

August 2015

EMERGENCY SLAUGHTER AT ABATTOIRS

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Legislation regarding safe meat

The purpose of the Meat Safety Act, 2000 (Act No. 40 of 2000), inter alia, provide measures to promote the safety of meat and animal products. Red Meat Regulations (No. 1072) of 17 September 2004 provides guidelines for the abattoir industry to meet this goal. The Consumer Protection Act (Act 68 of 2008) protects the consumer against further health risks that products may have.

Safe slaughter animals

A basic principle of food safety during the conversion of livestock to meat is have a healthy animal that is free from physical, chemical or biological substances that may lead to any unsafe meat and/or meat products not having an acceptable quality. It is not always possible and therefore laws and industry standards provide for various procedures, methods, and tests as far as possible to ensure the consumer a safe product for example meat inspection and residue monitoring are completed.



Measures for the provision of safe livestock

The abattoir must ensure that the slaughter animals received can be converted into safe meat.

It is not practical or possible to visit and to perform an audit at every farmer in order to determine whether Good Agricultural Practices (GAP) are followed in raising the animals on the farm. The abattoir should insist on a guarantee that the livestock meet the abattoir's expectation –

The owner of the slaughter animals must provide a declaration of health and origin provided for all animals and a record must be held by the owner of the abattoir and such health declaration must contain the following information:

- Date of delivery
- Name and Address of Owner or the Farm
- Amount of animals and species
- Health status of the herd (s), including any deaths; and
- If given medication and withdrawal periods and dates.



The regulations also provide that if an animal is injured during transport, loading or lairaging at the abattoir it's an EMERGENCY SLAUGHTER to prevent any further suffering of such an animal. When a Slaughter Animal gets sick, injured or is exposed to abnormal stress before stunning the shelf life of the meat is reduced. These situations cause the gut to be more permeable to bacteria such as Salmonella, E. coli and Campylobacter which may be pathogenic.

Any emergency slaughtered animals need a secondary meat inspection by the designated veterinarian at the abattoir and further investigations may be required to ensure the safety of the meat to the consumer.

In summary, these two aspects of the regulations require from the abattoir owner not to accept animals which health can not be guaranteed by the producer and only provides for **emergency slaughter of healthy animals which were injured during and after transport.**







No animals may be stunned or bled at any place other than at an approved abattoir. Should this happen, it can only be done with clear permission from the Provincial Executive Officer. Any delay in the handling of such an injured animal may, however, probably have more cons from a welfare - and food safety point of view.



In Conclusion

Public health authorities, veterinarians and inspection personnel have an important role to give priority to food safety and animal welfare when advising producers about the suitability of animals to be slaughtered.

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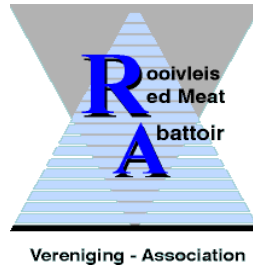


References:

Red Meat Regulations (No. 1072); Meat Safety Act (Act 40 of 2000)

Animal Welfare and Meat Science; NG Gregory

British Cattle Veterinary Association; Guidelines for Veterinary Surgeons on the Emergency Slaughter Cattle or (March 2010)



NOODSLAGTINGS BY ABATTOIRS

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Wetgewing ten opsigte van veilige vleis

Die **Wet op Vleisveiligheid, 2000 (Wet no 40 van 2000)** bevat maatrëels om die veiligheid van vleis en dierlike produkte te bevorder. Die **Rooivleisregulasies (nr 1072)** van 17 September 2004 verskaf riglyne vir die abattoirbedryf om aan hierdie doelwit te voldoen. Die **Verbruikerbeskermingwet (Wet 68 van 2008)** beskerm die verbruiker verder teen gesondheidsrisikos wat produkte mag inhou.

Veilige slagdiere

'n Basiese beginsel van voedselveiligheid tydens die omskepping van lewende hawe na vleis is om met 'n gesonde dier te begin wat vry is van fisiese, chemiese of biologiese stowwe wat mag lei tot enige onveilige vleis of vleis- en vleisprodukte sonder 'n aanvaarbare hou vermoë. Dit is nie altyd moontlik nie en daarom maak wetgewing en bedryfstandaarde voorsiening vir verskeie prosedures, metodes, en toetse om sover moontlik die verbruiker te verseker van 'n veilige produk. Vleisinspeksie en residu monitering is voorbeelde hiervan.



Maatreels vir die verskaffing van veilige lewende hawe

Ten eerste moet die abattoir verseker dat die slagdiere wat ontvang word wel in veilige vleis omskep kan word.

Dit is nie prakties moontlik om elke boer te besoek en 'n oudit uit te voer ten einde te bepaal of Goeie Landbou Praktyke ("Good Agricultural Practices" oftewel GAP) gevolg word tydens die grootmaak van die diere op die plaas nie. Die abattoir moet aandring op 'n waarborg dat die lewende hawe voldoen aan die abattoir se verwagting -

Die eienaar van die slagvee moet 'n verklaring van gesondheid en oorsprong verskaf vir alle diere gelewer en moet op rekord gehou word deur die eienaar van die abattoir en sodanige verklaring van gesondheid moet die volgende inligting bevat:

- f) datum van aflewering;
- g) naam en adres van die eienaar of die plaas;
- h) aantal diere en spesie(s);
- i) gesondheidstoestand van die kudde(s) insluitend enige vrektes; en
- j) medikasie indien gegee asook onttrekkingsperiodes en datums.



Die regulasies maak egter ook voorsiening dat indien n dier tydens vervoer, aflaai of aanhou by die abattoir beseer word, dit aan n NOODSLAGTING onderwerp sal word om enige verdere lyding van so n dier te voorkom.

'n Slagdier wat voor verdowing siek of beseer raak of aan abnormale stress blootgestel word, verlaag die houbaarheid van hierdie vleis. Dit maak die dermkanaal ook meer deurlaatbaar vir bakterieë soos Salmonella, E coli and Campylobacter wat potensieël patoogeen mag wees.

Enige dier wat aan so 'n noodslagting onderwerp word, moet deur die aangewese veearts by die abattoir ondersoek word tydens 'n sekondêre vleisinspeksie en verdere ondersoeke mag nodig wees om die veiligheid van hierdie vleis aan die verbruiker te verseker.

Samevattend vereis hierdie twee aspekte van die regulasies van die abattoireienaar om nie slagdiere te aanvaar waarvan die gesondheid nie gewaarborg kan word deur die produsent nie en maak **noodslagting net voorsiening vir gesonde diere wat tydens en na vervoer beseer sou raak.**

Geen dier mag op n ander plek as 'n goedgekeurde abattoir verdoof en uitgebloei word nie. Indien dit sou plaasvind, moet dit met die uitdruklike toestemming van die Provinsiale Uitvoerende Beampte plaasvind. Enige vertraging in die hantering van so n beseerde dier mag egter waarskynlik meer nadele uit 'n welsyn - en vleisveiligheid oogpunt hê.



Ten Slotte

Publieke gesondheidsowerhede, veeartse en inspeksiepersoneel het 'n belangrike rol om voorkeur te gee aan vleisveiligheid en dierewelsyn wanneer produsente adviseer word oor die geskiktheid van diere om geslag te word.

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