 per gram. 3. Salmonella - Absent
Chevon	Standard Grade	2. Free from slime, discoloration, malodour and structural alterations 3. Lean. 4. Firmness in consistency, i.e. will not pit on pressure.	

**SCHEDULE IV**  
**SPECIFICATION FOR MINCED MEAT (KEEMA)**

**1. General**

Minced meat derived from buffalo beef or veal or mutton or chevon which shall have been obtained from healthy animals and slaughtered in slaughter houses. The animals shall be subjected to ante-mortem and post-mortem inspections by a Veterinarians designated and/or of recognized local agency in respective states by the Agricultural Marketing Adviser. The buffalo beef or veal or mutton or hevon shall not have been treated with colours, dyes additives, preservatives and chemicals.

**2. Special**

**(1) Grade**

Minced meat of buffalo beef or veal or mutton or chevon shall be of the following grade and standards:

Commercial Name	Grade designation	Special Characteristics	Bacteriological standards
1	2	3	4
Keema of buffalo beef or veal or mutton or Chevon	Standard Grade	The minced 'buffalo beef' or 'veal' or 'mutton' or 'chevon' shall: 1. Be free from blood, clots, bones and bone pieces, tendons , hair, excessive fat etc. or any foreign material. 2. Not show any trace of decomposition, discolouration, malodour etc. 3. Be bright in colour. 4. Be of uniform grains.	The sample per lot drawn and tested shall fulfil the following requirements 1. Total plate count Not exceeding 107 micro-organism per gram. 2. Escheriehia coli Not exceeding 100 per gram 3. Salmonella-Absent.

## SCHEDULE V

### METHOD OF SAMPLING AND TESTING FOR CONFORMATION OF QUALITY AND CATEGORY

- 1. General:** Each type of carcass or cuts or mince, (chilled or frozen) meat shall be kept separately and each shall constitute a lot. Samples of each lot shall be tested to ascertain the conformity of the material with the requirements laid down in the Rules.
- 2. Container/Carton Selection:** 1. The minimum number of containers/cartons to be selected from each lot shall be in accordance with the columns (a), (b) and (c) of the following table:-

(a)	(b)	(c)
No. of cartons in each lot	No. of cartons to be selected in routine inspection	No. of carton to be selected for revalidation
1-100	4	8
101-200	5	10
201-500	6	12
501-800	7	14
801-1200	8	16
1201-3200	9	18
3201-8000	10	20
8001-and above	12	24

2. The containers/cartons shall be selected at random. In order to ensure the randomness of selection, random number tables shall be used. In case such tables are not available, the following procedure may be adopted.
3. Starting from any containers/cartons count them as 1,2,3 and so on in a systematic manner and withdraw every 'r' the container 'r' being integral part of N/n, where N/total number of containers/carton and number of containers to be selected.
4. From each of the containers/cartons so selected:
- (a) From bulk packs draw at random from different parts of the same container a quantity not less than 1% and not exceeding 3% of the total quantity of meat packed in it. Care should be taken to see that sampling is so thorough as to ensure that all the parts of the containers are taken into account.
- (b) From individual poly packs draw at random 3 poly pack from different parts of the same container.
- (c) Carcass Selection : The samples from the carcasses or quarters shall be taken from back muscles shoulders, eye muscles, hind quarters and care shall be taken that the whole thickness of muscle is covered in the sample and from each part not exceeding 100 gms. Sterilized samples or core bore tubes shall be used for obtaining the samples. Samples from thick muscles; on long bones shall be taken from the deepest part of the muscle adjoining bone.
5. The total sample collected should be divided into three equal parts. A minimum quantity of 500g. has to be examined in the premises where lot is offered, equal quantity shall be sent to the laboratory for analysis and the same size sample shall be handed over to the manufacturer who offers the lot.
6. One of the samples shall be examined by the inspecting officer for the following :
- (a) Internal temperature of meat at the innermost point.
- (b) (i) Freedom from rugged edges, off-colours, flabby or water nature, pieces of bone, hairs, excessive connective tissue, blood clots or other foreign matter, bruises, lacerations and other blemishes due to faulty handling, excessive trimming, tendons and cartilages (ii) Free from excessive fat, fungus infestation. (iii) Signs of putrefaction viz. discoloration, malodour souring and freeze burn (iv) parasitic cyst.
- (c) Thickness of cuts according to the declaration.
- (d) Firmness.
- (e) In the case of cuts it will be checked that the cuts has been obtained from the appropriate parts of the carcass.
- (f) Net weight of the contents.
7. Laboratory samples :-
- (a) The sample obtained from the cubes or slices and other small cuts or mince packed in cartons shall be taken in the packed condition (polythene bags) i.e as offered for inspection. The polythene bags shall not be opened and shall be repacked in poly packs and sealed. A code slip indicating the code, date of sampling, type and temperature of meat at the time of sampling shall be put in the outer poly-pack.
- (b) The samples obtained from stockinet packs or large chunks or cuts shall be packed in clean sterile polythene bags or Aluminum bottles. The samples shall not be touched by hand and shall be handled only with the help of sterile forceps. The poly pack shall be evacuated of air, by pressing and squeezing between the palms and sealed, Sealed polythene bags or Aluminum bottles shall be repacked in another poly pack and heat sealed.
- (c) A code slip indicating date of sampling, type and temperature of meat at the time of sampling shall put

- in the duplicate and - triplicate samples also and sealed.
8. Transportation of sample: The laboratory samples shall be kept in thermoceale insulated, pre-cooled ice containers with sufficient ice and transported within-24 hours to the analytical laboratory. The laboratory in turn shall declare the result within a week's time

from the receipt of the sample. The minimum weight of the sample should be 500 gms.

The laboratory shall analyze the sample for:

- (a) Total plate count at 37 °C
- (b) Escherichia coli, and
- (c) Salmonella.

## **SCHEDULE VI**

Minimum requirements for an Abattoir which is not conforming to IS: 4393-1979 and as amended from time to time.

### **I. Layout**

The abattoir shall have the following essential facilities:

- (a) Resting place for animals before slaughter
- (b) Adequate facilities for ante-mortem inspection.
- (c) Flaying dressing and washing of the carcasses
- (d) Inspection of meat (post-mortem inspection) and disposal of meat unfit for human consumption.

(e) Adequate water supply.

### **II. Units in an Abattoir.**

The Abattoir shall have the following units.

- (a) Lairages
- (b) Slaughter Hall.

### **III. Slaughter Hall**

Separate provisions, wherever required, shall be made in an abattoir for slaughtering, dressing and processing of:

- (a) Sheep and Goats (HALAL)
- (b) Sheep and Goats (JHATKA)
- (c) Sheep and Goats (JEWISH)
- (d) Large animals
- (e) Separate space shall be provided for stunning (wherever applicable), bleeding and dressing of carcasses.

### **IV. Civil Construction:**

Ante-mortem and pen area: The area should be paved with impervious material such as concrete, bricks, pitched hearing, bone type and non-slippery and suitable to stand wear and tear and corrosion with suitable drainage facilities. The pen should preferably be covered.

### **V. Vehicular Areas for trucks**

Concrete paved areas properly drained and extending at least 6 meters from building, leading decks or livestock platforms shall be provided at places where vehicles are loaded or unloaded. Pressure washing jets and disinfection facilities for trucks carrying animals should be provided.

### **VI. Drainage**

All parts of floors where wet operations are conducted should be well drained.

It is important that the floors slope uniformly to drains with not low spots which collect liquid. Floor drains should not be provided in freezer rooms or dry storage areas.

### **VII. Lighting and ventilation.**

Un refrigerated work rooms should be provided with adequate, direct natural light and ventilation of ample artificial light and ventilation by mechanical means. Well distributed artificial lighting or good quality should be provided at all places where adequate natural light is not available or is insufficient.

### **VIII. Supply of Water**

Constant and sufficient supply of potable water shall be available at adequate pressure throughout the premises. A constant supply of clean hot water shall be available in the slaughter hall and work rooms during working hours.

Suitable facilities for washing of hands (including adequate supplies of hot and cold running water), nail brushes and soap or other detergent shall be provided for persons working in the abattoir, where not- potable water is used for fire control etc., it shall be carried in completely separate lines preferably identified by colour and with no cross-connection or back siphon age with lines carrying potable water.

### **IX. Accessibility for cleaning and maintenance**

All parts of the products zone shall be readily accessible to sight and reach for cleaning and inspection.

### **X. Non-acceptable Materials**

The following materials shall not be used in abattoir :

- (a) Copper and its alloys in equipment used for edible products;
- (b) Cadmium in any form in equipment handling edible products;
- (c) Equipment with painted surface in product zone;
- (d) Enamel containers or equipment is not desirable, and
- (e) Lead.

**SCHEDULE VII**

Grade designation mark to be applied : Raw Meat (Chilled or Frozen)

The grade designated mark to be applied to package of raw meat (Chilled or frozen) shall have the following design:-

Serial No.

- (a) Type --- Buffalo beaf /Calf meat/Mutton/ Chevon/ Keema.
- (b) Grade .....
- (c) Net weight .....
- (d) Gross weight.....
- (e) Date of packing .....
- (f) Date of Inspection .....
- (g) C.A. No. ....
- (h) Name and address of meat processing unit .....

MAP OF INDIA

Serial No.

Signature of the Inspecting Officer

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NOTE : Principal rules were published in the Gazette of India Part-II, Section 3 (ii) dt. 11-10-91 vide S.O .681 (E) dt. 10-10-91