

Commencement: 15 June 1992

MEAT INDUSTRY REGULATIONS

Order 9 of 1992
Order 12 of 2005

Regulations to provide for fees and forms and to prescribe controlled areas for the purpose of the Meat Industry Act [Cap. 213].

1. Interpretation

In these regulations “Act” means the Meat Industry Act [Cap. 213].

2. Controlled areas

The areas delimited by hatched lines on the maps marked as Annex 1 and Annex 2 in Schedule 1 shall be controlled areas for the purpose of the Act.

3. Form of application for approval of an establishment

An application for the approval of an establishment under subsection (2) of section 2 of the Act shall be in the form set out in Schedule 2.

4. Prescribed fee under section 2(2) of the Act

(1) The fee payable in respect of an application for approval of an establishment under subsection (2) of section 2 of the Act shall vary according to the type of establishment as follows:

<u>Premises</u>	<u>Fee in Vatu</u>
Slaughterhouse	48,000
Export Cutting Plant	36,000
Export Cold Store	18,000
Poultry Plant	48,000
Butchery	36,000
Cannery	36,000

5. Inspection fees

(1) Every establishment approved under the Act shall, from time to time, be inspected by meat inspectors and veterinary officers as shall be considered necessary by the Principal Veterinary Officer.

(2) An annual fee shall be payable in respect of every inspection of each establishment made in accordance with the table below:

<u>Premises</u>	<u>Fee in Vatu</u>
Slaughterhouse	96,000
Export Cutting Plant	48,000
Export Cold Store	48,000
Poultry Plant	96,000

Butchery	48,000
Cannery	48,000

6. Meat inspection fees

There shall be payable to the Veterinary Authority a fee to be known as the meat inspection fee –

at the rate of VT 5 per kilogram of meat inspected;
at the rate of VT 3 per fowl of poultry meat inspected.

7. Health certificate fees

There shall be payable to the Veterinary Authority a fee in respect of health certificates issued by the Authority in relation to meat intended for export at the following rates –

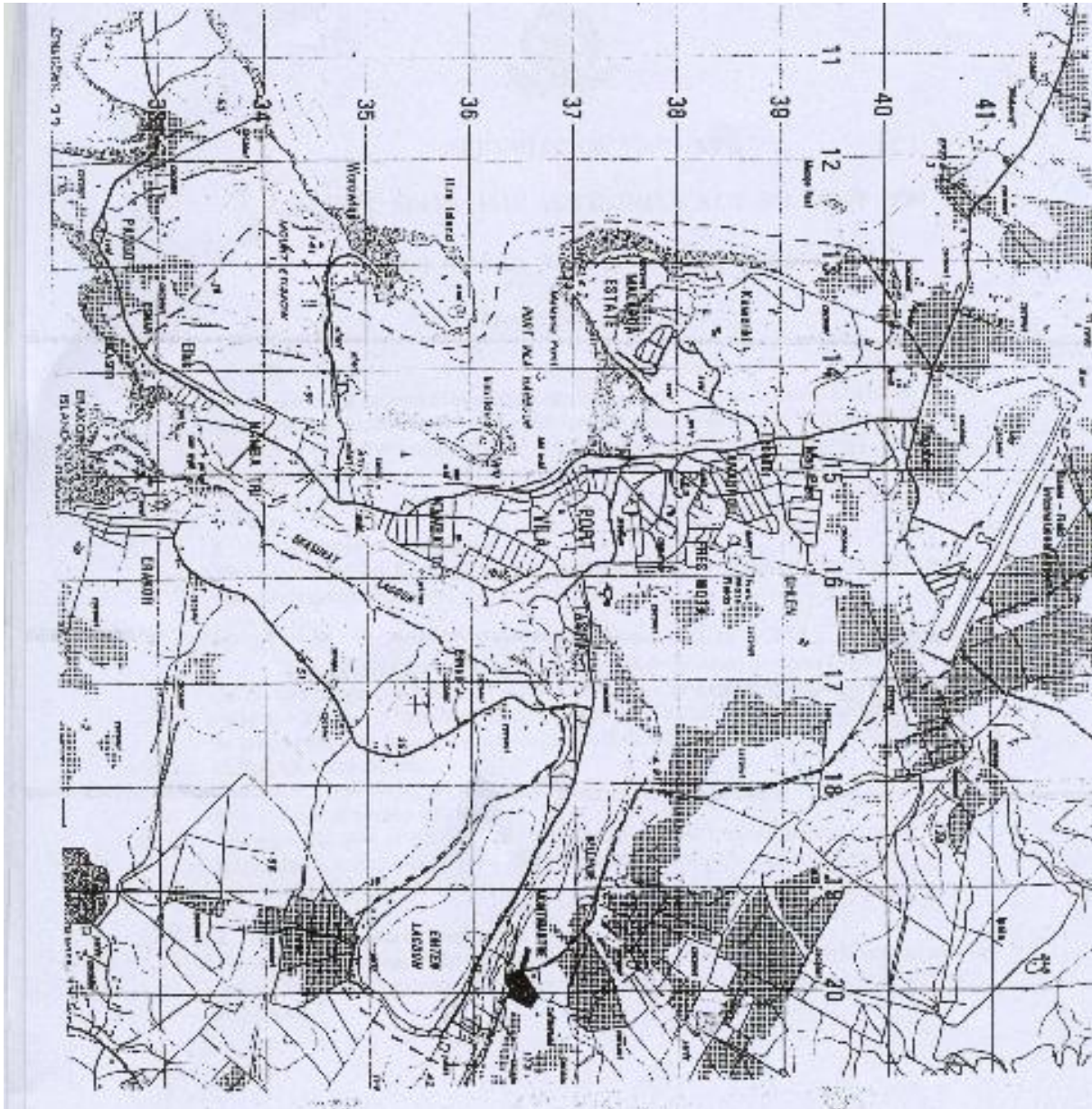
personal exports not exceeding 10 kilograms – VT 1,000;
commercial exports – VT 2,000 plus VT 1 per kilogram.

SCHEDULE 1

ANNEX 1

SCHEDULE 1

ANNEX 2



SCHEDULE 2

GOVERNMENT OF VANUATU

**APPLICATION FOR A CERTIFICATE OF APPROVAL FOR AN
ESTABLISHMENT**

- 1. Name of applicant**
.....
- 2. Postal address**
.....
- 3. Type(s) of establishment(s):**
- (a) slaughterhouse
 - (b) export cutting plant
 - (c) export cold store
 - (d) poultry plant
 - (e) butchery
 - (f) cannery
- (delete as appropriate)
- 4. Full postal address of establishment**
- 5. Is building already completed?**
- 6. Has it previously been in operation?**
- If not submit plans.
- 7. Answer the following questions as applicable:**
- (A) For slaughter house:**
- Species of animal slaughtered:
- 8. State:**
- (a) Area in m2 of -
 - (i) killing space
 - (ii) dressing space
 - (iii) cold storage space

- (iv) freezer space
- (v) lairage space
- (b) Number of pens in lairage
- (c) Total number of animals to be accommodated in lairage
.....
.....
- (d) Additional holding areas for animals
.....
.....
 - (i) type
 - (ii) area

9. Describe:

- (a) Premises reserved for sick or suspect animals and detained/condemned meat -
 - (i) holding pen
 - (ii) cold storage
- (b) Type(s) of equipment to be used for slaughter and cutting
.....
.....
- (c) Method of transport and disposal of parts unfit for human consumption
.....
.....
- (d) Facilities for preparing, cleaning and storing offal
.....
.....
- (e) Storage of hides, horns, hooves and pigs bristles
.....
.....

(B) Export cutting plant:

10. State area in m2 of -

- (i) cutting boning and wrapping room
.....
.....

(ii) cold storage
.....

(iii) freezing
.....

11. Type(s) of equipment to be used for cutting and boning meat
.....
.....

(C) Export cold store:

12. State Number and Specify area in m2 of chilling and refrigeration rooms
.....
.....

(D) Poultry plant:

13. State area in m2 of -

(i) killing space
.....

(ii) dressing space

(iii) cold storage space

(iv) freezing space

(v) processing poultry space

14. Describe:

(a) Type(s) of equipment to be used for slaughter, evisceration, washing and chilling of carcasses
.....
.....

(b) Method of disposal and transport of parts unfit for human consumption
.....
.....

(c) Facilities for preparing, cleaning and storing offal
.....
.....

(E) Butchery:

15. Describe facilities and methods:

- (a) of preparation of meat for sale
.....
.....;
- (b) for storing chilled and frozen meat
.....
.....;
- (c) for sale of meat
.....
.....;

(F) Cannery:

16. State area in m2 of:

- (a) mixing, cooking and filling space
- (b) retort space
.....
- (c) cooling retort cans
.....
- (d) cold storage of meat
- (e) meat preparation

17. Describe:

- (a) Method of mixing, cooking and retorting of meat
.....
.....
- (b) Product(s) to be produced

ALL ESTABLISHMENTS

18. Describe the following:

- (a) Sterilisation facilities
.....
- (b) Washing facilities
.....
- (c) Vermin and fly control
.....
- (d) Electricity: State voltage, phases, total available load KW

-
.....
- (e) Water:
 - (i) Source of supply
 - (ii) Treatment
 - (iii) Storage capacity
 - (iv) Pressure available
 - (f) Drainage: where and how disposed
 - (g) Disposal of waste
 - (h) Number of workers employed
 - (i) Staff amenities

19. Give details of stand-by systems available for:

- (i) Cold Storage
- (ii) Water
- (iii) Electricity

Date **Signature**
.....

This application has been submitted to me and is in order.

Principal **Veterinary** **Officer**
.....

Date

Table of Amendments

Schedule 1, Annex 2 Substituted by Order 12 of 2005