

Slaughterhouse and Meat Inspection Regulation, 2057 (2001)

In exercise of the power conferred by section 23 of the Slaughterhouse and Meat Inspection Act, 2055 (1999). His Majesty's Government has framed the following Rules.

1. **Short Title and Commencement:** (1) These Rules may be called "Slaughterhouse and Meat Inspection Regulation, 2057 (2001)".

(2) This Regulation shall come into force from the date of commencement of the Act in the area where the Act is in force.

2. **Definition:** Unless the subject or context otherwise requires, in this Regulation,-

(a) "Act" means the Slaughterhouse and Meat Inspection Act, 2055 (1999)

(b) "Department" means Animal Service Department of His Majesty's Government.

(c) "Office" means District Animal Service Office.

(d) "Local body" means Village Development Committee or Municipality.

3. **Establishment of Slaughterhouse in Non-governmental Sector:**

(1) A person or institution desiring to establish and operate a slaughterhouse in a non-governmental sector shall have to submit,

for license, an application along with a proposal of plan and a recommendation of Local body to the Office in the format of Schedule -1.

(2) On receipt of application pursuant to sub- rule (1), the Office shall, after making necessary inquiry about that matter, submit such application together with its own opinion to the Department for technical consultation.

(3) On receipt of application pursuant to sub-rule (2), the Department shall make necessary study and return all documents together with its technical advices to the concerned Office.

(4) If it is found, on the basis of the technical advices received from the Department pursuant to sub-rule (3), that it is appropriate to permit to establish and operate slaughterhouse, the Office shall, after taking a charge of rupees one thousand, issue license to the applicant in the format of Schedule -2

(5) A person who or an institution which establishes and operates slaughterhouse in a non-governmental sector, himself/itself has to provide for meat inspector required by the Act and this Regulation for slaughterhouse established and operated by him/it.

(6) A slaughterhouse established before the commencement of this Regulation shall also have to obtain a license within six months from the date of the commencement of this Regulation.

4. **Establishment and Operation of a Slaughterhouse:** (1) The terms and condition to be complied with and the standard to be followed while establishing and operating a slaughterhouse shall be of as follows:-

- (a) Having separate places to keep animals before and after ante mortem examination,
- (b) Having a separate place to keep sick animals,
- (c) Having enough place for conducting ante mortem examination,
- (d) Having separate places for stunning before slaughter, bleeding, flaying, scalding, dressing of meat, cleaning and disposing of offals and wastes,
- (e) Having a place for conducting post-mortem examination and for disposing of condemned meat,
- (f) Having facilities of hot and cold water in required quantity,
- (g) Slaughterhouse having been so constructed that any animal other than the one brought for slaughter could not enter,
- (h) Arrangements made for enough light and ventilation in the working rooms of the slaughterhouse,
- (i) The floor area of animal's health examination place, slaughtering place, meat examination place should be durable, impermeable and easily cleansed and proper arrangements must have been made for drainage,

- (j) For those who want to observe the act of slaughtering of their animal in slaughterhouse, arrangements so made that such act can be observed without entering into the slaughtering place,
- (k) Having facilities of cold storage required to keep meat safely,
- (l) Parking place for vehicles to be used for conveyance of animals to be slaughtered should be durable, easily cleansed and constructed off the slaughterhouse.
- (m) In animal slaughtering place,-
 - (1) The top of table should be of non-rusting materials,
 - (2) Meat rails should be of ungalvanised materials,
 - (3) Except the chopping board, wood should not be used on the top of other bench and table,
 - (4) There should be a provision of pulley, hook and rope required to hang the slaughtered animals,
 - (5) Weapon, tools and equipment to be used should be of non-rusting type and there must be facilities for sterilisation thereof.
- (n) The following utensils shall not be used in the animal slaughtering place:-
 - (1) Weapon and utensils made of copper and its alloys and cadmium,

- (2) Polished or enameled pot, weapon and equipments,
 - (3) Pot and utensils having lead.
- (o) There must be separate place for slaughtering the following animals:-
- (1) Caprines and ovines
 - (2) He-buffalo/ She-buffalo
 - (3) Swines
 - (4) Avian species
- (2) A person shall enter into the slaughterhouse only after wearing the dress and rubber boot specified by the management.
- (3) A person suffering from tuberculosis, skin infections, and other infectious disease shall not be allowed to enter into or work in the slaughterhouse.
- (4) The act of removing, destroying or disposing of non-edible part such as manure, urine, blood and waste of the slaughtered animals in an appropriate manner shall be carried out within eight hours of completion of slaughtering of animal in slaughterhouse.
- (5) Each animal to be slaughtered in the slaughterhouse shall be given an identification mark for identification.
- (6) Cloth, weapon or tools used in a slaughterhouse, if ~~used in~~ the meat of animal suspected of tuberculosis shall be re-

used only after boiling them for half an hour in the water mixed with caustic soda.

(7) No part and serous membrane of a slaughtered animal shall be separated from the body until inspected by meat inspector.

(8) No lesions or mark of any disease seen in the meat of a slaughtered animal shall be removed by washing with water, cleaning, scrapping or by any other way, without the order of the meat inspector.

(9) Health check up of a person working in a slaughterhouse shall be made in every six month and a certificate of good health shall have to be submitted to the meat supervisor.

5. **Meat Seller to Obtain License:** (1) A person who or an institution that wants to work as a meat seller shall have to give an application therefor to the Local body in the format of Schedule -3.

(2) On receipt of application pursuant to sub-rule (1), the chief of the Local Body shall make a correspondence to the Office and shall issue a license to the applicant in the format of Schedule- 4 by charging one hundred rupees as fee, if it is found, from a report received of an inspection caused to be done of a meat selling place by a meat inspector or meat supervisor specified by the Office, that it is appropriate to issue a license.

(3) On issuance of a license pursuant to sub-rule (2), the Local body shall give notification thereof to the Office.

6. **To Slaughter Animals in Other Places:** (1) While specifying animal slaughtering place and time pursuant to sub-section (2) of Section 9 of the Act, the Meat Supervisor shall, after making consultation with the Local Body, specify a place having the following standard:-

- (a) The ground of animal slaughtering place is so built that it is easily cleansed, non water logging and impermeable,
- (b) Arrangements made in slaughtering place for prevention of entry of any animals from outside,
- (c) Having facilities for flaying and dressing of carcass by hanging the slaughtered animals,
- (d) Having facility of fresh water,
- (e) Having such facilities for disposing of wastes produced from the slaughtering place as would not cause effect to environment,
- (f) Having appropriate roof.

(2) Ante mortem and post mortem examination procedure to be followed while slaughtering an animal in the place mentioned in sub-rule (1) shall be as provided for in Schedule- 5 and Schedule-6.

7. **To Keep Suspected Meat Safely:** (1) If in the course of inspection any carcass is found suspicious for human consumption, the meat supervisor shall forbid the sale and distribution of such carcass until the laboratory report is received.

(2) If the meat or any part thereof of a slaughtered animal is found to be inappropriate for human consumption, the concerned slaughterhouse operator shall have to dispose of or destroy such meat in the presence of a meat inspector or meat supervisor.

(3) The concerned slaughterhouse itself must have facilities for keeping safe the meat found suspicious pursuant to sub-rule (4) until such meat is received having been examined and for laboratory and equipment required to forthwith examine meat found suspicious.

8. **Meat Seller to Comply with Terms and Conditions:** A meat seller shall have to comply with the following terms and conditions:-

- (a) A seal or mark of Rule 15 must have been affixed on the meat to be sold from his own shop,
- (b) The portion of the sealed or marked meat must be so kept as to be seen upto final time of sale,
- (c) Must not spray water into meat, or not sink meat into water or not cover meat with wet cloth,
- (d) Meat must be so hanged that it is untouched with roof, wall, or pillar,
- (e) Meat weighing tools and scales should be kept untouched with other goods or ground,
- (f) When not in use, chopping board and table must be so covered as to keep them clean,

- (g) Must not use colour, medicine or chemical of any type in order to increase attraction to meat, or to prevent meat from being decomposed,
- (h) Intestine, abdomen, head, legs, blood, if to be sold from the shop, must be sold by keeping separate, so that meat is untouched,
- (i) Meat selling shop must have been build as follows:-
 - (1) Sales counter must have been so build that it does not log water, is impermeable, easily cleansed and should be protected for the access to birds, insects, rats etc.
 - (2) The wall of the shop must be build with durable and easily cleansed material and the ceiling must be so build that it is free from dust and dirt and does not leak or condense water,
 - (3) Scale used for weighing must be overhanging or stood on separate table and having sufficient space,
 - (4) Arrangements made for easily disposing of condemned meat, liquid or other waste materials,
 - (5) Meat keeping table or cabinet must have hold net or glass so that no insect or dirt can enter and must have fifty centimeter's height above the land.

9. **Procedure for Ante-mortem Examination of Animals:** (1)

Procedure for ante mortem examination of animals brought to the slaughterhouse shall be as provided for in Schedule -5.

(2) If an animal is found on an examination done pursuant to sub-rule (1) to have possessed the following conditions such animal shall not be slaughtered:-

- (a) If any symptom of infectious disease is noticed,
- (b) Animal with fever,
- (c) Emaciation,
- (d) If found pregnant,
- (e) Animal with suckling offspring.

10. **Procedure for Post-mortem Examination :** Procedure for post-mortem examination of a slaughtered animal shall be as provided for in Schedule -6.

(2) On examination conducted pursuant to sub-rule (1), if the carcass is found with lesions of tuberculosis, procedures provided for in Schedule-7 and if found with lesions of other diseases, procedures provided for in Schedule- 8 shall be followed.

11. **Functions, duties and Powers of the Meat Inspector:** (1) In

addition to the functions, duties and powers set forth in the Act the functions, duties and powers of the Meat Inspector shall be as follows:-

- (a) To be present in time specified for operation of animal slaughterhouse,
- (b) To conduct ante-mortem examination.
- (c) To conduct post-mortem examination and inspection of carcass,
- (d) If a part or organ in carcass is found unfit for consumption or diseased, to remove or cause to be removed such part,
- (e) To affix stamp on meat pursuant to rule 15,
- (f) To inspect the meat shop and container of meat transport,
- (g) To keep description of the slaughtered animals in the format specified by the Department,
- (h) To inspect the routine cleaning and disinfections of the slaughterhouse everyday,
- (i) To conduct examination forthwith of meat severed on being suspicious and ascertain whether it is fit for consumption or not,
- (j) To arrange for proper disposal and destruction of condemned meat and other slaughterhouse waste products.
- (k) To submit epidemiological report of his record to the meat supervisor at the end of every month,

(l) To recommend for taking action against such slaughterhouse operator or meat seller, in case a slaughterhouse operator or meat seller does not observe the terms and conditions to be observed by them pursuant to this Regulation.

(m) To do other works instructed by meat supervisor.

(2) Meat Inspector shall keep with him instruments, tools and equipment required for his work.

12. **Functions Duties and Powers of Meat Supervisor:** In addition to the functions, duties and powers mentioned in the Act, the functions, duties and powers of the Meat supervisor shall be as follows:-

(a) To inspect slaughterhouse from time to time and give directions according to necessity,

(b) To supervise whether the act relating to meat inspection and the act of cleaning and disinfecting is carried out in an appropriate way or not,

(c) To give necessary technical advice, suggestion and direction to meat inspector,

(d) To make supervision of meat selling place and of the means of conveyance of meat,

(e) If a slaughterhouse or meat selling place is found in the course of supervision not to have been operated as per the Act and this Regulation, to have operation

thereof closed down and give notification to the license issuing concerned authority.

- (f) If a meat inspector is found not to have completed any work to be completed as per the Act and this Regulation, To recommend the Department with reasonable cause for canceling his license,
- (g) To do other functions as directed by His Majesty's Government from time to time.

13. **Conveyance of Meat:-** (1) While conveying meat, the means of conveyance must be of as follows:-

- (a) All equipments or instruments used in the inner part of a means of conveyance of meat must be rust free type, have smooth surface, be easily cleansed, impermeable resistant to chemical to be used while performing disinfection,
- (b) The doors and windows installed in the means of conveyance of meat must be of such type that they can be closed well,
- (c) Must be with facility to keep the container on controlled temperature during transport,
- (d) The inner part of utensil, instrument and equipment to be used for keeping meat while conveying meat must be clean and rust free type.

(2) The following arrangements must be made while conveying meat:-

- (a) Meat shall not be conveyed openly,
 - (b) Such thing as entrails head and leg, if is to be conveyed along with carcass, shall be so conveyed that it does not contact with carcass,
 - (c) Means of conveyance of meat shall be disinfected before placing meat into it,
 - (d) No part of the meat to be conveyed shall touch with land or open space and be contaminated by any object,
 - (e) A person directly involved in the conveyance of meat must not have contracted tuberculosis or other infectious disease.
14. **To disinfect:** A person or institution operating slaughterhouse shall disinfect his/its slaughterhouse everyday by following procedure set forth in Schedule -9.
15. **To Stamp or Mark:** (1) After the meat of an animal slaughtered has been inspected pursuant to this Regulation, a stamp or mark in the format of Schedule -10, shall be affixed on the carcass according to necessity.
- (2) The ink to be used to stamp or mark on carcass shall be edible and shall not affect public health.
 - (3) No person other than the meat inspector shall stamp or mark on meat.
16. **Charges for Inspection:** (1) Charges applicable for inspection of animals brought for slaughter to or carcass thereof in a

slaughterhouse established by His Majesty's Government shall be as set forth in Schedule -11.

(2) Notwithstanding anything contained in sub-rule (1), charges applicable for inspection of animal and carcass in a slaughterhouse established in non-governmental sector shall be as specified by such slaughterhouse operator.

17. **Permission to be Taken to Work as Meat Inspector:** (1) A person having academic qualification prescribed by the Act shall have to obtain letter of permission from the Department to work as meat inspector.

(2) His Majesty's Government shall specify the provisions concerning the issuance of letter of permission pursuant to sub-rule (1).

(3) While issuing letter of permission, His Majesty's Government may, according to necessity, fix the work to be done by a meat inspector.

18. **Investigation and Filing of Case :** A meat inspector specified by His Majesty's Government shall investigate offences under the Act and on completion of investigation shall, in consultation with the government attorney, file the case before the case hearing authority.

19. **Case Hearing Authority:** The Chief District Officer shall have the power to hear and dispose off a case relating to the offence under the Act.

20. **Appeal:** A party dissatisfied with the decision made by the Chief District Officer may make an appeal to Appellate Court within thirty five days of the decision so made.
21. **Code and Guidelines May be Framed and Applied:** In order to implement the objectives of the Act and this Regulation, the Department may frame and apply necessary code and technical guidelines.
22. **Alteration or change may be made in Schedule:** His Majesty's Government may by publication of a notification in Nepal Gazettee make necessary alteration or change in Schedules.

Schedule -1
(Relating to sub-rule (1) of Rule 3)

Application Form to be Given for Establishment of a Slaughterhouse.

The Chief,
District Animal Service Office

Subject: Request for issuance of license for establishment of Slaughterhouse.

As I am/we are going to establish and operate a slaughterhouse in the following address, a license be issued for that act.

I/we will carryout work within the purview of the Slaughterhouse and Meat Inspection Act, 2055(1999) and Slaughterhouse and Meat Inspection Regulation, 2057 (2001).

Address of the place where Slaughterhouse is to be built:- Applicant's-
Name:

Zone: Signature:

District: Addresss:

Municipality/Village Development

Committee:

Ward No. :

Type of the animal to be slaughtered:

Area in which the meat of the slaughtered animal shall be sold:

Schedule - 2

(Relating to sub-rule (4) of Rule 3)

Licence for establishment and operation of Slaughterhouse

Serial No.

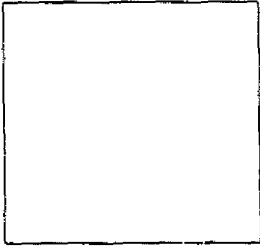
Letter No.:

Despatch No.

This license is issued to you Mr./Mrs. to establish and operate slaughterhouse as per the Slaughterhouse and Meat Inspection Act 2055 (1999) and Slaughterhouse and Meat Inspection Regulation 2057 (2001). You are requested to establish and operate slaughterhouse subject to the Act and Regulation.

1. Name and Address of Slaughterhouse:
2. Operator's Name:
3. Address:
 - (a) Permanent -
 - (b) Temporary -
4. Father's name:
5. Grandfather's Name :
6. Type of animal to be slaughtered:
7. Daily capacity of the slaughterhouse
8. Signature
9. Thumb Impression
 - Right
 - Left

10. License holder's photograph/If license holder is an institution, its seal



License issuing authority's-

Signature:

Name :

Designation:

Office :

Office Seal :

Schedule -3

(Relating to sub-rule (1) of Rule 5)

Application Form to be Given for Operation of Meat Shop

Date:

The Chairman/Chief,

.....

.....

Subject: Request for Issuance of License to Open Meat Shop.

I am/we are going to establish and operate a meat shop in the following address. Therefore, I/we have lodged this application for issuance of license for that work.

I/we will work within the purview of Slaughterhouse and Meat Inspection Act 2055, (1999) and Slaughterhouse and Meat Inspection Regulation, 2057 (2001)

Address of the place of opening meat shop Applicant's Name:

Zone: Signature:

District: Address:

Municipality/Village Development

Committee :

Ward No. :

Type of the meat to be sold:

Schedule - 4

(Relating to sub-rule (2) of Rule 5)

Licence for Operation of Meat Shop

Serial Number.

Letter No.:

Despatch No.

This license is issued to you Mr./Mrs. pursuant to Slaughterhouse and Meat Inspection Act, 2055 (1998) and Slaughterhouse and Meat Inspection Regulation, 2057 (2001). You are required to operate meat shop subject to the Act and Regulation.

- | | |
|--------------------------------------|------------------------------|
| 1. Name and address of the meat shop | License Issuing Authority's- |
| 2. Operator's name | Signature: |
| 3. Address: (a) permanent | Address: |
| (b) Temporary | Name: |
| 4. Father's name: | Designation: |
| 5. Grandfather's name | Office : |
| 6. Type of the meat to be sold | Office seal : |
| 7. Signature: | |
| 8. Thumb Impression: | |

Right Left

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9. License holder's photograph/seal if it is an institution:

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Schedule -5

(Relating to sub-rule (2) of Rule 6 and sub-rule (1) of Rule 9)

Antemortom Procedure

A) For cattle

1. Animal brought for slaughter shall be required to be examined for ascertainment of whether he/she possesses characteristics of infectious disease. If an animal possesses such characteristics, such animals entry into slaughterhouse shall be prevented.
2. As far as possible, before slaughtering an animal it shall be put into rest for twenty four hours and shall be prevented from food except water before twelve hours of slaughter.
3. If an animal is suspected of having contracted an infectious disease, the notice thereof shall be forthwith given to meat supervisor and remaining act should be done as directed by him.
4. If an animal dies before slaughtering it, its blood shall be inspected for anthrax.
5. While conducting inspection of animal, the following description shall be well examined and records thereof shall be kept as well:-
 - a) Species, sex, colour, age of animal
 - b) Physical temperature (if necessary)
 - c) General health of the animal and symptoms of any disease of the type causing effect to meat, and

- d) Symptoms to be found in any infectious or contagious disease.
6. Special attention should be paid to the following things:
- a) Physical condition (like oedema or emaciation),
 - b) Gait of animal while standing or walking,
 - c) Response of the animal to environment,
 - d) Condition of skin and hair,
 - e) Organs of digestive system (muzzle, mouth, rectum & dung rumination etc.),
 - f) Tear, udder and visible part of urinary system,
 - g) Nose and respiration.

B) For Avian Species

1. The meat inspector shall complete the ante mortem procedure of birds, on the basis of the records of farm and permit for slaughter of the birds of that group.
2. If a bird possesses symptoms of any disease affecting public health, the meat inspector shall not give permission for slaughtering such bird.

Schedule -6

(Relating to sub-rule (2) of Rule 6 and sub-rule (1) of Rule 10)

Postmortem Procedure

Carcass shall be required to be inspected in natural light or the place having equivalent light in the following way:-

A) For big animal like buffalo, pig,-

1. Head: While inspecting head, surface of tongue, palate, lymphnode of throat and check muscle of both sides may be incised if necessary.
2. Lung: By cutting, if suspected of having contracted disease, lung and bronchical lymphnode/Mediastinal lymphnode relating to lung.
3. Heart: By opening and if necessary by cutting pericardium.
4. Liver: Surface of liver and particles lying on it and lymphnode lying nearby liver and, if necessary by cutting.
5. Abdomen, intestine and spleen: Outer part and, if necessary, inner part as well, and in addition to the lymphnode nearby to the intestine and abdomen and omentum, the things lying in the surface of spleen.
6. Kidneys: To separate only after the inspection of the lymphnode and adrenal gland of kidneys; and if necessary, by opening or cutting kidneys.
7. Uterus: By incising the horns of uterus, ovary, urinary bladder etc, if suspected of having contracted disease.
8. Udder: By palpation or observation of udder and by incising at the best of meat.

9. Testical and penis : Outer surface and substance of testicle and penis and concerned (inguinal) lymphnode shall be examined.
10. To inspect remaining carcass of animal and to cut to test abscess & cyst without disfiguring the meat of bisket rib, back, spinal cord, joint of hind leg, spinal cord in bond.

B. In the case of small animals such as sheep and goat:

Examination procedure for sheep/goat shall be similar to that of buffalo; provided that inspection shall be carried out by cutting head, heart, pulmonary lymphnode and other lymphnode of body only if there is suspicion.

C. In the case of poultry:

1. To carryout inspection without removing intestine and abdomen and head from the main body in such a way that the meat of all birds slaughtered can be inspected at one time.
2. After inspection has been made by meat inspector to forthwith remove visera and other condemned parts from, the main body.
3. In the following condition the carcass of the slaughtered bird shall be condemned:-
 - (a) If found to have carried infectious disease causing adverse effect to public health
 - (b) if found to have carried chronic parasite disease.
 - (c) If does have abnormal colour and odour
 - (d) If organ of body possess numerous modules
 - (e) If meat is contaminated by being laid on dirty ground;
and
 - (f) If found with ascities.

Schedule -7

(Relating to sub-rule (2) of Rule 10)

Procedure to be followed if tuberculosis is found

Act to be done if tuberculosis is found:-

1. If lesion of tuberculosis is found to have been generalised, to make condemn whole carcass for consumption.
2. In the following conditions to declare only the organ or part having contracted disease of Tuberculosis:
 - (a) When the lesion of tuberculoses is localized, some portion of meat attached with such lesion is also condemned. For example- lesion of tuberculosis lying in parietal pleura or peritonium,
 - (b) Portion which came into contact with or which is contaminated by weapon, tool or material while observing lesion of tuberculosis,
 - (c) If lesion of tuberculosis is found in head, to declare whole head condemned for consumption.
 - (d) If lesion of tuberculosis is found in lymphnode in the concerned organ, to declare that organ also condemned.
 - (e) If lesion of tuberculosis is found in intestine and other portion attached to it, to declare whole organ or portion condemned for consumption.

Schedule - 8

(Relating to sub-rule (2) of Rule 10)

Procedure to be Followed on Finding of any
Disease Other than Tuberculosis

- a) In the following conditions the whole carcass or organ or portion or blood shall be declared as condemned for consumption and be confiscated:-
1. If found generalised condition of Actinomycosis and Actinobacillosis, provided that if is not in generalised condition, a mark of fit for consumption may be given after removing only the concerned organ or portion.
 2. Multiple tumor in muscle
 3. Emaciation along with anemia
 4. Anthrax
 5. Black quarter
 6. Cysticircus bovis in generalised condition
 7. Measly pork in generalised condition
 8. General Dropsy
 9. General pathological Emaciation
 10. Acute Swine Erysipelas
 11. Hamorrhagic septicaemia
 12. Pronounced Jaundice
 13. Para tuberculosis having anemia and Emaciation
 14. Mammitis
 15. Acute & Septic Metritis and septic pericardit

16. Acute and/or diffused septic peritonitis
 17. Sepicaemia or septic intoxication
 18. Gangerenous Pneumonia
 19. Pyaemia
 20. Rabies
 21. Generalised melanosis or any Generalised pigmentation
 22. Rinderpest
 23. Generalised Sarcocysts
 24. Swine fever
 25. Tetanus
 26. Trichinosis
- b) If general colour, face and size of meat is found disfigured on inspection carried out of the whole carcass or any organ or portion due to diseases other than those mentioned in serial number (1) to (26) or pathogenic condition, the whole carcass shall be condemned.
- c) In the following conditions, only the diseased organ or portion shall be condemned:
1. Localised actinomycosis and actinobacillosis
 2. Cysticrus bovis
 3. Measly Pork
 4. Localised Melanosis and Pigmentation

Schedule - 9

(Relating to Rule 14)

Procedure for Disinfecting Slaughterhouse

Having regard to the nature of the object to be disinfected any of the following chemical or physical procedure shall be used for disinfections.

1. Lime: Solution of 20 percent in water.
2. Sodium Carbonate: Solution of 5-8 percent in water.
3. Sodium Hydrochloride: Solution of 1 to 5 percent in water. If necessary, five percent solution of lime as well may be mixed up and used.
4. Phinolic Acid: Solution of 3 to 5 percent in water.
5. Solution of Phinolic Acid and Sulfuric Acid: Solution of fifty mililiter mixture in one litre water.
6. Fermalin: Liquid of fermalin of 40 percent into solution of five percent water.
7. Sodium Hypochloride: Solution of 1 to 3 percent into water.
8. Ultraviolet light: Application at least for two hours consecuttively.
9. Heat of fire: application of blow lamp.
10. Autoclave or boiling in water.

NOTE:

Other available productions of disinfections may be applied having regard to the condition.

Schedule - 10

(Relating to sub-rule (1) of Rule 15)

Description of seal or mark to be affixed on meat

- | | | |
|----|--|--------------------|
| 1. | If found consumable | "Passed " sign |
| 2. | If found non-consumable | "Condemned X" sign |
| 3. | If additional examination is required | "Withheld ?" sign |
| 4. | To identify meat of different animals: | |
| a) | Meat of the goat spiece | △ △ △ |
| b) | Sheep meat | |
| c) | Pig meat | ○ ○ |
| d) | He-buffalo/she-buffalo meat | □ □ |
| e) | Poultry meat | |
| f) | Rabbit meat | □ |

Schedule -11

(Relating to sub-rule (1) of Rule 16)

Charges Applicable for Conducting Inspection of Animal and meat in
Slaughterhouse or Slaughter place

1.	He buffalo/she buffalo	Rs. 25/- each animal
2.	Sheep/Goat	Rs. 15/- each animal -
3.	Swine	Rs. 20/- each animal
4.	Rabbit	Rs. 2/- each animal
5.	Poultry	Rs. 1/- each bird