

» No ropes to hang meat for display



### **REQUIREMENT FOR PERSONAL HYGIENE**



- » Personal should be clean and bath regularly before handling meat
- » Wear complete and clean personnel protective gears
- » Only medically fit workers should handle meat
- » Separate personnel handling money and meat
- » Frequently wash the hands during meat handling
- » Put all Jewelries and personal items in changing rooms.



- Non butchery staff shall not be allowed in butcheries handling area
- No jewelries, food and personal items are allowed in meat handling areas
- No wearing body perfumes





- Transport meat in clean, fly-proof, cold and closed vessels
- » All vessels must be easy to clean and nonabsorbent surfaces
- Only use inspected and permitted vessels by competent authority





- Transport meat in unauthorized vessels
- Transport nonmeat items in meat vessels

#### ACKNOWLEDGEMENT

- » School of Food Science, Nutrition and Bioengineering, Makerere University
- » Ministry of Trade, Industries and Cooperatives
- » Kampala Capital City Authority
- » CONSENT-UG
- » Casseroles Uganda Limited
- » Choice Cuts Limited
- » Kampala Butcheries Traders Association
- » Uganda National Bureau of Standards

### For further information: Uganda National Bureau of Standards Standards House

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# HYGIENIC REQUIREMENTS FOR BUTCHERIES

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## **GENERAL REQUIREMENTS**

- » Possess occupation permit
- » Operate in suitability permitted of premises permit
- » Possess a medical examination certificate
- » Possess a business license
- » Have a first aid kit
- Only sale only hygienic meat and meat products
- » use appropriate insect traps / screens



## **REQUIREMENTS FOR CONSTRUCTION**

- » use smooth and easy to clean food grade surface sof at least 1m high
- » separate area within butchery for offals
- use shutter proof or hardened translucent
- plastic of 1m high
  » use water proof and washable materials for walls and floor.
- » well lite ,ventilated
- » vermin and fly proof screens







- operate where there is no drainage and soak pit
- » have space between walls and roof
- locate butcher near refuse dump, stable, poultry house and road







**REQUIREMENTS FOR EQUIPMENT** 





» No use of equipment which can rust



# REQUIREMENTS FOR OPERATION

 » Display the meat for sale on hooks inside the butcheries

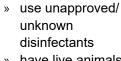
Equipment easy to

»

clean

 Meat from different animal species should be displayed separately





- » have live animals in the butchery
- » use unapproved insecticides

