

1958/27



THE MEAT REGULATIONS 1940, AMENDMENT NO. 8

COBHAM, Governor-General

ORDER IN COUNCIL

At the Government Buildings at Wellington this 26th day of February 1958

Present:

THE RIGHT HON. W. NASH PRESIDING IN COUNCIL

PURSUANT to the Meat Act 1939, His Excellency the Governor-General, acting by and with the advice and consent of the Executive Council, hereby makes the following regulations.

REGULATIONS

1. These regulations may be cited as the Meat Regulations 1940, Amendment No. 8, and shall be read together with and deemed part of the Meat Regulations 1940* (hereinafter referred to as the principal regulations).

2. The principal regulations, as amended by regulation 2 of the Meat Regulations 1940, Amendment No. 6, are hereby further amended by inserting, after regulation 3A, the following heading and regulation:

“REGULATION 3B—MEAT-PACKING HOUSE LICENCE

“3B: 1. The application for a meat-packing house licence referred to in section 8 of the Meat Amendment Act 1957 shall be in form 9c in the First Schedule hereto, and shall be accompanied by plans in duplicate of the premises intended to be used as a meat-packing house.

“3B: 2. If the application is consented to by the Minister, the Director-General of Agriculture, or some officer of the Department appointed by the Director-General in that behalf, shall assign to the meat-packing house an official number to distinguish it from all other meat-packing houses in respect of which the issue of a licence is consented to by the Minister.

*S.R. 1940/90

Amendment No. 1: (*Revoked by S.R. 1948/157*)

Amendment No. 2: (*Revoked by S.R. 1949/18*)

Amendment No. 3: (*Revoked by S.R. 1954/190*)

Amendment No. 4: (*Revoked by S.R. 1951/295*)

Amendment No. 5: S.R. 1951/205

Amendment No. 6: S.R. 1954/92

Amendment No. 7: S.R. 1954/190

“3B: 3. Every meat-packing house licence shall be in form 9D in the First Schedule hereto.

“3B: 4. The provisions of clause 3: 8 of regulation 3 of these regulations shall apply, with the necessary modifications, to every meat-packing house licence.

“3B: 5. In addition to the conditions referred to in clause 3: 8 of these regulations, as applied by this regulation, every meat-packing house licence shall be held subject to the condition that meat may be processed for export in the meat-packing house to which the licence relates only if it has been derived from stock that has been slaughtered in a meat-export slaughterhouse and has been passed as fit for human consumption by an Inspector, and is of a standard approved by a Supervising Grader for the purposes of packaging for export.

“3B: 6. There shall be payable to the local authority on application for the issue or renewal of a meat-packing house licence a fee of £1.”

3. The principal regulations are hereby further amended by revoking regulation 5, and substituting the following heading and regulation:

“REGULATION 5—BRANDS AND BRANDING

“5: 1. The brand to be affixed to every carcass pursuant to section 44 of the said Act shall consist of the official number (including the prefixed letter or letters, if any) of the slaughterhouse.

“5: 2. The brand shall be of an approved colour and design, and shall be affixed—

“(a) In the case of meat intended for human consumption within New Zealand from stock slaughtered at an abattoir or a meat-export slaughterhouse, by the Inspector:

“(b) In every other case, by the manager or licensee, as the case may be.

“5: 3. In the case of meat intended for human consumption within New Zealand, the brand shall be stamped on every quarter of the carcass.

“5: 4. Every carcass of a ram or bull which, upon inspection in accordance with these regulations, is passed as fit for human consumption within New Zealand shall, in addition to any other brand or mark required by these regulations to be affixed to the carcass, be branded or marked by the Inspector, or under his authority, with a brand or mark bearing the word ‘RAM’ or ‘BULL’, as the case may require.

“5: 5. The brand or mark referred to in clause 5: 4 of this regulation shall be affixed to each quarter and to each side of every carcass to which that clause applies, at a point approximately in the centre of the outer side of every such portion of the carcass.

“5: 6. In the case of meat intended for export, the brand shall be affixed to every carcass or separate portion of a carcass by a label or tag approved by the Minister. The label or tag shall be supplied by the licensee or meat-exporter, and, in addition to the official number, shall bear such other words as the Minister may from time to time approve or direct.

"5:7. On every tin containing tinned meat, and on every case in which tinned meat is packed, there shall be shown the following particulars:

"(a) The words 'New Zealand':

"(b) The name of the exporter or owner, and his registered trade mark (if any):

"(c) The trade name and description of the contents:

"(d) The official number of the cannery or, where the cannery is also a meat-export slaughterhouse, the official number of the meat-export slaughterhouse.

"5:8. There shall be printed or stamped on the outside of every package containing meat processed in a meat-packing house, or on a label attached or affixed to the package, the following particulars:

"(a) The words 'New Zealand':

"(b) The official number of the meat-packing house or, where the meat-packing house is also a meat-export slaughterhouse, the official number of the meat-export slaughterhouse.

"5:9. No brand or mark other than those hereinbefore mentioned shall be placed on any tinned meat or on any carcass or portion of a carcass or on any tin, case, package, tag, wrapping, or covering enclosing or containing any such meat, or on any label or tag affixed thereto, unless that brand or mark is approved by the Minister.

"5:10. The stamp for branding the official number on meat for consumption within New Zealand will be supplied on application to the Director-General of Agriculture at Wellington, on payment of the appropriate cost of the stamp."

4. Regulation 6 of the principal regulations is hereby amended by adding the following clause:

"6:20. All trolleys and conveyances used in any slaughterhouse shall be constructed of materials approved for the purpose by an Inspector."

5. The principal regulations are hereby further amended by inserting, after regulation 6, the following heading and regulation:

"REGULATION 6A—SANITATION OF CANNERIES AND
MEAT-PACKING HOUSES

"6A:1. The floor of every cannery or meat-packing house shall be of concrete, tile, hard plaster, or similar impervious material approved by an Inspector, and shall be so constructed that the angles between the floor and the walls are rounded off.

"6A:2. Windows or openings for light and ventilation shall be provided in every cannery or meat-packing house to the satisfaction of an Inspector, who may direct that artificial illumination be installed in any particular case if he considers that such installation is necessary or desirable.

"6A:3. The inner surface of every wall in every cannery or meat-packing house shall be constructed of impervious material and shall be finished to a smooth plane surface.

"6A: 4. In every cannery or meat-packing house there shall be a ceiling, which shall be constructed of impervious material and shall be finished to a smooth plane surface.

"6A: 5. All equipment and implements, and all knives, knife scabbards, saws, cleavers, hooks, and hanging rails, and all trolleys or other conveyances, used in any cannery or meat-packing house shall be kept clean to the satisfaction of an Inspector.

"6A: 6. All trolleys and conveyances used in any cannery or meat-packing house shall be constructed of materials approved for the purpose by an Inspector.

"6A: 7. All coverings used by all employees in any cannery or meat-packing house to protect their clothing or persons shall be of such material as can be readily cleaned, and only clean garments shall be worn.

"6A: 8. The licensee of every cannery or meat-packing house shall provide or cause to be provided an adequate water supply and a suitable plant for the boiling of sufficient water for the cleansing and sterilisation of knives, instruments, and other appliances used therein.

"6A: 9. At every cannery or meat-packing house proper and sufficient urinal and closet accommodation shall be provided to the satisfaction of an Inspector; and such accommodation shall be contained in an apartment separated structurally from the apartments used for the processing and handling of meat.

"6A: 10. Every conveyance used for conveying meat to any cannery or meat-packing house shall be kept clean to the satisfaction of an Inspector, and shall be provided with a clean waterproof cover both under and over the meat conveyed therein; and any meat conveyed therein shall be contained in packages or other covers to the satisfaction of an Inspector:

"Provided that where any meat is conveyed in a conveyance that is totally enclosed—

"(a) It shall not be necessary for a waterproof cover to be provided under or over the meat:

"(b) If the meat is conveyed on racks within the conveyance or is not otherwise in direct contact with the floor of the conveyance, it shall not be necessary for the meat to be contained in any package or cover.

"6A: 11. In every cannery or meat-packing house there shall be provided, to the satisfaction of an Inspector, a sufficient supply of potable water.

"6A: 12. Refrigeration accommodation for the storage of meat shall be provided in every cannery or meat-packing house to the satisfaction of an Inspector."

6. The principal regulations are hereby further amended by inserting, after regulation 7, the following headings and regulations:

"REGULATION 7A—PROCESSING OF MEAT IN MEAT-PACKING HOUSES

"7A: 1. The method of processing, preserving, and packing meat in a meat-packing house shall in every case be to the satisfaction of an Inspector.

“REGULATION 7B—INSPECTION OF MEAT IN CANNERIES AND
MEAT-PACKING HOUSES

“7B: 1. The licensee of every cannery or meat-packing house shall give reasonable prior notice to an Inspector of the expected arrival of any consignment of meat at the cannery or meat-packing house to which the licence relates.

“7B: 2. Any Inspector may, at any time before, during, or on the completion of the processing of any meat in any cannery or meat-packing house, select and examine samples of the meat; and if any such sample is not to his satisfaction he shall be entitled to detain the whole or any part of the batch of processed or semi-processed meat from which the sample was taken, and to make such further examination as he may consider necessary or desirable. If on such further examination the Inspector is satisfied that any meat is decomposed, deteriorated, or diseased, he shall immediately condemn the meat, and it shall thereupon be destroyed or disposed of in such manner as the Inspector shall direct.”

7. (1) Regulation 12 of the principal regulations, as amended by the Meat Regulations 1940, Amendment No. 5, and the Meat Regulations 1940, Amendment No. 7, is hereby further amended by revoking clauses 12: 4 to 12: 8, and substituting the following clauses:

“12: 4. In addition to the foregoing fees there shall be payable in respect of stock slaughtered in an abattoir or a meat-export slaughterhouse the following inspection fees:

		s.	d.
“For every head of cattle or horses	2	0	
“For every head of calves not exceeding 60 lb. dressed weight	0	2	
“For every head of calves exceeding 60 lb. and not exceeding 100 lb. dressed weight	0	4	
“For every head of calves exceeding 100 lb. and not exceeding 250 lb. dressed weight	0	8	
“For every head of calves exceeding 250 lb. dressed weight	2	0	
“For every head of pigs	1	9	
“For every 12 (or fraction of 12) sheep, lambs, or goats	2	0	

“12: 5. Notwithstanding anything in clause 12: 4 of this regulation, but subject to the provisions of clause 12: 6 of this regulation, the inspection fees payable under the said clause 12: 4 shall not be less than £20 in any month during which the Inspector is employed, increased by 9d. for every pig slaughtered during that month.

“12: 6. Where the slaughter of stock in any meat-export slaughterhouse for the export slaughtering season in any year commences within seven days before the end of a month or ceases within seven days after the beginning of a month, and the inspection fees payable in accordance with the scale prescribed by the said clause 12: 4 would not exceed £20, the fees payable shall be calculated in accordance with that scale but shall not be less than an average charge of £2 5s. for each day on which the Inspector is employed, increased by 9d. for every pig slaughtered during such period.

“12: 7. The manager of every abattoir and the licensee of every meat-export slaughterhouse shall, within five days after the end of every month, forward to the Inspector a return of the number and description of all stock slaughtered at that abattoir or meat-export slaughterhouse during the preceding month. The return shall be signed by the manager

or licensee, as the case may require, and shall be accompanied by a duplicate bank receipt showing that the amount of the inspection fees payable in respect of the return has been paid to the credit of the Public Account.

“12: 8. (1) Subject to the provisions of subclause (2) of this clause, there shall be payable in respect of stock slaughtered in any rural slaughterhouse the following inspection fees:

“Where the number of stock slaughtered in any one period of three months ending with the last day of September, December, March, or June:

	£	s.	d.
“(a) Does not exceed 100 head	0	15	0
“(b) Exceeds 100 but does not exceed 250	1	6	0
“(c) Exceeds 250 but does not exceed 500	2	12	0
“(d) Exceeds 500 but does not exceed 750	3	18	0
“(e) Exceeds 750	5	4	0

“(2) The appropriate fee prescribed by subclause (1) of this clause shall be increased by 9d. for every pig slaughtered during any such period.

“(3) For the purposes of this clause, every head of cattle, other than calves, shall be reckoned as five head of stock.”

(2) The Meat Regulations 1940, Amendment No. 5,* and the Meat Regulations 1940, Amendment No. 7†, are hereby consequentially revoked.

(3) This regulation shall come into force on the 1st day of April 1958.

8. (1) Regulation 14 of the principal regulations is hereby amended by inserting, after clause 14: 1 (c), the following paragraph:

“(cc) Removes or allows or causes to be removed from any meat-packing house any package or case containing processed meat before the brand, label, tag, or other distinguishing mark required to be stamped or printed thereon or affixed thereto is so stamped, printed or affixed;”.

(2) The said regulation 14 is hereby further amended by inserting, after clause 14: 1 (d), the following paragraph:

“(dd) Defaces, removes, or tampers with any brand, label, or tag stamped or printed on or affixed to any tin, package, or case containing processed meat;”.

(3) The said regulation 14 is hereby further amended by inserting, after clause 14: 1 (e), the following paragraph:

“(ee) Stamps or prints on or affixes to any tin, package, or case containing processed meat any brand, label, or tag except in accordance with these regulations;”.

9. The First Schedule to the regulations is hereby amended by inserting, after form 9B (as set out in the Schedule to the Meat Regulations 1940, Amendment No. 6), the new forms 9C and 9D set out in the Schedule to these regulations.

SCHEDULE

NEW FORMS INSERTED IN FIRST SCHEDULE TO PRINCIPAL REGULATIONS

"Form 9C

Reg. 3B

No.

APPLICATION FOR MEAT-PACKING HOUSE LICENCE

To the [*Local Authority*].

APPLICATION is hereby made for a meat-packing house licence in respect of the undermentioned premises:

1. Name of proposed licensee:
2. Address of proposed licensee:
3. If proposed licensee is a company, name of the Secretary:
4. The particulars of the premises are as follows:

Situation:

Dimensions of buildings (dimensions of each building to be stated separately):

Materials of walls:

Materials of roof:

Materials of ceiling:

Materials of floors:

Water supply—

(a) How obtained:

(b) Estimated quantity available daily:

Drainage—

(a) How constructed:

(b) Where discharged:

Offal, how disposed of:

Refrigerated accommodation—

(a) Cubic space:

(b) Length:

(c) Breadth:

(d) Material of which built:

(e) Chiller or freezer (lowest temperature possible):

Plans, in duplicate, of the building accompany this application. The prescribed fee of £1 is enclosed.

I make this application as proposed licensee (one of the proposed licensees) (Secretary) [*As the case may be*].

Dated this.....day of 19.....

.....
[*Signature of Applicant.*]

SCHEDULE—*continued*

Reg. 3B

Form 9D

MEAT-PACKING HOUSE LICENCE

PURSUANT to the application of, of, dated the day of 19...., and numbered, this licence is, with the consent of the Minister of Agriculture, hereby granted to the said by the in respect of the meat-packing house described in the said application and situated at

This licence is subject to the provisions of the Meat Act 1939 and the regulations for the time being in force thereunder, and is in force until the 30th day of June next, unless sooner cancelled or surrendered.

Dated at this day of 19....

.....
Clerk to the [Local Authority].

Licence consented to:

....., Minister of Agriculture.

The official number assigned to the meat-packing house is"

T. J. SHERRARD,
Clerk of the Executive Council.

EXPLANATORY NOTE

This note is not part of the regulations, but is intended to indicate their general effect.

These regulations prescribe the form of application for a meat-packing house licence, and the form of licence, pursuant to the Meat Amendment Act 1957. They also deal with sanitation and inspection in canneries and meat-packing houses, and make amendments to the Meat Regulations 1940 in respect of brands and labels. They also prescribe new scales of inspection fees for stock slaughtered in slaughterhouses, and make miscellaneous amendments to the principal regulations.

Regulation 2 deals with licences for meat-packing houses, and prescribes the forms of application and licence set out in the Schedule. The new regulation 3B: 5 also makes it a condition of a meat-packing house licence that meat may be processed for export only if it is derived from stock slaughtered in a meat-export slaughterhouse and is of an approved standard.

Regulation 3 re-enacts, with amendments, regulation 5 of the principal regulations, relating to brands and labels. The amendments are in the new clauses 5: 7 and 5: 8. Clause 5: 7 now requires that tins of meat, and cases containing tinned meat, shall show (in addition to the existing requirements of the words "New Zealand", the name and mark of the exporter or owner, and the trade name and description of the contents) the official number of the cannery. Clause 5: 8 is new, and requires that every package of meat processed in a meat-packing house shall have printed or stamped on it, or on an attached label, the words "New Zealand" and the official number of the meat-packing house.

Regulation 4 requires that all trolleys and conveyances used in any slaughterhouse shall be constructed of approved materials.

Regulation 5 inserts a new regulation setting out standards of sanitation for canneries and meat-packing houses and for equipment used in them.

Regulation 6 inserts two new regulations. The new regulation 7A so inserted requires approved methods to be used in the processing, preserving, and packing of meat in a meat-packing house. The new regulation 7B so inserted requires the licensee of a cannery or a meat-packing house to give prior notice to an Inspector of the expected arrival of a consignment of meat. It also empowers the Inspector to examine samples of meat in a cannery or a meat-packing house and to condemn any meat that is decomposed, deteriorated, or diseased.

Regulation 7 prescribes, as from 1 April 1958, new scales of inspection fees in respect of stock slaughtered in slaughterhouses.

Regulation 8 makes consequential amendments relating to offences.

Issued under the authority of the Regulations Act 1936.

Date of notification in *Gazette*: 6 March 1958.

These regulations are administered in the Department of Agriculture.

(Notice No. Ag. 6482.)