PART II—Section 3—Sub-Section (iii)

Statutory Orders and notifications issued by the Ministry of the Government of India (other than
Ministry of the Defence)

[Text of the statutory orders and notifications]

[Signature and official seal]

[Date and place]
MINISTRY OF COMMERCE

New Delhi, the 3rd September, 1993

S.O. 1989.—In exercise of the powers conferred by section 17 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby makes the following rules to amend the Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992, namely—

1. (1) These rules may be called the Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) (Amendment) Rules, 1993.

(2) They shall come into force on the date of their publication in the official Gazette.

2. In the Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992,

(a) for rule 3.5.26, the following rule shall be substituted, namely—

"3.5.26 sufficient number of lavatories and wash basins shall be provided for each sex of workers and employees. These shall be situated away from the processing halls and arrangements shall be made for their daily disinfection. The main door to the lavatories shall be fly proof and netted with self-closing doors. Adequate changing room facilities shall also be provided;"

(b) for rule 7, the following rule shall be substituted, namely—

"7. Inspection fee—Inspection fee shall be paid by the exporter/processor to the Agency as under:

(i) For export of bone-in sheep and goat meat (fresh, chilled or frozen) in carcass form, a fee at the rate of Rupees 50 per consignment,

(ii) For export of bone-in sheep and goat meat (fresh, chilled or frozen) in boneless form, a fee at the rate of Rupees 50 per carcass, subject to a minimum of Rupees 50 per consignment,

3. These rules shall come into force on the date of their publication in the Official Gazette.

G. V. PATTABIRAMAN, General Manager

V. N.

[No. ESTT/VIG/86/60 (0) 1993]
(iii) For export of boneless fresh, chilled or frozen beef, mutton or goat meat in cartons, a fee at the rate of Rs. 1.25 per carton subject to a minimum of Rs. 100 per consignment.

Note: The amount of inspection fee for each consignment payable by the exporters will be rounded off to the nearest rupee and, for this purpose, such amount contains a part of rupee, then if such a part is fifty paisa or more, it shall be increased to one rupee and if such part is less than fifty paisa, it shall be ignored.

(F. No. 6/1992-EL&E)

KUM. SUMA SUBBANNA, Director

Note: The principal rules are published vide Notification No. S.O. 294 dated 30-9-93.

MINISTRY OF COMMERCE
New Delhi, the 13th September, 1993

S.O. 990.—Whereas the Central Government, in exercise of the powers conferred by sub-section (1) of section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), had recognized M/s. Inspection Survey and Surveillance (India) Private Limited, Calcutta that their Madras branch has ceased to exist with effect from August, 1992,


[F. No. 6(1)/92-EL&E]

KUM. SUMA SUBBANNA, Director

(विदेश आयार महानिदेशधार)
नोटिस

न्यायिक संबंधों के लिए व्यवस्थापित आयुक्त

न्यायिक संबंधों के लिए व्यवस्थापित आयुक्त

MINISTRY-OF-LAW, JUSTICE & COMPANY AFFAIRS
(Department of Legal Affairs)

NOTICE
New Delhi, the 22nd December, 1992

S.O. 161.—Notice is hereby given by the Competent Authority in pursuance of Rule 6 of the Notaries Act, 1956 that an application has been made to the said Authority under Rule 4 of the said Rules, by Shri Krishan Murari Sinha, Advocate for appointment as a Notary to practise in Kingpura, (Bihar).

Advocate, Civil Lines, Delhi, 68.

Department of Publication
Goverdhan Nagar

New Delhi, the 22nd December, 1992

S.O. 161.—Notice is hereby given by the Competent Authority in pursuance of Rule 6 of the Notaries Act, 1956 that an application has been made to the said Authority, under Rule 4 of the said Rules, by Shri Achchh. Lal Gupta, Advocate for appointment as a Notary to practise in Kuril, Gliyali (Maharshtatra).
MINISTRY OF COMMERCE

New Delhi, the 15th January, 1993

S.O. 202.—In exercise of the powers conferred by sub-section (i) of Section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby recognises the Directors of Animal Husbandry of all State Governments, as Agencies for the inspection of Raw Meat (Chilled/Frozen) prior to export, subject to the conditions notified in the Export of Raw Meat (Frozen/Chilled) (Quality Control and Inspection) Rules, 1992.

Explanation.—In this notification Raw Meat (Chilled/Frozen) means—:

(i) Meat and minced meat processed by chilling/quick freezing obtained from Buffalo Carcasses, scalp/fat meat obtained from buffalo calves of above four months and up to one year of age; and

(ii) Indian goat and sheep raw chilled/frozen meat and minced meat of goat, sheep and processed by chilling/quick freezing obtained from goat and sheep.

This notification shall come into force on the date of its publication in the Official Gazette.

[F. No. 6/1/92-EC(MP)]
KUM. SUMA SUBBANNA, Director

[ Hindi translation follows ]

GOVT. OF INDIA

Ministry of Commerce

Department of Publication

Source: Gazette of India, Part II, Sec. 3, No. 51, New Delhi, 54.
3.3 प्रभावित का कहा आदेशः  
3.3.1 यह अन्य वर्गों में योग्य नहीं होगा संबंधी बंदी जानकारी के लिए अन्य वर्गों में योग्य प्रबंधन त्रित नहीं होगा कानूनी प्राथमिकता से बाहर होगा।
3.3.2 निर्देश नीति, अधि उच्चक्रमविवस्तुति है तो प्रस्ताव प्रस्ताव  
10. स.प. वा परिपक्व महत्त्व नहीं है। दो प्रधान अपराध नव-नव वाग्वाद की बात रखने वाला वाग्वाद नहीं है। दो नव-नव हो देने वाला विधान भवन के नामकरण नक्सली वंचन की निरीक्षण भवन के कारण  
75 क्रमांक। उपर-लात शरीर घायल शरीर की निरीक्षण भवन की जगह।
4. गांव को दो प्रस्तावों के लिए छह।--
5. निर्णय निर्णयः  
5.1 यह वांछित परिस्थिति और वांछित विषयः यह वांछित परिस्थिति का वांछित प्रकाश निर्णय है।
5.2 अन्य निर्णय निर्णयः  
5.3 निर्णय निर्णयः  
6. प्रकाश तथा संबंधः  
6.1 काम करने के कारण में दोनों प्रकाशकार प्रथागतिक घटना दोनों प्रकाश प्रभाव तथा संबंध की निरीक्षण भवन के कारण बाहर होगा।
6.2 उन दोनों घटनाओं का प्रभाव तथा संबंध दोनों प्रकाशकार की उपलब्धि के अनुसार।
7. जनप्रतिष्ठाः  
7.1 ग्रामीण में नव-नव, पुराने में नव-नव, वांछित, वेश 
7.2 वांछित करने के कारण में दोनों प्रकाशकार प्रथागतिक घटना दोनों प्रकाश प्रभाव तथा संबंध की उपलब्धि के अनुसार।
7.3 निर्णय निर्णयः  
7.4 निर्णय निर्णयः  

Govt. of India  

Department of Publication  

Civil Line, De - 54  

30, 1953/30-31 अहमदाबाद
1. वर्तमान वर्ष के लिए नियुक्ति, (माहिति के लिए, 1997) वर्ष में नेतृत्व करेगा, जिसके लिए उपलब्ध होना चाहिए।

2. विभाग के पास यह विवरण निर्देश नहीं है। ।

3. यह विवरण निर्देश नहीं है। ।

4. विवरण निर्देश नहीं है। ।
भोज का मांग (बनोने वाला) के लिये विनियम

1. विधि : पूर्व के बाद का भोज सभा में आया है और नवीनता शिक्षा अनुसार सभा में आया है। यह भोज के पूर्व के साथ विनियम नियमावली के अंतर्गत है।

2. विषय:

2.1 विषय-पाठ्यता : भोज का मांग (बनोने वाला) के लिये विनियम नियमावली के अंतर्गत है।

2.2 विशेष विनियम नियमावली के अंतर्गत है।

3. विशेष नियमावली के अंतर्गत है।

4. यह भोज के पूर्व के साथ विनियम नियमावली के अंतर्गत है।

5. यह भोज के पूर्व के साथ विनियम नियमावली के अंतर्गत है।

6. यह भोज के पूर्व के साथ विनियम नियमावली के अंतर्गत है।

7. यह भोज के पूर्व के साथ विनियम नियमावली के अंतर्गत है।

8. यह भोज के पूर्व के साथ विनियम नियमावली के अंतर्गत है।

9. यह भोज के पूर्व के साथ विनियम नियमावली के अंतर्गत है।
ORDER
New Delhi, 15th January, 1993

S.O. 203. — Whereas for the development of the export trade of India, certain proposals for subjecting Raw Meat (Chilled/Frozen) to quality control and inspection prior to export, were published as required by sub-rule (2) of rule 11 of the Export (Quality Control and Inspection) Rules, 1964, in the Gazette of India, Part II, Section 3, Sub-section (ii) dated 6th June, 1992, under the Order of the Government of India in the Ministry of Commerce No. S.O. 1424, dated the 6th June, 1992:

And, whereas the objections and suggestions were invited from all persons likely to be affected thereby within a period of forty-five days of the date of publication of the said order in the Official Gazette.

And, whereas the copies of the said Gazette were made available to the public on 9th July, 1992:

And, whereas the objections and suggestions received from the public on the said draft have been considered by the Central Government:

Now, therefore, in exercise of the powers conferred by section 6 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government, after consulting with the Export Inspection Council, believes that it is necessary and expedient so to do for the development of the Export Trade of India, hereby:

1. notifies that Raw Meat (Chilled/Frozen) shall be subject to quality control and inspection prior to export.

2. specify the types of quality control and inspection in accordance with the export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1993 in respect of the types of quality control and inspection which shall be applied to such Raw Meat (Chilled/Frozen) prior to export.

3. recognise the specifications as set out in Schedule I to VII appended to this Order as the standard specifications for Raw Meat (Chilled/Frozen).

4. prohibit the export, in the course of international trade of Raw Meat (Chilled/Frozen) unless a certificate or seal recognised by the Central Government indicating that it conforms to the standard specifications applicable to it, has been affixed to the packages or containers of such Raw Meat (Chilled/Frozen) by any of the agents established or recognised under section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963) to the effect that such Raw Meat (Chilled/Frozen) conforms to the aforesaid standard specifications and is exportworthy.

5. Nothing in this Order shall apply to the export by land, sea or air of bona fide samples or Raw Meat (Chilled/Frozen) to prospective buyers, the value of which shall not exceed Rs. 5,000.

6. In this order, Raw Meat (Chilled/Frozen) means—

(i) Meats and minced meat processed by chilling/quick freezing obtained from buffalo, carcasses,veal, calf meat obtained from buffalo calves of above four months and up to one year of age; and

(ii) Indian goat and sheep raw chilled/frozen meat and minced meats of goat, sheep and processed by chilling/quick freezing obtained from goat and sheep.

SCHEDULE I
MINIMUM REQUIREMENTS FOR AN APPROVED ABBATOIR NOT CONFORMING TO IS 4391-1972

1. General.—The requirements indicated in the Schedule will be provided/funded for by Government/Civil agencies at all approved public abattoirs/daughter houses.
...The abattoir/slaughter house shall have the following essential facilities:

(a) Resting place for animals before slaughter.
(b) Adequate facilities for ante-mortem inspection.
(c) Carrying out humane slaughter.
(d) Flaying, dressing and washing of the carcasses.
(e) Hanging carcasses and edible offal.
(f) Handling by-products.
(g) Inspection of meat and disposal of meat unfit for human consumption.
(h) Segregation wards for sick/diseased animals.
(i) Adequate water supply.

3. Units in an Abattoir: The abattoir shall have the following units:

(a) Reception area or resting ground.
(b) Laiteries.
(c) Slaughter halls.
(d) Ancillary accommodation.
(e) Refrigerated room (Optional).

3.1 Slaughter Hall:

3.1.1 Separate provisions, wherever required, shall be made for slaughtering, dressing animals in accordance with halal, shahits and Jewish methods:

(a) Sheep and goats.
(b) Large animals.

3.1.2 The slaughter halls and ancillary accommodation thus provided shall be separated.

3.1.3 Separate space shall be provided for stunning, wherever applicable bleeding and dressing of carcasses.

3.1.4 A curbed-in bleeding area of adequate size should be provided.

3.1.5 Dressing of carcasses should not be done on floor.

3.1.6 Adequate space and suitable and properly located facilities shall be provided for inspection of viscera of the various types of animals slaughtered.

3.1.7 Carcasses washing—A curbed and separately dry area or an area sufficient size sloped to a floor drain.

3.2 Ancillary Accommodation:

3.2.1 A separate room and hanging space shall be provided for emptying and cleaning of stomach and intestines.

3.2.2 Suitable and sufficient accommodation shall be provided for the isolation of meats requiring further examination by the veterinarian in a suitable laboratory within the premises of the abattoir.

3.2.3 Suitable and sufficient facilities shall be provided for the isolation of meat requiring further examination by the veterinarian.

3.2.4 Suitable and sufficient accommodations shall be provided for the retention of all meat condemned and unfit for human consumption and shall be locked up separately.

3.3 Refrigerated Rooms:

3.3.1 This shall be optional but required in processing plants where meat is not located within reasonable distance.

3.3.2 Hanging halls, if air-conditioned, should have temperature not higher than 10 degree C. Two refrigeration plants should be installed.

ment constructed of rust-resistant wire gauge or expanded metal portion extending from about 72 mm above ground to ceiling should be provided.

4. Rails for Carcasses—Rails with hooks of suitable rust-proof metal or galvanised mild sheet shall be provided for handling the carcasses and similar provision for stacks shall be made, permitting free circulation of air. The hooks shall be suitably cleaned and sterilized regularly.

5. Civil Construction:

5.1 Ante-mortem and Pen Area: The area should be paved with impervious material such as concrete, non-slippery hearling-bone type suitable to stand wear and tear by hooves or brick, and pitched to suitable drainage facilities. The pen should preferably be covered.

5.2 Areas for vehicular Traffic: Concrete paved areas, properly drained facilities from building, loading docks or other stock platforms shall be provided at places where vehicles are loaded or unloaded. Pressure washing jets and disinfection facilities for trucks carrying animals should be provided.

5.3 Drainage: All parts of floors where wet operations are conducted should be well drained. It is important that the floors slope uniformly to drains with no low spots which collect liquid. Floor drains should not be provided in freezer rooms or dry storage areas.

6. Lighting and Ventilation:

6.1 Work rooms should be provided with adequate direct natural light and ventilation or ample artificial light and ventilation by mechanical means.

6.2 Well distributed artificial lighting of good quality should be provided at all places where adequate natural light is not available or insufficient.

7. Supply of Water:

7.1 A sufficient, safe, portable and constant supply of fresh water shall be available at adequate pressure throughout the premises.

7.2 A constant supply of clean hot water shall be available in the slaughter hall and work-rooms during work hours.

7.3 Suitable facilities for washing hands including adequate supplies of hot and cold running water, nail brushes and soap and other detergent shall be provided for persons working in an abattoir.

7.4 Where non-potable water is used for fire control, etc. it shall be supplied in completely separate lines preferably identified by colour and with no cross connection or back siphonage with lines of potable water.

8. Accessibility for Cleaning and Maintenance: All parts of the product handling zone shall be readily available to sight and reach for cleaning and inspection.

9. Non-acceptable Materials: In an abattoir the following materials shall not be used, namely:

(a) Copper and its alloys in equipment used for edible products.
(b) Cadmium in any form in equipment handling edible products.
(c) Equipment with painted surface in product handling zones.
(d) Enamel containers or equivalent.
(e) Lead.

SCHEDULE-II

METHOD OF SAMPLING AND TESTING FOR CONFIRMATION OF QUALITY OF MEAT

1. General: Each type and category of carcass/cuts/fields (chilled or frozen) meat shall be kept separately and each
THE GAZETTE OF INDIA : JANUARY 20, 1993/MAGHA 10, 1914 [PART II—SEC. 3(iii)]

2. Carton Selection:

2.1 The minimum number of cartons to be selected from each lot shall be in accordance with Column (a), (b) & (c) of the following table:

<table>
<thead>
<tr>
<th>No. of Cartons in the lot</th>
<th>No. of Cartons to be selected in routine inspection</th>
<th>No. of cartons to be selected in re-inspection</th>
</tr>
</thead>
<tbody>
<tr>
<td>Upto 100</td>
<td>4</td>
<td>8</td>
</tr>
<tr>
<td>101 to 200</td>
<td>5</td>
<td>12</td>
</tr>
<tr>
<td>201 to 300</td>
<td>6</td>
<td>18</td>
</tr>
<tr>
<td>301 to 500</td>
<td>7</td>
<td>28</td>
</tr>
<tr>
<td>501 to 800</td>
<td>8</td>
<td>36</td>
</tr>
<tr>
<td>801 to 1200</td>
<td>9</td>
<td>45</td>
</tr>
<tr>
<td>1201 to 2000</td>
<td>10</td>
<td>60</td>
</tr>
<tr>
<td>2001 and above</td>
<td>12</td>
<td>90</td>
</tr>
</tbody>
</table>

2.2 The cartons shall be selected at random. In order to ensure the random number table shall be used. In case such tables are not available, the following procedure may be adopted:

2.3 Starting from any carton, count them as 1, 2, 3 so on in a systematic manner and withdraw every 'r' the carton, 'r' being integral part N/N where N=total number of cartons and a number of cartons to be selected. Care should be taken to see that sampling is thorough to ensure that all parts of this carton are taken into account.

2.4 The minimum sample weight per carton shall be 50 gm.

3. Carcass Selection:

3.1 The samples from the carcasses or quarters shall be taken from back muscle, shoulders, eye muscle, hind quarters and neck and care shall be taken that the whole thickness of the muscle is covered in the sample. Sterilized scalpels of core/vegetable shall be used for obtaining the samples. Samples from thick muscles on long bones shall be taken from the nearest part of the muscle adjoining bone.

3.2 In the case of carcasses, sample size and sample selection method shall be as laid down under para 2 above. Minimum weight per sample per carcass shall be 100 gm.

4. Inspection Guidelines:

4.1 The first sample shall be sent to the analytical laboratory and the second sample shall be sealed by the inspecting officer and deposited for safe custody in the plant under proper refrigeration.

4.2 One of the samples shall be examined by the Inspecting Officer for checking conformity with prescribed characteristics. These will be appropriate to the prescribed standards in the various Schedules and will include:

(a) Internal temperature of meat.
(b) Freedom from:
   (i) Raggled edges, off-colour, flabby or watery nature, pieces of bones, hair, excessive connective tissues, blood clots or other foreign matter on the surface, injuries, excessive trimming, tendons and cartilages, festination.
   (ii) Excessive fat, greasy and soft meat.
   (iii) Signs of putrefaction, viz. discoloration, souring, freezer burn.
   (iv) Parasite cysts.
(c) Firmness.
(d) Net weight of the contents.

5. Laboratory Samples:

5.1 The samples obtained from the cubers, slices and other small cuts/mince packed in cartons shall be placed in clean sterile containers and sealed. The samples obtained from stockinet packs or large chunks/mince shall be similarly packed in clean sterile containers.

5.2 The samples shall not be touched by hand and shall be handled only with the help of sterile forceps. The pack shall be evacuated of air, by pressing and squeezing the palms and sealed. This shall be repacked in another poly-pack.

5.3 A code slip indicating the code, date of sampling type, characteristics and temperature of meat at the time of sampling shall be put in the outer poly-pack.

5.4 A code slip indicating the code, type, characteristics and temperature of meat at the time of sampling shall be put in the duplicate sample also and sealed. This shall be kept in safe custody in the plant under proper refrigeration.

5.5 The laboratory shall analyze the samples for:

(a) Total plate count
(b) Escherichia coli
(c) Salmonella
(d) Any other quality parameter to meet importer/exporting country's requirements.

6. The laboratory shall declare the result within 96 hours from the receipt of the sample.

6. Transportation of Samples.—The laboratory samples shall be kept in thermocole insulated boxes/containers and transported within six hours or earlier to the analytical laboratory.

SCHEDULE III

SPECIFICATION FOR BUFFALO BEEF

1. General.—Buffalo Beef shall be obtained from healthy animals and slaughtered in licensed slaughter houses. The animals shall be subjected to ante-mortem and post-mortem veterinary inspection by designated agency. It shall not be treated with colour, dyes, additives, preservatives and chemicals.

2. Special:

2.1 Definition.—"Buffalo Beef" means buffalo carcass/muscle from an animal which is more than 12 months of age.

2.2 Types.—Buffalo Beef shall be of the following types:

2.2.1 Type A : Buffalo Beef fresh, chilled carcass/halves/quarters.
2.2.2 Type B : Buffalo Beef fresh, frozen carcass/halves/quarters.
2.2.3 Type C : Buffalo Beef (Boneless) fresh, chilled.
2.2.4 Type D : Buffalo Beef (Boneless) fresh, frozen.
2.2.5 Type E : Buffalo Beef (Bone-in) fresh, chilled.
2.2.6 Type F : Buffalo Beef (Bone-in) fresh, frozen.

2.3 Characteristics.—Buffalo Beef shall have the following characteristics:

(a) Lean, good texture, bright red to reddish in colour.
(b) Free from tears, lacercations, slime, discoloration, malodour and structural alterations.
(c) Firmness in consistency i.e. will not pit on pressure.
(d) Minimum connective tissue.
(e) Boneless cuts to be entirely free from bone pieces, wood dust, metal pieces or other undesirable matter.
SCHEDULE IV
SPECIFICATIONS FOR BUFFALO VEAL

General—Buffalo Veal shall be obtained from animals slaughtered in licensed slaughter houses. The meat shall be subjected to ante-mortem and post-mortem veterinary inspection by designated agency. It shall not be treated with colour, dyes, additives, preservatives and chemicals.

2. Special:

2.1 Definitions.—"Buffalo Veal" means buffalo carcass/meat from an animal varying in age from 4 to 12 months.

2.2 Type Buffalo Veal shall be of the following types:

2.2.1 Type A : Buffalo Veal Fresh, chilled carcass/halves/quarters.

2.2.2 Type B : Buffalo Veal Fresh, frozen carcass/halves/quarters.

2.2.3 Type C : Buffalo Veal (boneless) fresh, chilled.

2.2.4 Type D : Buffalo Veal (boneless) fresh, frozen.

2.2.5 Type E : Buffalo Veal (bone-in) fresh, chilled.

2.2.6 Type F : Buffalo Veal (bone-in) fresh, frozen.

2.3 Characteristics.—Buffalo Veal shall have the following characteristics:

(a) Lean, fine in texture, bright pink to pinkish in colour.

(b) Free from tears, lacerations, ragged edges, slime, discoloration, malodour and structural alteration.

(c) Firmness in consistency i.e. will not pit on pressure.

(d) Minimum connective tissues.

(e) Boneless cuts to be entirely free from bone-pieces, wood dust, metal pieces and other undesirable matter.

SCHEDULE V
SPECIFICATIONS FOR SHEEP AND GOAT MEAT

1. General.—Sheep and goat meat shall be obtained from healthy animals and slaughtered in licensed slaughter house. The animals shall be subjected to ante-mortem and post-mortem veterinary inspection by designated agency. It shall be treated with colour, dyes, additives, preservatives and acertificates:

2. Special:

2.1 Definitions.—"Sheep or goat carcass/meat" means sheep or goat meat obtained from sheep or goat which is more than nine months of age.

2.2 Type.—Sheep/goat meat shall be of the following types:

2.2.1 Type A : Sheep or goat meat Fresh, chilled carcasses.

2.2.2 Type B : Sheep or goat meat, fresh, frozen carcasses.

2.2.3 Type C : Sheep or goat meat (boneless), fresh, chilled.

2.2.4 Type D : Sheep or goat meat (boneless), fresh, frozen.

2.2.5 Type E : Sheep or goat meat (bone-in), fresh, chilled.

2.2.6 Type F : Sheep or goat meat (bone-in), fresh, frozen.

2.3 Characteristics.—Sheep/goat shall have the following characteristics:

(a) Boneless cuts to be entirely free from bone-pieces, wood dust, metal pieces or other undesirable matter.

SCHEDULE VI
SPECIFICATIONS FOR MINCED MEAT

1. General.—Minced meat derived from buffalo beef/veal and sheep or goat meat which shall have been obtained from healthy animals and slaughtered in licensed slaughter houses. The animals shall be subjected to ante-mortem and post-mortem veterinary inspection by designated agency. The meat shall not be treated with colour, dyes, additives, preservatives and chemicals.

2. Special:

2.1 Definition.—Minced meat means comminuted meat of uniform grain obtained from boneless buffalo beef/veal or sheep or goat meat.

2.2 Characteristics.—Minced buffalo beef/veal or sheep or goat meat shall comprise of the following characteristics:

(a) Be free from blood clots, bones and bone pieces, tendons, hairs, excessive fat or any foreign material.

(b) Shall not show any trace of decomposition, discoloration, malodour etc.

(c) Be of uniform grain.

SCHEDULE VII
SPECIFICATION FOR BACTERIOLOGICAL STANDARDS

1. General.—The standards contained in this schedule shall apply to the various type of raw meat, frozen products described in proceeding schedules.

2. Prescribed parameters—Normally one sample per consignment of meat products type shall be drawn and tested for the following factors:

(a) Total Plate Count—Aerobic plate count shall not exceed 10⁵ micro-organisms per gm.

(b) Escherichia Coli—The E Coli count shall not exceed 100 per gm.

(c) Salmonella—This should be absent in all samples.

3. Procedures.—The method for sampling and testing for conformity with the above standards shall be as detailed in schedule II.

KUM. SUMA SUHFIANNA, Director
15th, 1993
[Signature]
[Name]

[Date]
2.3. "हूँक" के अभाव में तत्त्व, विविधता निर्माता भी भागीदारी के माध्यम से प्रवेश करने के लिए दर्शाया गया है।

2.4. "घरेलू रूढ़ि भाषा" का यह कार्य सरकार के समन्वय विभाग के माध्यम से होना चाहिए।

2.5. "घरेलू माता" का यह कार्य सरकार के समन्वय विभाग के माध्यम से होना चाहिए।

2.6. "बड़ा/बड़ा सेवा" के ऐसे नागरिक का विशेष ध्यान में रखा गया है।

2.7. "पहचान के विश्लेषण" के शास्त्रीय रूप से प्रदर्शित कला का प्रयोग में प्रयत्न करते हुए, यह कला का माध्यम में प्रयोग किया गया है।

2.8. "नीति" के यह कार्य, जो विभिन्न् माध्यमों के लिए समान रूप से प्रयोग किया जाता है, अन्य संस्थाओं में भी अपनी कार्यवाही का अंतर्गत है।

2.9. "शास्त्रीय" के विश्लेषण, जो विभिन्न माध्यमों के लिए समान रूप से प्रयोग किया जाता है, अन्य संस्थाओं में भी अपनी कार्यवाही का अंतर्गत है।

2.10. "शास्त्र" के अनुसार शास्त्रीय प्रेरणा के प्रमाण में प्रयोग किया जाता है।

3.1. "राजस्व" के लिए विभिन्न माध्यमों के लिए समान रूप से प्रयोग किया जाता है। राजस्व के लिए समान रूप से प्रयोग किया जाता है।

3.2. "राजस्व" के लिए विभिन्न माध्यमों के लिए समान रूप से प्रयोग किया जाता है।
5.3.5 पिल्लो के भीतर झूठ लगे होंगे।

5.3.6 पिल्लो तेज रफ्तार समय चला रहे होंगे। यह खराब जवाब पानी की जस्ता में बदला रखा होगा। वह निश्चय कहता है कि इसके कारण तेज समय चलने पर प्रभाव पड़े होंगे। यह निश्चय के अनुसार देखा जाना चाहिए।

5.3.7 पिल्लो के भीतर झूठ लगे होंगे, जब तक कि उसे मृत्यु हो जाए। यह खराब जवाब पानी की जस्ता में बदला रखा होगा।

5.3.8 पिल्लो के भीतर झूठ लगे होंगे, जब तक कि उसे मृत्यु हो जाए। यह निश्चय के अनुसार देखा जाना चाहिए।

5.3.9 पिल्लो के भीतर झूठ लगे होंगे, जब तक कि उसे मृत्यु हो जाए। यह निश्चय के अनुसार देखा जाना चाहिए।
1.3.5.19 भी ऐसी जानकारी को जिसे हम पूरा कर होगा प्रस्तावना खेल में बांटने के लिए बचाते जितने नहीं किया जाएगा। भी ऐसी जानकारी को जो संबंधित गरीबों द्वारा होकर हम जिंदगी में प्रवेश नहीं किया जा सकता। पूरा करने की आवश्यकता में हम इसका भागीदारी करने जा रहे हैं।

1.3.5.20 प्रश्नान्तरण में वैधत, नियम, लाभ प्रदान करने की विशेष प्रक्रिया होगी।

1.3.5.21 नियंत्रण में नागरिक और जस्ता जनजीवन के लिए उपलब्ध होगी।

1.3.5.22 प्रश्नान्तरण में प्रवेश नहीं किया जा सकता। पूरा करने की आवश्यकता में हम इसका भागीदारी करने जा रहे हैं।

1.3.5.23 प्रश्नान्तरण के लिए वर्तमान तिथि वर्तमान होगी।

1.3.5.24 प्रश्नान्तरण में प्रवेश करने से बाहर नहीं किया जा सकता। पूरा करने की आवश्यकता में हम इसका भागीदारी करने जा रहे हैं।

1.3.5.25 प्रश्नान्तरण में प्रवेश करने से बाहर नहीं किया जा सकता। पूरा करने की आवश्यकता में हम इसका भागीदारी करने जा रहे हैं।

1.3.5.26 प्रश्नान्तरण में प्रवेश करने से बाहर नहीं किया जा सकता। पूरा करने की आवश्यकता में हम इसका भागीदारी करने जा रहे हैं।

1.3.5.27 प्रश्नान्तरण में प्रवेश करने से बाहर नहीं किया जा सकता। पूरा करने की आवश्यकता में हम इसका भागीदारी करने जा रहे हैं।
2. व्यापार-निवाल यथा व्यापारी के संबंध में व्यक्ति का अनेक संबंध
णुकरण 50% उक्त का संपत्ति हृदय सभ्यता के 0.2% मात्र की व्यक्ति कारण होगा या नहीं।

3. इस प्रस्तावण संबंधी संबंध के अनेक संबंध व्यक्ति के लिए उन के
व्यक्ति अनेक संबंध व्यक्ति का मानना होना है या नहीं।

4. व्यापार निवाल व्यक्ति का मानना होना है या नहीं।

5. व्यापार ज्ञाता या व्यक्ति का मानना होना है या नहीं।

6. व्यापार ज्ञाता या व्यक्ति का मानना होना है या नहीं।

New Delhi, the 15th January, 1993

S.O. 204.—In exercise of the powers conferred by Section 17 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby makes the following rules, namely:—

1. Short title and commencement.—(1) These rules may be called the Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992.

2. Definitions.—In these rules, unless the context otherwise requires:

2.1 “Act” means the Export (Quality Control and Inspection) Act, 1963 (22 of 1963);

2.2 “Agency” means any agency for quality control or inspection or both established or recognised under Section 7 of the Act;

2.3 “Animal” means an animal belonging to any of the species detailed below, namely:—

(a) Buffalo, (b) Sheep, and (c) Goat

2.4 “Boneless meat” means dressed meat which is free from tendons, bones, cartilages and separable nerves;

2.5 “Buffalo Meat” means buffalo carcass/meat from an animal which is more than 12 (twelve) months of age;

2.6 “Buffalo Veal” means buffalo carcass/meat from an animal above four months old but up to twelve months;

2.7 “Council” means the Export Inspection Council established under section 3 of the Act;

2.8 “Carcass” means the (staple) animal which has been
According to the proper procedure in an approved house:

"Chilled" means that the core temperature of carcass/mince does not exceed 4 degrees Celsius at any stage.

2.10 "Cuts" means meat obtained from dressed carcass and boneless meat.

2.11 "Frozen" means that the temperature of carcass/meat/mince shall reach minus 8 degrees Celsius by quick freezing and shall not go above minus 13 degrees Celsius during storage and minus 8 degrees Celsius at any other stage.

2.12 "Goat meat" means carcass/cubes/cuts obtained from goats which is more than nine months of age.

2.13 "Halves" means sawed/chopped carcass divided into two equal halves splitting through the center of the backbone or removing the back bone by cutting through the transverse process of the vertebrae.

2.14 "Inspecting Officer" means a qualified veterinarian of the Central Government or Agency.

2.15 "Lean" means the meat free from separable fat.

2.16 "Legs" means single or split cut of half-/side in front hip joint/studs.

2.17 "Mixed meat" means comminuted meat of uniform grains obtained from boneless meat of buffalo, goat or sheep.

2.18 "Mutton or Sheep" means carcass/cubes/cuts obtained from goat or sheep which is more than nine months of age.

2.19 "Net weight" means weight of the carcass/cuts/mince when packed but does not include weight of the package or added ice.

2.20 "Quarters" means fourth part of carcass of the cut sides of a buffalo,veal carcass derived from halves and generally categorized as fore and hind quarters.

2.21 "Slaughter" means killing of an animal employing a humane method in accordance with the provisions of the Prevention of Cruelty to Animals Act, 1960 (54 of 1960) in a licensed slaughter house where the animal is subjected to ante mortem and post mortem examinations.

2.22 "Slaughter house/abattoir" means the building, premises or place which is licensed by the local authority for the slaughter of animals intended for human consumption.

Quality Control and Inspection.

3.1 The quality control of raw meat (chilled or frozen) intended for export shall be carried out with a view to ensure that the same conforms to the specification recognized by the Central Government under Section 6 of the Act.

3.2 Requirement of an abattoir.

For the purpose of assuring the quality of meat for exports it shall be ensured that the abattoir where the animals are slaughtered shall meet with the following requirements:

(a) All abattoirs servicing raw material requirements of the industry for meat for export and in existence as on the date of commencement of these rules shall comply with the requirements stipulated in IS: 4393-1979 Basic requirements for an abattoir.

(b) The abattoirs or slaughter houses constructed after the date of the notification of these rules and utilized for purpose of securing raw material for export of meat shall comply with the requirements of IS: 4393-1979.

(c) Wherever the date of notification of these rules abattoir or slaughter houses are commissioned for purposes of meat for export (business standards for abattoirs such units shall not be required to comply with IS: Standards mentioned above and shall be eligible for licensing on the basis of compliance with any other accepted international standards.

(d) In the case of existing abattoirs which do not meet with the requirements of clause (a) at present they shall have to conform the requirement within a period of three years from the date of commencement of these rules or such extended period as may be notified by the Government.

3.3 Conditions for ante-mortem and post-mortem inspection.

The animals and carcasses shall be subjected to ante-mortem and post-mortem inspections by a qualified veterinarian of the Central Government or Agency.

3.4 Storage.

3.4.1 The carcasses halves/quarters shall be so hung in the chill room as to be atleast 30 centimeters from the ceiling, 30 centimeters from the walls and 10 centimeters from the floor.

3.4.2 The frozen and packed carcasses/meat/mince shall be stacked on clean racks atleast 30 centimeters from the ceiling, 10 centimeters from the floor and 10 centimeters from the walls and cartons shall be stacked one over the other.

3.5 Sanitary and other requirement of meat processing unit.

The premises shall be fit for processing unit approved and registered by the local authority.

3.5.1 The premises shall not be located in an area subjected to frequent flooding.

3.5.2 All yards, out house, storeroom and all approaching to the factory shall always be kept clean and in sanitary condition.

3.5.3 The road within the premises shall be metalled.

3.5.4 The premises shall be located in a sanitary place. Whenever marine products, fruits and vegetables are handled in the same area, the premises where meat is processed shall be adequately partitioned from the premises where these products are processed or leave a gap of seven days between different processes, in case they are carried out in the same processing hall.

3.5.5 It shall exclude the entry of dogs, cats, rodents, insects, flies, crows, bats and vultures.

3.5.6 The premises shall be so constructed and maintained as to permit hygienic processing and dressing. All operations in connection with the processing or packing of carcasses meat shall be carried out under strict hygienic conditions and under the supervision of the qualified veterinarians of the Central Government or Agency. Meat shall not come in contact with floors, walls or other structures except those which are specially designed for contact with meat.

3.5.7 All the parts of the authorized premises shall always be kept clean, adequately lighted, the interior should be 220 Lux in work rooms and shall 550 Lux in inspection areas, and ventilated and shall be regularly cleaned, disinfected and deodorised. The premises should provide adequate working space for the satisfactory performance of all operations. The flooring shall be inimivious, non-slippery and washed daily with disinfectant. The floor should slope sufficiently for liquids to be drained off to trapped outlets protected by a grill except in rooms where meat is frozen or stored frozen. Lime washing, colour washing or painting, as the case may be, shall be done atleast once a year. The dates when this is to be undertaken shall be intimated in advance to the Agency to facilitate verification and inspection.

3.5.8 All the parts of the authorized premises shall always be kept clean, adequately lighted, the interior should be 220 Lux in work rooms and shall 550 Lux in inspection areas, and ventilated and shall be regularly cleaned, disinfected and deodorised. The premises should provide adequate working space for the satisfactory performance of all operations. The flooring shall be inimivious, non-slippery and washed daily with disinfectant. The floor should slope sufficiently for liquids to be drained off to trapped outlets protected by a grill except in rooms where meat is frozen or stored frozen. Lime washing, colour washing or painting, as the case may be, shall be done at least once a year. The dates when this is to be undertaken shall be intimated in advance to the Agency to facilitate verification and inspection.
3.5.18 A ample supply of water shall be provided for the workers and for keeping the place clean. Tables, board saws, knives, strips, chisels, and other tools. Dampeners for storage of such material shall be provided throughly with detergent solutions and hot water. Hot water at 60°C and above should be available for sterilisation of knives and other cutting tools/equipment. If hot possible water is used for production of steam or for sterilization of tools or any other purpose connected with processing then such water should be carried in separate sections identified preferably by colour and with no cross contamination or back flow with the lines carrying potable water supply.

3.5.19 No person having any open wound on the hands shall be allowed to work in the processing area. The person showing signs of infectious or contagious disease shall be allowed to enter the premises. An annual medical check-up of all the employees shall be carried out by a registered medical practitioner with a minimum MBBS qualification. A record of such examination duly signed by a registered medical practitioner shall be maintained and presented to the inspecting officers as and when required by them. Overcrowding of employees in the processing area shall be avoided by providing working table at sufficient distance from each other.

3.5.20 Setting, chowing and smoking shall be prohibited in the processing area.

3.5.21 The sugar mill and barns shall be properly trimmed or covered. Combining of hair in processing area and cleaning and brushing of same shall be prohibited in the processing area.

3.5.22 All process workers shall be provided with aprons, headscars, hand gloves and footwear of such material which can be easily cleaned and disinfected. The processing staff shall ensure that the same are properly cleaned and the workers are neat, clean and tidy. Adequate, suitable and conveniently located changing facilities should be provided.

3.5.23 The authorized machine shall not be used in the cold storage facilities.

3.5.24 The cold storage (freezing room, freezing room, freezing store) shall be licenced premises. Technical records of the cold storage shall be maintained and retained for one year.

3.5.25 All external access to the processing area shall be provided with automatic foot bath for persons entering the processing area.

3.5.26 Provision as to be licensed as per Marine Product Export Development Authority.

3.5.27 Examine, shall be provided where necessary.

3.5.28 Today’s used for transportation of the waste shall be marked as to identify them from those which shall be exclusively used for the transportation of waste.

3.5.29 Waste materials shall be disposed of in such a manner as to avoid contamination of food or potable water. Provision should be taken to ensure that waste is removed from the premises and disposed of at regular intervals and affixed once a day. Waste receptacles shall be located in the storage and equipment area, which has come into contact with the waste should be cleaned and disinfected. Affixed once a day the waste storage area shall be cleaned and disinfected.

3.5.30 All the processing area, and equipment shall be cleaned and disinfected after each work day.

3.5.31 At definite time schedule shall be adopted for cleaning and sanitizing the chilling room.

3.5.32 Instructions for Cleaners - Instructions for cleaning and testing. The cleaning of the equipment and chilling room shall be done after each day.

3.5.33 Instructions for Machine Centrifuge. All instructions regarding the operation of the machine, cleanliness of personnel and equipment...
Conditions for transport of carcasses/meat—The conditions stipulated in column (2) of the following table are to be followed for transportation of carcasses/meat depending upon type of meat:

<table>
<thead>
<tr>
<th>Type of meat</th>
<th>Specification/suitable arrangements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td>Vehicles fully covered with impermeable flooring and side walls (in case of transport over distance exceeding 100 km, suitable arrangements shall be made to maintain a temperature not exceeding 6°C)</td>
</tr>
<tr>
<td>Chilled</td>
<td>Transported in refrigerated/insulated vans. In case of transport over distance exceeding 100 km, suitable arrangements shall be made to maintain a temperature not exceeding 6°C</td>
</tr>
<tr>
<td>Frozen</td>
<td>Transported in insulated/refrigerated vans. The temperature of the carcass meat shall not go above minus 8°C</td>
</tr>
</tbody>
</table>

Basis of Inspection—Inspection of raw meat (chilled/frozen) intended for export shall be carried out with a view to seeing that the same conform to the specifications recognized by the Central Government under Section 6 of the Act.

Procedure of Inspection and Certification

1. Application for Inspection—An exporter intending to export raw meat (chilled/frozen) shall submit an application in prescribed form giving particulars of consignment intended to be exported to the nearest office of the Agency.

2. The time limit for Sending Application—Every such application shall reach the office of the Agency not less than five days before the anticipated date of dispatch of the consignment from the exporters premises.

3. Issue of Veterinary Health Certificate—On receipt of the intimation under rule 2, the Agency on satisfying itself on the basis of inspection carried out as provided for under rule 3 and the instructions if any issued in this respect that the consignment has been processed and packed according to the standard specification applicable to it, shall issue a veterinary health certificate declaring the consignment of raw meat (chilled/frozen) as fit for human consumption and export worthy.

Note—The amount of inspection fee payable by the exporter shall be rounded off to the nearest rupee, and for this purpose where such amount constitutes a part of rupee, then if such a part is fifty paise or more, it shall be increased to one rupee and if such part is less than fifty paise, it shall be ignored.

Appeal—(1) Any appeal against the refusal of the Agency to issue a veterinary health certificate may within ten days of receipt of the communication of such refusal by him prefer an appeal to a public servant not less than three, but not more than seven persons appointed for the purpose by the Central Government.

(2) The quantum of the panel shall be three.

(3) The appeal shall be disposed of within fifteen days of its receipt.

[File No. 6/1/92-EP-EIP]

KUM. SUMA SUBBAN, Director

Attested

[Signature]

Department: Notification

[Stamp]
S.O. 205.—In exercise of the powers conferred by sub-section (1) of Section 7 of the Export (Quality Control and Inspection) Act, 1963 (32 of 1963), the Central Government hereby recognises the following agencies for the inspection of Raw Meat (Chilled/Frozen) prior to export, subject to the conditions notified in the Export of Raw Meat (Frozen/Chilled) (Quality Control and Inspection) Rules, 1992:

1. Export Inspection Agency at Bombay/Calcutta/Bangalore/Calcutta

2. Directorate of Marketing and Inspection.

Explanation.—In this notification Raw Meat (Chilled/Frozen) means:

(i) Meat and milled meat processed by chilling/quick freezing obtained from buffalo, calves, oxen, and sheep in the four months and one year prior to export.

(ii) Indian beef and sheep raw chilled/frozen meat and chilled meat of goat, sheep, and processed by chilling/quick freezing obtained from calves and sheep.

2. This notification shall come into force on the date of its publication in the Official Gazette.

[F. No. 6/1/92-EHEEPF
K.M. SUMA SUBBANNA, Director]
notification

New Delhi, the 4th October, 1993

S.O. 833—In exercise of the powers conferred by sub-section (i) of Section 7 of the Export (Quality Control and Inspection) Act, 1963 (23 of 1963), the Central Government hereby specifies the Bombay Municipal Corporation as an agency for inspection of Raw Meat (Cattle/Sheep) originating from honourable states prior to export sales as per the conditions notified in the Bureau of Raw Meat (Cattle/Sheep) (Quality Control and Inspection) Rules, 1972.

Explanation: In this notification "Raw Meat (Cattle/Sheep)" means—

1. (a) Meat and bone meal processed by chilling/freeze/  
framing obtained from buffalo, cattle, etc., and/or  
wherein meat obtained from cattle, etc., with four  
months and above one year of age.; and  
(b) Indian goat and sheep raw chilled/freeze and  
meat and bone meal processed by chilling/freeze  
framing obtained from goat and sheep.

2. This notification shall come into force on the date of its publication in the Official Gazette.

Rajiv Nandan

Minister of Commerce

[Signature]

Suma Subbaiah

Assistant Secretary

[Signature]