

MINIMUM STANDARD FOR MEAT RETAILING AND TRANSPORTATION

1. The meat shop must be located in the area that is free from objectionable odours, smoke, dust or other contaminants. It is the responsibility of meat shop owner to keep his/her premises and surroundings clean.
2. In order to avoid harboring of bacteria and other contaminants, all internal finishes must be made of corrosion-resistant material, and must be smooth, impervious and easy to clean and disinfect. Joints, doors and windows must be fitted so as to prevent the entry of insects and rodents. All outlets like drainage must be also made rodent and insect proof.
3. The floor must be made of concrete, non-absorbent, washable, non-slip, without crevices, and must be easy to clean and disinfect. Floors must slope sufficiently for liquids to drain to trapped outlets and to proper sewerage. At all times, it must be kept clean and dry.
4. The walls must be water proof, non-absorbent, washable and painted white in color from floor to ceiling. It must be kept clean at all times. Angles between walls, between walls and floors and between walls and ceilings must be sealed and covered to facilitate easy cleaning.
5. Ceilings must be made of concrete or ply-board and painted white in color. It must be impervious to dirt and dust and must be kept clean at all times.
6. The meat shop dealing in fish and chicken must have minimum dimension of 96 sq. ft with minimum of 8 ft. breadth in the front (sale counter). Those dealing in fish, chicken and pork must have minimum of 150 sq. ft with minimum of 10 ft. breadth in front part. The minimum height from floor to the ceiling must be 8 ft. The meat shop dealing only in beef must have minimum of 8 ft. x 12 ft. for every 500 kg of beef dealt in a day. The minimum height from floor to the ceiling must be 8 ft.
7. Meat shops must have continuous water supply throughout the day. In places where water supply is not continuous, adequate overhead water storage tank of enough capacity must be provided. The water supply must be under adequate pressure and potable. Water used for making ice must also be potable and ice must be manufactured, handled, stored and used so as to protect it from contamination.
8. Meat shops must have hand-washing facilities, including water, soap and suitable hygienic means of drying hands.
9. Meat shops must have proper drainage facility to drain out the meat effluent to closed sewerage drains.
10. Chicken and fish must be stored in the deep freezer and sold directly from deep freezer. Deep freezer must not be loaded beyond its designed capacity. It must be functioning all the time and required temperature must be maintained. (Deep freezer must be maintained at or below -18°C). Deep freezer must be washed and cleaned frequently and regularly.
11. Head, visceral organs and feet shall be removed from dressed chicken and shall not be allowed to be sold attached with dressed chicken. Edible offal like liver, heart and gizzards shall be transported and sold in separate containers.
12. A standard deep freezer(s) of enough storage capacity as per the quantity of meat dealt must be available for the storage of the meat that is being held for sale. Different types of meat must be stored separately in separate freezer.
13. Holding of meat in the bamboo baskets or stacking on the floor or keeping immersed in water with or without ice is strictly prohibited.
14. Beef and Pork must be hung or placed in suitable corrosion-resistant trays, in such a manner as to permit adequate circulation of air around the meat.

15. Meat must be hung in a manner that precludes drips from one piece falling onto another. Distance between meat and the side wall must be at least 12 inches. Meat must not come in contact with walls and must be hung so that lower end of meat must be at least 1 meter above the floor level.
16. Edible offal of cattle, pig, goat, etc shall be transported and sold in separate containers. Stomach and intestines of these food animals meant for human consumption shall be properly cleaned, transported and sold in separate containers. Keeping of improperly cleaned stomach and intestine on display counter or keeping them on floor of meat shop is strictly prohibited. Trotters should be dehaired properly, hooves should be removed and it shall be transported in separate container without allowing them to come in contact with meat. Head of cattle, yak, buffalo, sheep, and goat if meant for human consumption shall be dehaired, dehorned and cleaned properly and transported and sold in separate containers without allowing them to come in contact with meat.
17. The hook used for hanging meat should be preferably made of stainless steel or if made of iron, it should be painted white.
18. In beef and pork stalls, there must be sufficient number of fans to maintain enough circulation of cold air. A cold room facility must be set up especially those dealing in huge quantities of meat.
19. A clean cutting table must be provided for chopping of meat. The minimum height of cutting table should be 1 meter above the floor. Cutting of meat on the floor is strictly prohibited.
20. All equipment used for handling or coming in contact with meat must be kept cleaned all the time and stored in a proper and clean place.
21. All types of meat sold must be wrapped in clean suitable packing materials (like edible grade plastic foil used for wrapping food) sufficient enough to protect the meat from contamination. Packing materials must be stored and used in a clean and sanitary manner.
22. Meat must not be placed in any means of transport that has not been cleaned before loading and, if necessary, disinfected. The disinfectant should be washed off with clean water. Where human labour is used for transportation, the health requirements for meat handlers should be complied with.
23. Vehicles intended for the transport of meat must be equipped so that meat does not come in contact with the floor.
24. Meat shop owner shall issue cash receipt to the customer for every transaction conducted.
25. A certificate issued by the BAFRA official certifying the suitability of meat as "Fit for Human Consumption" must be displayed at a place where the customer can easily read it.
26. All salespersons must be registered with the local office of BAFRA. For registration, the owner must submit their name(s) and photocopy of citizen ID card.
27. No other person other than those registered with local BAFRA office shall be allowed to handle and sell meat.
28. Salespersons must wear a white apron with full arm sleeves along with half arm plastic/rubber gloves that can be easily washed. He/She must make sure that the apron and gloves are kept clean at all times.
29. Salespersons must display the ID card issued by BAFRA identifying their permission to handle and sell meat while in meat shop.

30. The owner must notify the local BAFRA office one month in advance for the change of salesperson(s) for issuance of ID card granting him/her permission to handle and sell meat.
31. Good personnel hygiene must be observed by salesperson(s). Smoking, chewing of tobacco and *doma* are not allowed while in meat shop. He/She must wash hands every time after getting into the meat shop.
32. Person(s) handling or selling meat must have a valid medical certificate stating he/she is free from any communicable diseases issued by authorized government medical doctor. The certificate must be renewed or a new one obtained at six monthly intervals.
33. Any salesperson affected with Hepatitis A (jaundice), diarrhea, vomiting, fever, sore throat with fever, visibly infected skin lesions (boils, cuts, etc. however small), discharge from ear, eyes, nose must not be allowed to handle or sell meat until he/she is fully recovered.
34. Basic design and construction of Meat Delivery Vehicle should comply with the following conditions:
 - (i) The meat compartment should be completely separated from the driving cabin and should have an adequate capacity for the consignment intended.
 - (ii) The compartment where the meat is being conveyed should be kept covered and enclosed so as to protect the meat and edible offal from dust, flies, and all other sources of contamination.
 - (iii) All internal finishes should be made of corrosion-resistant material, smooth, impervious and easy to clean and disinfect. Joints, rivets and doors should be effectively sealed so as to prevent the entry of pests and other sources of contamination. Floor to wall junction should be coved to a radius of 50 mm.
 - (iv) The meat compartment should be well insulated with approved material to maintain the meat at required temperature.
 - (v) Vehicles intended for the transport of meat should be equipped in such a manner that the meat does not come into contact with the floor. Height of railings should be such when quartered carcass is hung; the lowest portion of the latter has the clearance of not less than 75 mm above the floor.
 - (vi) Suitable racks and closed containers should be used for the transport of unwrapped edible offal.
 - (vii) The floor of the conveyance should not be walked on during loading or unloading except by persons wearing suitable protective clothing and covering over their footwear.