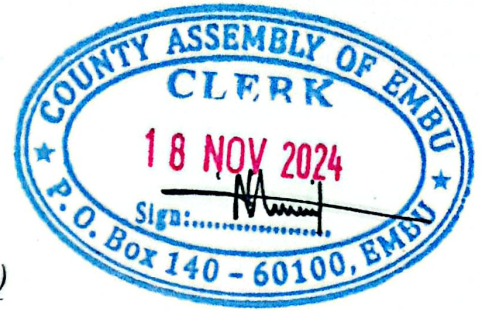


**SPECIAL ISSUE**



*Kenya Gazette Supplement No. 12 (Embu County Acts No. 8)*



REPUBLIC OF KENYA

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***KENYA GAZETTE SUPPLEMENT***

**EMBU COUNTY ACTS, 2024**

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**NAIROBI, 16th September, 2024**

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CONTENT

Act—

PAGE

The Embu County Abattoir Management Act, 2024.....1

# **THE EMBU COUNTY ABATTOIRS MANAGEMENT ACT, 2024**

**No. 8 of 2024**

*Date of Assent: 12th March, 2024*

*Date of Commencement: 16th September, 2024*

## **ARRANGEMENT OF SECTIONS**

*Section*

### **PART I—PRELIMINARY**

- 1—Short title.
- 2—Interpretation.
- 3—Application.

### **PART II—ADMINISTRATION**

- 4—Appointment of officers.
- 5—Functions of the Director.
- 6—Authorised Officers.
- 7—Obstruction of officer.
- 8—License to relate to single abattoir.
- 9—Duties of Meat Inspector.

### **PART III—REGISTRATION AND LICENSING**

- 10—Requirements for registration of abattoir.
- 11—Abattoirs to be approved.
- 12—Application for a license.
- 13—Illegal manufacture and processing.
- 14—Issue of licenses.
- 15—Application for renewal of a licence.
- 16—Conditions of a licence.
- 17—Revocation, alteration or suspension of a licence.
- 18—Surrender of licence.
- 19—Appeals.



**PART IV—REQUIREMENTS OF ABATTOIRS**

- 20—Hygiene of premises and equipment.
- 21—Use of container for viscera.
- 22—Lighting.
- 23—Water Supply.
- 24—Equipment.
- 25—Sterilizer.
- 26—Provision of Animal Enclosures.
- 27—Provision of clothing.
- 28—Personal Hygiene.
- 29—Slaughtering of Pigs.

**PART V—ANIMAL SLAUGHTER AND MEAT INSPECTION**

- 30—Animals to be slaughtered in licensed abattoir.
- 31—Hygiene in slaughtering processes.
- 32—Inspection of Animals.
- 33—Meat Inspection.
- 34—Re-inspection of products.
- 35—Marking and Labeling of meat.
- 36—Tag, token or marks on animals or meat.
- 37—Destruction of unfit meat.
- 38—Register of animals slaughtered.
- 39—Access to slaughterhouse records.
- 40—Notice to remedy defaults.

**PART VI—SANITARY FACILITIES AND HYGIENE PRACTICES**

- 41—Facilities for maintenance of sanitary conditions.
- 42—Material for First-Aid treatment.
- 43—Condemnation of soiled meat.
- 44—Human diseases.

- 45—Disposal of unclaimed animals.
- 46—Dogs etc. prohibited.
- 47—Exclusion of children.
- 48—Smoking prohibited.
- 49—Alcohol prohibited.
- 50—Restrictions of removal of animal.
- 51—Diseased animal or carcass not to enter without the inspector's permission.
- 52—Prohibited acts in an abattoir.
- 53—Slaughterhouses to have clean water.
- 54—Personal Hygiene in abattoirs.
- 55—Transportation of meat.

#### **PART VII—GENERAL PROVISIONS**

- 56—Protection from personal liability.
- 57—General penalty and offences.
- 58—Regulations.
- 59—Repeal.

**FIRST SCHEDULE—REQUIREMENTS FOR REGISTRATION.**

**SECOND SCHEDULE—APPLICATION FOR PERMIT.**

**THIRD SCHEDULE—FEES.**



**THE EMBU COUNTY ABATTOIRS MANAGEMENT ACT, 2024**

**AN ACT of the County Assembly of Embu to provide for a regulatory and enforcement framework, to ensure the proper establishment and management of abattoirs in the County, and for connected purposes**

**ENACTED** by the County Assembly of Embu, as follows—

**PART I—PRELIMINARY****Short title**

1. This Act may be cited as the Embu County Abattoirs Management Act, 2024.

**Interpretation**

2. In this Part, except where the context otherwise requires—

“abattoir” means any place used for the slaughter of animals for human consumption and includes any place connected thereto in which animals are kept awaiting slaughter;

“Ante mortem inspection” means the services of examining the animals prior to slaughter; to select animals which are apparently free from diseases or abnormal conditions, isolate for further examination suspected diseased, or suspected abnormal animals; prevent contamination of personnel, premises and equipment by an animal suffering from a disease which is communicable, and gather information for post-mortem inspection, diagnosis and judgement of carcass and offals;

“Approved abattoir” means an abattoir in respect of which a certificate of approval has been issued following an application made to the, Director under section 14;

“authorised officer” means an authorised officer within the meaning of section 6;

“carcass” means the whole or any part of the body of any slaughtered animal after bleeding and dressing;

“container” means any box, detachable compartment, receptacle or any other arrangement in which meat may be carried by or on behalf of the holder of a permit, to any place for the purposes of selling;

“County” means Embu County;

“Department” means the County Department responsible for matters relating to Veterinary Health and Services;

“Director” means the County Director in-charge of matters relating to Veterinary Health and Services;

“dressing area” includes an area where removal of hides and internal organs of animals slaughtered is done;

“Executive Member” means the County Executive Committee Member for the time being responsible for matters relating to Agriculture and Livestock;

“*Gazette*” means the “*Kenya Gazette*” or a supplement thereof;

“Inspector” means any veterinary officer or any other officer duly authorized in writing by the Director to carry out inspections under this Act;

“lairage” means holding pens for livestock at a slaughterhouse prior to slaughtering;

“livestock” means domestic animals including cattle, goats, sheep, pigs and poultry;

“meat” means any portion of an animal which is intended for human consumption, whether fresh, chilled or frozen or otherwise processed by any means whatsoever or included in any article of food for human consumption;

“Permit” means a valid permit issued under this Act;

“Slaughterhouse” means any place kept for the purpose of the slaughter of animals for human consumption including a slaughter slab;

“stock breeder” means the owner of any animal who takes or causes it to be taken to an abattoir with the intention of having it slaughtered so that its flesh may be used for human consumption; and

“Veterinary Officer” means a veterinarian employed in the service of the County Government.

### **Application**

3. (1) This Act shall regulate the operations of abattoirs within the County.

(2) A person who operates or intends to operate an abattoir within the County shall comply with the provisions of this Act.

(3) The provisions of this Act are in addition to and not in derogation of the Meat Control Act, Cap. 356 and the regulations made thereunder.



**PART II—ADMINISTRATION****Appointment of officers**

4. (1) The County Public Service Board shall, for purposes of this Act, appoint—

- (a) a County Director of Veterinary Services;
- (b) Veterinary Officers;
- (c) Meat Inspectors; and
- (d) other County officers and employees as may be necessary for the implementation of this Act.

**No. 29 of 2011**

(2) For purposes of sub-section (1), the qualifications for different categories of inspectors, veterinarians or County Officers shall be as provided for under the Veterinary Surgeons and Veterinary Para-professionals Act.

**Functions of the Director**

5. (1) The Director appointed under section 4 shall be the head of the Department in-charge of Veterinary Services.

(2) The Director so appointed shall either be a veterinarian or a public health expert.

(3) The Director shall be responsible for—

- (a) the control and inspection of slaughter and processing of livestock ensuring that any person operating an abattoir observes the appropriate hygiene requirements in the abattoir;
- (b) the closure of any abattoir or slaughterhouse which is not in compliance with this Act; and
- (c) the issuing of instructions and directives as may be necessary for the enforcement of this Act.

(4) The Director may in writing, designate official veterinaries, meat inspectors and other officers to carry out any function under this Act.

(5) The Director shall specify the health standards requirement for all persons working in an abattoir including the requirement for routine medical examination by any persons working in an abattoir.



**Authorised officers**

6. (1) The Director shall, designate for each Sub-county, any person or class of persons to be authorised officers for purposes of this Act.

(2) The County Executive Member shall issue a certificate of appointment to every person authorised under this section.

(3) Notwithstanding the provisions of this section, the following officers shall be deemed to be authorised officers for the purposes of this Act—

- (a) public health officers and veterinary officers;
- (b) officers appointed as enforcement officers under the National Police Service Act, Standards Act, Weights and Measures Act and Anti-counterfeit Act; or
- (c) any other person upon whom any written law vests functions of the maintenance of law and order.

**Obstruction of officer**

7. A person who wilfully disobeys or obstructs or hinders or knowingly makes any false or misleading statements either orally or in writing to an officer engaged in carrying out his duties or functions under this Act or regulations commits an offence, shall be liable on conviction to a fine not exceeding Five Hundred Thousand shillings or to imprisonment for two years or to both.

**License to relate to single abattoir**

8. (1) A certificate of approval shall relate only to the abattoir premises, described in the application for such certificate submitted in accordance with section 12 of this Act.

(2) A change in the ownership or management of an approved abattoir shall be notified within fourteen days to the Director.

**Duties of a Meat Inspector**

9. (1) The meat inspector shall—

- (a) inspect all carcasses, meat and offal intended for human consumption to establish their health and hygiene condition and declare their fitness for human consumption;
- (b) on the declaration of the fitness of the carcasses, meat or offal for human consumption brand or stamp with the official stamp mark of the Department in such places and in such ways as they



deem advisable or necessary all carcasses, meat, offal submitted for examination and passed as healthy and fit for human consumption;

- (c) issue a certificate at the time of inspection to be displayed at the butchery or sale point.

(2) Any person other than an authorized officer shall not, stamp, brand, mark, attach to or impress on any meat, or offal with any official stamp or mark or similar marking.

(3) A person shall not attach to or impress on any meat or offal any forged stamp or mark intended or liable to deceive the public or induce the belief that such meat or offal has been inspected and approved by regulations or slaughtered at the abattoir.

(4) All carcasses declared fit for human consumption shall be graded and stamped by a meat Inspector or Veterinary Officer, according to the standards prescribed by Department.

### **PART III—REGISTRATION AND LICENSING**

#### **Requirements for registration of abattoir**

10. No application for a License for an abattoir shall be approved by the Department unless and until the Director is satisfied that the said abattoir complies with the requirements spelt out in the First Schedule;

#### **Abattoirs to be approved**

11. (1) A person shall not be granted a license to maintain or operate an abattoir or slaughterhouse from which meat is sold for consumption unless the abattoir or slaughterhouse complies with this Act and the Meat Control Act.

(2) A person who contravenes sub-section (1) commits an offense and is liable upon conviction to—

- (a) a fine not exceeding one million shillings or to an imprisonment for a term not exceeding three years or both;
- (b) in the case of a subsequent offence to a fine of five thousand shillings every day during which the offense continues; and
- (c) in addition to any penalty imposed under paragraph (a) or (b), the court may order, the forfeiture of all meat and animals found in the possession, custody or control of the person convicted, together with the vessels containing the meat.



**Application for a license**

12. (1) An application for a license under this part shall be in writing to the Department and in the prescribed form and shall be accompanied by the prescribed fee.

(2) The application for a License of an abattoir shall be endorsed by the County veterinary officer who shall forward two copies to the Department for Approval.

(3) The Department may after consultation with the County Veterinary Officer—

- (a) issue a license, in accordance with this Act;
- (b) refuse to issue the license on any ground which may appear to the Department to be sufficient and inform the applicant in writing of the reasons; and
- (c) cancel, vary or suspend any licence if in the finding of the Department, the licence is found to have contravened the Act or regulations made under the Act for the operation of the abattoir.

**Illegal manufacture, processing etc**

13. (1) A person who—

- (a) manufactures, prepares or processes any part of animal carcass for sale in contravention of this Act under this Part; and
- (b) buys, sells, offers for sale, transport or has possession of any meat which to the person's knowledge or belief has been manufactured or prepared otherwise than in accordance with this part, commits an offence and is liable upon conviction to a fine not exceeding five hundred thousand shillings, or to an imprisonment term not exceeding two years or both.

(2) If a person is in possession or has control of meat for which the person is unable to account to the satisfaction of a person authorized under this Act, that person shall be deemed to have manufactured, prepared or processed the meat for sale otherwise than in accordance with this Act until the contrary is proved.

(3) If a person is convicted of an offence under this part, the court shall order that any illegal manufactured, processed or prepared meat and any vehicle, vessel or other conveyance in, relation to which an offence has been committed shall be forfeited to the County Government, unless in the case of a vehicle, vessel or other conveyance, the court sees good reason, to be recorded in writing not to do so.



**Issue of licenses**

14. (1) The Department shall issue licenses to applicants subject to such lawful conditions as it may determine.

(2) Every licence shall specify the premises upon which the business specified in the licence may be carried on.

(3) There shall be payable for the issue of licenses under this Act such fees as are outlined in the third schedule to this Act.

(4) Notwithstanding provisions of sub-section (3), the charges set out in the third Schedule may be amended through annual County Finance Act from time to time.

(5) The Department shall, at least thirty days before granting a licence under this Act, give notice of the proposed grant in the *Gazette* and in such other manner as it may determine.

(6) The notice referred to in sub-section (4) shall—

- (a) specify the name or other particulars of the person or class of persons to whom the licence is to be granted;
- (b) state the purpose for the proposed licence and indicate the date such licence is proposed to be issued to the successful applicant; and
- (c) invite objections to the proposed grant of licence and direct that such objections be lodged with the Director within fourteen days next following the date of the notice.

(7) The Department may after considering the objections, if any, made under this section, grant the licence applied for, subject to such terms and conditions as may be specified therein.

(8) The issuance of a licence to an applicant under this Act shall not be withheld without reasonable cause.

(9) A licence issued under this Act shall not be transferable.

(10) The Director shall ensure that an up to date register is kept and maintained for all licences issued pursuant to this part.

**Application for renewal of a licence**

15. (1) An application for the renewal of a licence under this Act shall be made to the Department not later than the last day of the month of March in which the licence is due to expire but, despite the foregoing, a late application may be made upon payment of a late application fee as

may be prescribed by the Department.

(2) The Validity of a license issued under this section shall be on calendar year basis.

### **Conditions of a licence**

16. (1) A licence issued under this Act shall be subject to such conditions as the Department may determine and as are specified in the licence and to any conditions which may be prescribed.

(2) The Department may at any time during the validity of a licence—

- (a) vary the conditions of the licence; or
- (b) impose conditions or further conditions on the licence.

### **Revocation, alteration or suspension of licence**

17. The Department may revoke, alter or suspend a licence issued under this Act if in its opinion—

- (a) an offence under this Act, or in respect of the licensed activity under any other written law, has been committed by the licence holder or any employee of the licence holder; or
- (b) a condition of the licence has been contravened or not complied with.

### **Surrender of licence**

18. (1) The holder of a licence which is revoked shall immediately surrender it to the Department.

(2) A licence holder may at any time surrender the licence to the licensing authority and the licence shall cease to have effect forthwith.

### **Appeals**

19. (1) An applicant for or holder of a licence who is aggrieved by a decision of the Department on or in respect of—

- (a) the grant, refusal, renewal, variation or revocation; or
- (b) the conditions imposed on grant, renewal or variation, of a licence, may appeal to the County Executive.

(2) An appeal under this section shall be lodged within thirty days from the date on which the appellant first received notice of the decision.

(3) The County Executive may either vary, or confirm the decision



that is the subject of the appeal within fifteen days of the lodging of the appeal.

## **PART IV—REQUIREMENTS OF ABATTOIRS**

### **Hygiene of premises and equipment**

20. (1) Rooms, compartments, places, equipment and utensils used for dressing, preparing, storing or otherwise handling carcasses and meat shall be kept clean and in a sanitary condition.

(2) Sufficient protective clothing of a light color and of such material that renders them easy to clean shall be provided for the Inspector or Veterinary Officer to change every day or whenever it is necessary.

(3) An Inspector or Veterinary Officer may require 'the use of protective covering for carcasses and meat from an abattoir or slaughterhouse to provide adequate protection for meat against dust, insects and the like, depending on the means employed in transporting the carcass or meat from the abattoir or slaughterhouse.

(4) Garbage, filth or refuse, whether liquid or solid, shall not be allowed to accumulate in an abattoir or slaughterhouse except so far as may be unavoidable for the proper carrying on of the business.

(5) The outer premises of every abattoir or slaughterhouse and all sanitary conveniences shall be kept clean and in working and orderly condition.

(6) All catch basins on the premises shall be of such construction and their location shall be kept in acceptable, clean and odourless condition.

(7) All reasonable steps shall be taken to clear the abattoir or slaughterhouse premises from rats, mice, birds and insects.

### **Use of container for viscera**

21. (1) An adequate number of wheeled containers shall be provided so that stomachs and intestines together with their contents can be lowered from the carcass into viscera containers and moved to one side without contaminating the floor.

(2) The viscera containers and their contents shall be identifiable with the carcasses.

### **Lighting**

22. Every approved abattoir shall be supplied with enough lighting at a tension sufficient to provide adequate lighting, heating and cold storage to comply with the requirements of this Act.



**Water supply**

23. (1) Every approved abattoir must have a minimum of two hundred liters of portable water per head of livestock with conveniently placed outlets.

(2) Every approved abattoir shall include washing and dressing rooms with running water, with at least a sink, a shower and a tub for washing clothes; one of each of these facilities for every six persons employed.

(3) The dressing area and bleeding area of every approved abattoir shall be provided with a sink and soap or detergent for the washing of hands together with a hose connection.

**Equipment**

24. All equipment used in an approved abattoir shall be of non-carcinogenic metal or plastic and shall include—

- (a) easily washable metal or plastic wheeled containers for the removal of stomachs and intestines of slaughtered animals;
- (b) hooks, trays and tables to permit the inspection of offal and heads; and
- (c) equipment for holding, cutting, scrapping, hoisting of carcasses or their parts

**Sterilizer**

25. An approved abattoir shall be provided with a sterilizer in which water can be boiled at a temperature of 100°C and in which knives and other tools coming into contact with carcasses can be sterilised daily at the end of operations by placing them in the said steriliser for at least ten minutes.

**Provision of animal enclosures**

26. An approved abattoir shall have an enclosure of sufficient size to accommodate the maximum number of animals that can be slaughtered in one day and to enable such animals to have proper rest and watering while awaiting slaughter.

**Provision of clothing**

27. Clean white overalls and hats or other suitable head covering shall be made available for all staff at the beginning of every working day.

**Personal hygiene**

28. Every person working in an abattoir shall wear clean clothes and wash his hands before and after handling any meat.

**Slaughtering of Pigs**

29. Pigs and other animals may not be slaughtered in the same slaughterhouse.

**PART V—ANIMAL SLAUGHTER AND MEAT INSPECTION****Animals to be slaughtered in licensed abattoir**

30. (1) A person shall not slaughter an animal for the sale or processing of meat for human consumption except in an abattoir or slaughterhouse licensed under this Act.

(2) The Director shall assign to each abattoir and slaughterhouse such number of inspectors and veterinary officers as may be necessary to identify and inspect all carcasses and meat slaughtered therein and no abattoir or slaughterhouse shall be operated unless it is under the supervision of an Inspector or Veterinary Officer.

(3) No carcass or meat shall be removed from an abattoir or slaughterhouse before due notice is given to the assigned Inspector or Veterinary Officer for inspection.

**Hygiene in slaughtering processes**

31. (1) Any offal shall be kept identifiable with the carcasses until the inspection is finalized.

(2) Stomachs and intestines shall be removed from the slaughter hall immediately after they have been separated from the carcass for inspection and shall not be opened in any part of the premises which contains meat, other than stomachs and intestines.

(3) All hides and skins shall be removed from any part of the premises containing any meat as soon as is practicable after their separation from the carcass.

**Inspection of animals**

32. (1) Every animal intended for slaughter shall be brought to the lairage and inspected before slaughter by an inspector assigned to the abattoir or slaughterhouse at a prescribed fee.

(2) The authorised officer shall not approve an animal for slaughter if—



- (a) it is less than Fifteen (15) months old for cattle, or less than (12) months for goats;
- (b) it is in a febrile condition or is excessively old;
- (c) it is pregnant or is with an un-weaned young;
- (d) it is diseased or in a dying condition provided that an animal which has been injured in an accident, but is otherwise healthy may be approved;
- (e) it shows symptoms of having been treated cruelly by over-trucking, over-driving, or other acts; and
- (f) it is a dog or any other animal that is not meant for human consumption.

(3) Any animal found to be unhealthy upon inspection shall be separated from other animals awaiting slaughter.

(4) Any animal suspected to be suffering from any contagious disease by the inspector shall be removed from the premises of the abattoir or slaughterhouse and be—

- (a) quarantined at a designated area within the holding area of the abattoir for further observation; or
- (b) stunned and destroyed in a kiln provided at the abattoir facility.

### **Meat inspection**

**33.** (1) Meat shall be inspected by either a meat inspector or veterinary officer at the abattoir at the time of slaughter for the purpose of ascertaining whether it is fit for human consumption.

(2) The whole carcass together with all the offal, head, feet and hide shall be presented for inspection and be identified with the animal previously notified as intended for slaughter in accordance with section 32.

(3) In the event of any abnormal cutting or removal of parts before inspection the whole carcass may be seized and destroyed by the Meat Inspector after written notice to the owner or his agent in-charge of the abattoir of his intention to do so, stating his reasons.

(4) All abattoirs approved under this Act shall be liable to inspection at any time by a meat Inspector or Veterinary Officer who may issue instructions to ensure that the provisions of this Act are carried out.



**Re-inspection of products**

34. (1) All carcasses and meat shall be re-inspected as often as may be necessary, by inspectors and veterinary officers, to ascertain that the carcasses or meat are still fit for human consumption at the time they leave the abattoir or slaughterhouse.

(2) If on re-inspection any carcass or meat is found to have become unfit for human consumption, the original mark of approval shall be removed or defaced and the carcass or meat condemned.

(3) An Inspector or Veterinary Officer shall take samples of meat, water, or any other article in the abattoir or slaughterhouse, as often as may be necessary for the efficient conduct of the inspection, at the expense of the management of the abattoir or slaughterhouse.

**Marking and labelling of meat**

35. (1) All stamps used for marking and labeling of meat and meat containers shall be made of non-toxic and non-corrosive materials and readily cleanable.

(2) Purple colored ink manufactured of harmless, edible ingredients approved for use on foodstuffs by the relevant law, shall be used by stamps token or marks applied on carcasses or meat.

(3) The roller marks shall be placed, in case of cattle, sheep, goat or pig carcasses, on the lateral sides of the carcass and the mark shall run continuously from the carpal joint, over the spine of scapula on the shoulder, parallel to the vertebral column on the *longissimus dorsi* muscle and up to the hip joint ending on the hock joint.

(4) The Director shall provide the stamps and ink as may be required for the stamping or otherwise marking of carcasses, meat or containers.

(5) A person shall not procure, make or prepare or cause to be produced, made or prepared labels, tags, brands stamps or other marking devices bearing the inspection legend or any abbreviation, copy or representation thereof, for use on any carcass or meat without the written permission of the Director.

(6) All marking devices shall remain in the custody of the inspecting officer and shall be used under his or her supervision and shall, when not in use, be kept under lock and key by the Inspector or Veterinary Officer.

(7) A person shall not affix, place or cause to be affixed or placed the inspection legend or any abbreviation or copy thereof, to or on any carcasses, meat or meat container except under the supervision of an Inspector or Veterinary Officer.

(8) A person shall not remove or cause to be removed, in whole or in part, any meat which is required to be marked under this Act unless the same is clearly and legibly marked.

(9) Any container of inedible product which has the physical characterizations of an edible product or can be mistaken for an edible product shall be marked conspicuously with the word "inedible" in clear and legible letters.

#### **Tag, token or marks on animals or meat**

**36.** (1) No person, other than an Inspector or Veterinary Officer, shall attach to, alter or remove from any animal, carcass or meat, or cause to be attached to or altered, or removed or permit the alteration of any tag, token or mark used by an Inspector or Veterinary Officer in the process of inspection.

(2) A person shall not remove or dispose of or cause to be removed or disposed of, any animal, carcass or meat which has been marked or tagged by an Inspector or Veterinary Officer unless the person has the consent of the Director, or is an Inspector or a Veterinary Officer.

#### **Destruction of unfit meat**

**37.** (1) A Meat Inspector may, after giving written notice of his reasons for so doing to the owner of an abattoir or his agent, detain or order the disposal of any animal, carcass or meat which, in his opinion, is unfit for human consumption.

#### **LN 110 of 2010**

(2) Meat declared unfit as per sub-section (1) above shall be destroyed in accordance with the provisions outlined in the First schedule of the Meat Control (Local Slaughterhouse) Regulations.

#### **Register of animals slaughtered**

**38.** The owner or the agent of the owner in charge of any approved abattoir shall keep on the premises a register of animals presented for slaughter showing—

- (a) origin of the animal;
- (b) species of animal;
- (c) date of arrival;
- (d) date of slaughter;
- (e) sex and age of the animal;



- (f) weight of the carcass;
- (g) grade of the carcass; and
- (h) other relevant particulars of the animal.

(2) The register kept under sub-section (1) shall be transmitted to the Director on a monthly basis.

(3) Every Inspector or Veterinary Officer shall keep a daily record of slaughter and condemnations made in the abattoir or slaughterhouse.

(4) The person in charge of an abattoir or slaughterhouse shall —

- (a) keep a daily record of slaughter and condemnations carried out on the premises;
- (b) close the record book at the end of every year; and
- (c) submit a monthly and annual report to the County Director of veterinary services before the 10th of the following month and January of the following year respectively.

(5) The person in charge of abattoir or slaughterhouse shall keep the daily record books for at least three years and monthly and the annual records for at least fifteen years before destroying them.

#### **Access to slaughterhouse to records**

**39.** (1) An Inspector or Veterinary Officer shall, for the purpose of any examination or inspection necessary for the implementation of this act, have access to any part of an abattoir or slaughterhouse, at all times, irrespective of whether the abattoir or slaughterhouse is in operation or not.

(2) An Inspector or Veterinary Officer shall, for the purposes of this Act, have free access to all records kept in accordance with this Act.

(3) Adequate and well-equipped areas shall be reserved and provided for the exclusive use of inspectors and veterinary officers.

#### **Notice to remedy defaults**

**40.** (1) If upon inspection of any approved abattoir a meat inspector or veterinary officer finds that either the premises, the equipment installed or the operations carried out in the abattoir fail to comply with the provisions of this Act, they shall serve on the owner or his agent responsible for the operation of the approved abattoir a written notice specifying all alterations or improvements to the abattoir necessary to ensure that the premises, equipment and operations comply with the provisions of this Act.



(2) Such notification shall specify the period of time which the owner shall be given for the purpose of effecting the said alterations or improvements, provided that such period shall not exceed three months from the date of the notification being received by the owner or his agent.

(3) Should the specified period be exceeded, the Director may apply to the court for an order that the abattoir be closed until such time as the required alterations or improvements have been completed to the satisfaction of the principal veterinary officer

(4) Such closure shall be without prejudice to the institution of proceedings against the owner of the abattoir under the provisions of section 22.

(5) It shall always be open to the holder of the certificate to show cause why such order should not be made.

## **PART VI—SANITARY FACILITIES AND HYGIENE PRACTICES**

### **Facilities for maintenance of sanitary conditions**

41. For the purposes of efficient conduct of inspection and maintenance of sanitary conditions, the owner of an abattoir or slaughterhouse shall ensure that the following facilities, equipment and conditions are provided—

- (a) satisfactory lairage, equipment and assistants for conducting ante-mortem inspection and for separating and holding animals declared fit for human consumption from those marked “condemned”;
- (b) sufficient natural and abundant artificial lighting in all places and at such times of the day when natural light may not be adequate for proper conduct of inspection;
- (c) racks, receptacles or other suitable devices for retaining parts such as the head, tongue, tail, thymus gland, viscera and all other parts and blood until the post-mortem inspection is completed so that they may be accurately identified in case of condemnation of the carcasses;
- (d) tables, benches or the equipment on which inspections may be performed of such design, material and construction as to enable inspectors or veterinary officers to conduct their inspection in an efficient and hygienic manner;
- (e) watertight receptacles for holding and handling condemned



carcasses and parts, constructed so as to be easily cleaned, marked in conspicuous lettering with the word "condemned" in letters of not less than five centimetres high and if so required, be equipped with facilities for locking or sealing;

- (f) a separate room or special open place, to be known as "final inspection place", for final inspection of detained carcasses which place shall be adequate in size and constructed and suited to prevent carcasses passed for human food from being contaminated by contact with detained or condemned carcasses; and
- (g) a separate room, known as "retention room", for further inspection and detention of carcasses which shall be kept under lock and the keys kept under the custody of the Inspector or Veterinary Officer.

#### **Material for first-aid treatment**

42. An abattoir or slaughterhouse shall have suitable and sufficient bandages, dressings including waterproof dressings, and antiseptics for first-aid treatment, in a readily accessible position for all persons engaged in the abattoir or slaughterhouse.

#### **Condemnation of soiled meat**

43. (1) All meat, fat or offal which become soiled by the contents of the alimentary tract shall be condemned as unfit for human consumption.

(2) Despite sub-section (1) where, in the opinion of an authorized veterinary officer or any meat inspector, the soiling may be removed by cutting away the soiled portions, the authorized veterinary officer or inspector may authorise this to be done and any remaining meat, fat or offal shall be deemed to be fit for human consumption.

(3) A person shall not cut, remove or attempt to conceal any diseased or injured part.

#### **Human diseases**

44. (1) A person who knowingly suffers from any notifiable infectious or contagious disease, or is knowingly exposed to infection from any such disease within Twelve hours immediately before assuming duty shall not engage in the slaughter of animals, dressing of carcasses or handling or conveyance of meat intended for human consumption.



(2) No employer shall permit any person in their employment who suffers from or who has been exposed to infection to be so engaged unless he has obtained the prior written permission of a medical officer.

(3) The medical officer shall have the power to examine, which may include the examination of blood of any person engaged in the slaughtering of animals, the dressing of carcasses or handling or conveyance of meat, whenever he deems it necessary to do so for the purpose of ascertaining whether such person suffers from any disease or condition liable to contaminate the meat, as a result of which serious consequences to the health of others may occur, and may prohibit any such person found to be suffering from being so engaged until the person again has been examined and certified by a medical officer to be free from such disease or condition.

(4) Any person engaged in work within the abattoir having any cuts, grazes or abrasions shall have such injuries covered by a clean waterproof dressing.

#### **Disposal of unclaimed animals, etc**

45. (1) Any animal in an abattoir, which may be unclaimed, or as to the ownership of which there is a dispute, and shall, in the case of any such slaughter, dispose of the carcass.

(2) On ascertaining the rightful owner of an animal under subsection (1) there shall be paid to the owner the proceeds from such sale less the amount of any expenses incurred in respect of such animal.

#### **Dogs, etc prohibited**

46. A person shall not bring into the abattoir, or permit to enter or remain there, any dog, cat, bird or other animal, which feeds on meat.

#### **Exclusion of children**

47. A person under the age of sixteen years shall not at any time be admitted to any part of the abattoir where slaughtering or dressing is taking place, unless the inspector authorizes "that such a person can enter when under the supervision of an adult.

#### **Smoking prohibited**

48. A person who smokes in any part of the abattoir where animals are slaughtered, inspected or kept commits an offence.



**Alcohol prohibited**

49. A person commits an offence if they —

- (a) enter;
- (b) remain in an abattoir while intoxicated; or
- (c) bring any alcohol into an abattoir.

**Restrictions of removal of animal**

50. A person shall not remove from the abattoir any animal, alive or dead, or the carcass of any animal or any meat, offal or any other thing pertaining to any animal without the prior permission of the person in-charge of the abattoir.

**Diseased animal or carcass not to enter without the inspector's****Permission**

51. (1) A person shall not bring or permit to be brought to an abattoir or slaughterhouse an animal which he or she knows or suspects to be diseased.

(2) A person shall not bring or permit to be brought into an abattoir or slaughterhouse a dressed carcass of an animal slaughtered in any place that is not an abattoir or slaughterhouse.

**Prohibited acts in an abattoir**

52. No person shall, in an abattoir or slaughterhouse —

- (a) change his or her clothes in any part containing meat;
- (b) urinate, defecate or spit except in a sanitary convenience;
- (c) blow up or inflate any carcasses or meat or handle it in any other manner that is likely to cause an infection or contamination; and
- (d) use any knife, scabbard, sharpening steel, or chopper which has been used on condemned or inedible meat for preparing of edible meat.

**Slaughterhouse to have clean water**

53. An abattoir or slaughterhouse shall have a supply of hot water at not less than eighty two (82) degrees centigrade for the cleaning of equipment, floors and the like, which are subject to contamination by the dressing of diseased carcass.

**Personal Hygiene in abattoirs**

54. (1) A person who is engaged in or handles meat in an abattoir or slaughterhouse shall wear suitable protective clothing, including head covering and boots that are readily washable and keep them as clean as is reasonably, practicable.

(2) A person engaged in the handling of meat in abattoir or slaughterhouse shall while being engaged therein keep reasonably clean and must frequently wash all parts of his or her person which are likely to come into contact with meat.

(3) A person who dresses or handles diseased carcasses shall, before handling and dressing other carcasses, cleanse, with soap and hot water and rinse in cold water—

- (a) his or her hands and other parts which may come into contact with the meat;
- (b) all implements used in dressing the diseased carcasses.

(4) An employee of the abattoir or slaughterhouse who handles any meat shall in all cases, after visiting the toilet room or urinal wash hands before handling meat or equipment used in the preparation of meat.

**Transportation of meat**

55. (1) No person shall transport, cause or suffer any meat to be transported unless that person holds a permit to transport meat.

(2) An application for a permit shall be made in the form prescribed under the Second Schedule of this Act.

(3) On receipt of an application for a permit and being satisfied that the carrier or container complies with the standard specifications made under this Act, the Director shall issue a permit to the applicant upon payment of the prescribed fee.

(4) A permit issued under this section shall remain valid until the 31st day of December of the year in which it is issued.

(5) Any carrier or container used for transportation of meat may be inspected by the Inspector or Veterinary Officer whenever he or she deems it necessary to do so.

**Cap. 356**

(6) Any person who uses permits or causes to be used a carrier or container, which does not conform in all respects to the hygienic standards prescribed in the First Schedule of the Meat Control Act, commits an offence.



(7) Any person who contravenes provision of this section, or fails to comply with any notice or prohibition issued under this section commits an offence and is liable on conviction to a fine not exceeding ten thousand shillings or to imprisonment for a term not exceeding twelve months or to both.

## **PART VII—GENERAL PROVISIONS**

### **Protection from personal liability**

56. No action or proceeding may be commenced against any county officer for any act done in good faith in the performance or intended performance of his or her responsibility or authorized action under this Act, or for any failure or default in the performance of a responsibility or authorized action in good faith.

### **General offences and penalty**

57. A person who contravenes a provision of this Act where no other penalties are provided commits an offence and is liable—

- (a) to a fine not exceeding ten thousand shillings or to an imprisonment for a term not exceeding twelve months or both; and
- (b) on subsequent conviction to a fine not exceeding Twenty Thousand shillings or to an imprisonment term not exceeding two years or both.

### **Regulations**

58. The County Executive Committee member may make regulations not inconsistent with this Act on any matter necessary or convenient for the better carrying out of the provisions of this Act and such regulations may prescribe any matter that needs to be prescribed under this Act.

### **Repeal**

59. (1) The Second Schedule of the Embu County Finance (Amendment) Act, 2020 on—

- (a) hides and skins cess,
- (b) meat/ carcass from other County; and
- (c) slaughter house fees per head is hereby repealed.

(2) The Third Schedule of the Embu County Finance Act, 2019 on—

- (a) slaughter house charges and cold storage charges per carcass;

and

- (b) sanitary inspection of food premises for hygiene licensing Part (xviii) and (xix) is hereby repealed.

(3) The Seventh Schedule of the Embu County Finance Act, 2019 on Post mortem test per carcass, Slaughter man's license application fee, Slaughter man's license(renewal), Meat Inspection, licensing of meat container (per annum), certificate of transport(per leaf)is hereby repealed.



**FIRST SCHEDULE ( s. 10)****Requirements for the registration of abattoirs**

In the case of every approved abattoir—

1. The premises shall be located in an area which is reasonably free from objectionable odours, smoke and dust. Adequate dust-proof accessways connecting the slaughterhouse with public roads shall be available. The slaughterhouse must be completely separated from any other buildings used for industrial, commercial, agricultural, residential or other purposes.

2. The premises shall be enclosed on all sides with a wall of permanent or semi-permanent materials, the interior of which shall be smooth, imperishable, waterproof, unbreakable and non-corrodible.

3. All corners of the interior of the premises shall be so constructed as to be concave or convex to facilitate cleaning.

4. The roof shall be of semi-permanent or permanent material and there shall be no space between roof and walls.

5. the floors shall be of permanent, waterproof, non-slip materials and drained by means of gutters covered by removable gratings and provided with an adequate slope.

6. All drainage from the premises shall be led underground for a distance of not less than ten meters and then disposed of in such a manner as not to cause nuisance by reason of the breeding of flies or other insects and so as to prevent access by any person or animal.

7. The premises shall be adequately lighted by windows or open spaces separated from the outside by fly-proof screens. If opening glass windows are provided, the space must be separated from the outside by fly-proof screens.

8. artificial lighting of such type and intensity as not to modify or distort colours shall be provided in any areas which are inaccessible to daylight and shall be adequate for all work to be performed therein.

9. Adequate ventilation shall be provided and any spaces leading to the outside will be protected by fly-proof screens. If at ground level, these spaces shall also be rat-proof.

10. Entry for animals shall be regulated in such a way that no animal can enter the dressing area until it has been killed, washed and bled.

11. (1) An abattoir or slaughterhouse shall have a—

(a) properly built and drained lairage erected not less than ten meters

from the abattoir or slaughterhouse and equipped with adequate facilities for ante mortem inspection and special lairage for suspect animals;

- (b) fenced cattle races from the lairage to the abattoir or slaughterhouse, properly drained and in a suitable place equipped with facilities for washing the animals;
  - (c) distribution room of adequate size;
  - (d) separate room for the cleaning and treatment of offal; and
  - (e) separate room for the storage, disposal and treatment of inedible and condemned animals, carcass, meat and offal.
- (2) The owner of an abattoir or slaughterhouse shall ensure that—
- (a) materials used are impervious, easily cleaned and resistant to wear and corrosion;
  - (b) floors are constructed of dense, acid-resistant, waterproof concrete and have a wood float finish;
  - (c) walls are smooth and flat and made of smooth surfaced cement plaster or other non-toxic, nonabsorbent material applied to a suitable base, and walls are provided with sanitary bumpers to prevent damage by movable and other equipment;
  - (d) coves are with sufficient radii to promote good sanitation and installed at the juncture of floors and walls in all rooms;
  - (e) ceilings are of good height and, as far as structural conditions permit, be smooth and flat and constructed of cement plaster or other acceptable impervious material;
  - (f) if the ceiling has exposed hoists, these are at least sixty centimeters at the centre and be designed so that they are easy to keep clean;
  - (g) window-sills are at least one hundred and fifty centimeters from the floor and be sloped forty-five degrees;
  - (h) doorways are at least one hundred and fifty centimeters wide and the doors are made of rust-resistant metal having tight soldered or welded seams;
  - (i) door jambs are covered with rust-resistant metal;
  - (j) windows, doorways and other openings that would admit insects are equipped with effective insect and rodent screens;



- (k) dressed timber are used for all exposed interior wood work, and are painted with a good nontoxic oil or plastic base paint, treated with linseed oil or with a clean wood sealer;
- (l) all parts of floors where wet operations are conducted are well drained, with at least one drainage inlet provided for each thirty five square meters of floor space;
- (m) inlets are placed under the dressing rails, if necessary together with drainage valleys, not less than seven decimal five centimeters wide, with a slope of the floor towards drainage valleys or inlets of at least two decimal five centimeters per meter;
- (n) drains for paunch and stomach contents are at least twenty centimeters in diameter;
- (o) the waste disposal system is of adequate size and complies with general and local regulations; and
- (p) arrangements for the safe disposal of paunch contents, lairage manure, blood and condemned carcasses and meat are made and drawings and specifications must indicate how this will be accomplished.

**SECOND SCHEDULE**

(s.54)

**APPLICATION FOR PERMIT TO TRANSPORT MEAT**

To:

The inspecting officer.....

I hereby apply for a permit to transport meat within Embu County

Name of the applicant.....

*(name of person, firm, company, etc to be inserted in permit)*Full names of partners, directors or officer of company responsible for  
transport of meat.....

Registration number of carrier.....

General business postal address and Telephone number of  
applicant.....

Date.....

.....

*Signature of applicant*



## [THIRD SCHEDULE]

## section 14(3)

	TOWN CLASSIFICATION			
	A	B	C	D
<b>ANNUAL LICENSES</b>				
Licensing of Slaughter Houses (Private)	20,000	15,000	10,000	5,000
Slaughter Houses Licensing Application fee	200	200	200	200
<b>Slaughter Houses Late License renewal penalty</b>	15% of the applicable License fee			
Penalty for Operating Without a license	20 % of the applicable license fee			
Slaughter man's license application fee	100	100	100	100
Slaughter Man's License	1,000	1,000	1,000	1,000
<b>Public Health licenses</b>				
Public Health license for slaughters slabs	2,500	2,300	2,100	1,300
Sanitary inspection of Slaughter House Premises for hygiene licensing	1,000	1,000	1,000	1,000
<b>Meat Transport</b>				
<b>Permit for Transport of Meat /Carcass from other county per vehicle (per annum)</b>				
Saloon/station wagon	10,000			
Pick-Up	15,000			
Small Truck (less than 5 tonnes)	20,000			
Medium truck (above 5 but less than 10 tonnes)	25,000			
Lorry ( above 10 tonnes)	30,000			
Cess for Meat /Carcass From Other	10	10	10	10

County per KG (per trip)				
Licensing of Meat Container (per annum)	1,000	1,000	1,000	1,000
Transport of Meat /carcass (within Embu) per box/ container	100	100	100	100
Transport of Meat /carcass certificate (within Embu) per leaf	50	50	50	50
<b>Meat Inspection</b>				
Meat Inspection: per head Cattle, Donkey and Camel	300	300	300	300
Meat Inspection Sheep, Goats and Pigs	100	100	100	100
Poultry	10	10	10	10
Ante Mortem Inspection (per head)	100	100	100	100
<b>Slaughter Fees (public)</b>				
Slaughter House fees per head; cattle	400	400	400	400
Slaughter House fees per head; Goat/sheep	200	200	200	200
Slaughter House fees per head; pig	200	200	200	200
Slaughter House fees per head; Poultry	20	20	20	20
<b>Cold Storage charges per carcass (cold rooms)</b>				
upto 10 kgs per day	300	300	300	300
between 11 kgs to 50 kgs per day	500	500	500	500
over 50 kgs per day	1,000	1,000	1,000	1,000
<b>Hides and Skins Transportation</b>				
Hides and skins 1 tonne	1,000	1,000	1,000	1,000
Hides and skins 2 tonne	2,000	2,000	2,000	2,000
Hides and skins 4 tonne	3,000	3,000	3,000	3,000
Lorry 7 Tonne	5,000	5,000	5,000	5,000



**No. 8***Embu County Abattoirs Management***2024**

Over 7 Tonne ( per tonne)	7,000	7,000	7,000	7,000
Registration of (Hides and skins) premises license	5,000	4,000	3,000	2,000
Hides and skins Storage per piece per day	100	100	100	100
Post Mortem Test per carcass	1,000	1,000	1,000	1,000
Exhumation	10,000	10,000	10,000	10,000