

Rwanda

Ministerial Order on Transport and Trade of Meat

Ministerial Order 13 of 2010

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Commenced on 13 December 2010

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The Minister of Agriculture and Animal Resources,

Pursuant to the Constitution of the Republic of Rwanda of 04 June 2003 as amended to date, especially in Articles 120, 121 and 201;

Pursuant to Law n° 54/2008 of 10/09/2008 determining prevention and fight against contagious diseases for domestic animals in Rwanda, especially in Articles 142, 144, 148, 151 and 152;

After consideration and approval by the Cabinet in its session of 09//07/2010;

HEREBY ORDERS:

Chapter One

General provision

Article One – Purpose of this Order

This Order relates to the transport and trade of meat in Rwanda.

Chapter II

Transport of meat

Article 2 – Precautions for transport of meat

The transport of fresh chilled or frozen meat for food purpose shall be carried in such a manner to not be seen from outside.

The meat shall be properly covered and protected against the sun, rain mud, dust and flies.

Article 3 – Requirements regarding vehicles for meat transport

The motor vehicle transportation of fresh, chilled or frozen, non-packed meat shall use closed vans, separate from the driver, internally covered with galvanized brass or any other stainless.

At its upper part, the van shall be provided with rails to facilitate the handling of meat. In addition, its interior layout shall allow daily cleaning using water with detergent.

Article 4 – Wearing for people employed in the transport of meat

People employed in the transportation of meat shall be wearing washable overcoats and hats, and properly shod.

Chapter III

Meat trade

Article 5 – Butchers

The provisions of this Order concern the meat sale establishments in cities, urban areas and localities specified by the Provincial Governor. Provisions concerning the transport of meat also apply to transport enterprises operating in cities, districts and urban areas and localities specified by the Provincial Governor.

Article 6 – Meat trade establishment

For the purpose of this Order, meat trade means each facility where accommodation, cutting up, either fresh or chilled meat or any other process are carried out. However, are excluded from the application of this Order businesses dealing with:

- 1° sale without any handling of cut meat, wrapped meat and that kept refrigerated;
- 2° affordable sale of prepared, salted or smoked meats.

Article 7 – Requirements to be met by the butcher's shop

The butcher's shop must meet following conditions:

- 1° it shall not be installed within two hundred meters from a site declared unsafe by the health authorities;
- 2° the floor in front of the entrance shall be paved to a width of at least one meter over the entire length of the facade;
- 3° the premises used for sale or preparation workshop shall be effectively protected against intrusion of flies and rodents;
- 4° the surface area sales room shall not be less than 20 m²
- 5° the floor which shall consist of hard and waterproof materials shall be washable;
- 6° the walls shall be covered with white tiles or similar materials to a height of 1.60 m or painted in light tempera fine. The intersection between the floor and walls shall be rounded to avoid dust deposits;
- 7° the sale's room shall have ventilation equipment. The total area of the opening part shall be at least equal to one twentieth (1/20) the size of the room. The illuminating surface shall be at least equal to one sixth (1/6) the size of the room;
- 8° the room shall have a ceiling height of at least four (4) meters;
- 9° doors giving access to the store, both outside and inside, shall be equipped with a spring to ensure automatic closure, and shall be provided glass or mesh fabrics;
- 10° stalls or counters shall be covered with marble, glass or similar materials that are not cracked. Hangers and hooks shall be made of stainless metal. They shall be placed in such a manner to prevent any contact of meat with walls or floor.
- 11° no meat shall be exposed unless in refrigeration installations where temperature is constantly maintained at 4°C.
- 12° blood flowing over the floor earth shall be covered with sawdust to prevent the action of air;
- 13° the saleroom shall be completely separated from the dwelling rooms, kitchen, laundries, cafeterias, workplace for the preparation of meat products, entrails or other animal products. It shall never be next to

buildings used to accommodate small or large domestic animals, sanitation facilities, smoking rooms or premises declared unsafe by the health authority;

14° the saleroom for meat must be used exclusively for this activity.

Meat, meat products, canned meat, meat extracts, fats and objects relating to storage and sale of these items may be introduced in the butcher's shop.

Article 8 – Equipment required for butcher's

Butcher shops must be provided with following equipment for the purpose of meat storage: a cold room or a cooler of which size shall be decided in accordance with the scope of the trade. The inside shall be covered with washable material and be provided with a thermometer in good working condition to indicate inside temperature any time, which shall never exceed 4° C.

Article 9 – Meat packaging

It is prohibited to use, for meat packing, paper or other non-washable materials that are dirty or happened to be used for other purposes.

Article 10 – Scales

The equipment shall include automatic scales.

Article 11 – Required hygiene standards

The store, equipment and small tools such as knives, saws, axes, shall always be perfectly clean.

Article 12 – Waste bins

Butcher shops shall be provided with adequate galvanized containers for collecting garbage, trash, waste. These containers shall be properly capped and kept tightly closed. They shall be clearly washed after emptying trash.

Article 13 – Clothing for butcher shop employees

Butcher shop employees shall wear aprons, special hats made of washable white canvas and shoes.

Article 14 – Prohibited of live animals in meat salerooms

The presence of live animals shall be prohibited in slaughterhouses, delicatessens, and preparation workshops.

Article 15 – Exemption from certain provisions

On advice of the Board of Health, district veterinary authorities may grant exemptions from Article 7 in points 6°, 9° and 14° of this Order concerning meat trade, sale of fresh, chilled, frozen or prepared meat, if such trade or sale is not carried out on daily basis.

Chapter IV Final provisions

Article 16 – Repealing provision

All prior provisions contrary to this Order are hereby repealed.

Article 17 – Commencement

This Order shall come into force on the date of its publication in the Official *Gazette* of the Republic of Rwanda.