

DRAFT UGANDA STANDARD

DUS DARS 1272

First Edition
2025-mm-dd

Slaughterhouse — Basic Requirements



Reference number
DUS DARS 1272: 2023

© UNBS 2025

Compliance with this standard does not, of itself confer immunity from legal obligations

A Uganda Standard does not purport to include all necessary provisions of a contract. Users are responsible for its correct application

© UNBS 2025

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilised in any form or by any means, electronic or mechanical, including photocopying and microfilm, without prior written permission from UNBS.

Requests for permission to reproduce this document should be addressed to

The Executive Director
Uganda National Bureau of Standards
P.O. Box 6329
Kampala
Uganda
Tel: +256 417 333 250/1/2
Fax: +256 414 286 123
E-mail: info@unbs.go.ug
Web: www.unbs.go.ug

National foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 210, of the Laws of Uganda, as amended. UNBS is mandated to co-ordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO),
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of representatives of consumers, traders, academicians, manufacturers, government and other stakeholders.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

This Draft Uganda Standard, DUS DARS 1272: 2023, *Slaughterhouse — Basic Requirements*, is identical with and has been reproduced from a Draft African Standard, DARS 1272: 2023, *Slaughterhouse — Basic Requirements*, and adopted as a Uganda Standard.

The committee responsible for this document is Technical Committee UNBS/TC 213, *Live animals, meat and meat products*.

Wherever the words, "African Standard" appear, they should be replaced by "Uganda Standard".

Slaughterhouse – Basic Requirements





Table of contents

1.	Scope	1
2	Normative references	1
3	Terms and Definitions.....	1
4.	Location	3
5	Slaughterhouse Layout Plan	4
6.	Sections of a Slaughterhouse.....	4
7.	Ancillary Facilities	8
	Figure 2— A typical planning outline for a slaughterhouse	11
	Figure 3— A typical layout plan for a slaughterhouse	12

Foreword

The African Organization for Standardization (ARSO) is an African intergovernmental organization established by the United Nations Economic Commission for Africa (UNECA) and the Organization of African Unity (AU) in 1977. One of the fundamental mandates of ARSO is to develop and harmonize African Standards (ARS) for the purpose of enhancing Africa's internal trading capacity, increase Africa's product and service competitiveness globally and uplift the welfare of African communities. The work of preparing African Standards is normally carried out through ARSO technical committees. Each Member State interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, Regional Economic Communities (RECs), governmental and non-governmental organizations, in liaison with ARSO, also take part in the work.

ARSO Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare ARSO Standards. Draft ARSO Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an ARSO Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ARSO shall not be held responsible for identifying any or all such patent rights.

This draft African Standard was prepared by ARSO/TC 23, Live Animals (ARSO/TC23).

© African Organisation for Standardisation 2021 — All rights reserved^{1*}

ARSO Central Secretariat
International House 3rd Floor
P. O. Box 57363 — 00200 City Square
NAIROBI, KENYA

Tel. +254-20-2224561, +254-20-3311641, +254-20-3311608

E-mail: arso@arso-oran.org

Web: www.arso-oran.org

^{1*} © 2023 ARSO — All rights of exploitation reserved worldwide for African Member States' NSBs.

Copyright notice

This ARSO document is copyright-protected by ARSO. While the reproduction of this document by participants in the ARSO standards development process is permitted without prior permission from ARSO, neither this document nor any extract from it may be reproduced, stored or transmitted in any form for any other purpose without prior written permission from ARSO.

Requests for permission to reproduce this document for the purpose of selling it should be addressed as shown below or to ARSO's member body in the country of the requester:

© African Organisation for Standardisation 2023 — All rights reserved

ARSO Central Secretariat
International House 3rd Floor
P.O. Box 57363 — 00200 City Square
NAIROBI, KENYA

Tel: +254-20-2224561, +254-20-3311641, +254-20-3311608

E-mail: arso@arso-oran.org
Web: www.arso-oran.org

Reproduction for sales purposes may be subject to royalty payments or a licensing agreement. Violators may be prosecuted.

Introduction

Slaughterhouse shall be in accordance with African in standards the conception and the construction, it is essential to meet certain basic requirements. These standards ensure food safety, animal welfare, and hygiene throughout the slaughter process. Among the main requirements are the proper location of the slaughterhouse, compliant infrastructure and equipment, adherence to hygiene standards, the employment of qualified personnel, the implementation of quality controls, and the respect for animal welfare. Specific details may vary according to local regulations, so it is important to consult the relevant authorities.

Slaughterhouse – Basic requirements

1. Scope

This draft African Standard specifies basic requirements for a slaughterhouse established to ensure the safety and the quality of meat and meat products, through inspection and documentation shall ensure the protection of human and animal health against direct and indirect hazards and in particular the protection of;

- a. Consumers against zoonotic disease, meat bone infection, intoxication and hazard associated with residual treatment or exposure of the slaughter animal.
- b. Meat handlers against occupational zoonotic
- c. Livestock against infection, intoxication and other diseases of social economic importance and as detectable at meat inspection and as consistent with relevant animal health regulations.
- d. Animal welfare
- e. Impact on the environment.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies

Hygiene in the food and drink manufacturing industry - Code of practice.

ISO 22000 Food Safety Management Systems - Requirements for any organization in the food chain.

Hazard Analysis Critical Control Points (HACCP).

Code of Practice for Ante-mortem and post-mortem inspection of meat animals.

CAC/RCP 58-2005, Codex code of hygienic practice for meat.

Specification for potable water

3 Terms and Definitions

For the purpose of this standard the following terms and definitions shall apply:

3.1

food Animal

Any animals declared for slaughter and fit for human consumption by competent authority.

3.2

carcass

the body of any slaughter animal after bleeding and dressing.

3.3

evisceration

to disembowel and remove entrails of a carcass

3.4

Lairage

holding pens for livestock at a slaughterhouse prior to slaughtering.

3.5 meat

all parts of an animal that are intended for, or have been judged as safe and suitable for human consumption

3.6

red offal

heart, liver, kidney, spleen, tongue, lungs, pancreas.

3.7

green offal –

the rumen, reticulum, omasum, abomasum, small intestines, large intestines, colon, and gizzards.

3.8

white offal-

brain, spine, bone marrow, testicles and teats.

3.9

slaughterhouse

place kept for the purpose of the slaughter of animals for human consumption.

3.10

stunning

mechanical, electrical, chemical or other procedure which causes immediate loss of consciousness

3.11

fractious animals

animal that would not submit to the harness. readily angered; peevish; irritable; quarrelsome

3.12

clean area

area designated for slaughter operations after evisceration to dispatch

3.13

unclean/dirty area

area designated for slaughter operations from stunning to evisceration

3.14

unclean operation

In animal slaughter, unclean(dirty) operations entail animal handling in lairages, stunning, bleeding, flaying or scalding (in pigs or poultry), remove of trotters, head, hide or skin/hair or feathers (in pigs or poultry).

3.15

clean operations

evisceration, carcass splitting; diaphragm, fat, tail trim; carcass washing and dispatch to the cold room.

4. Location

- 4.1** A slaughterhouse shall be located in an area, which is reasonably free from objectionable odors, smoke and dust.
- 4.2** Adequate dust-proof access-ways connecting the slaughterhouse with public roads shall be available.
- 4.3** The slaughterhouse must be completely separated from any other buildings used for industrial, commercial, agricultural, residential or other purposes other than connected building used for the processing of the meat
- 4.4** The plan for construction of slaughterhouse shall follow the relevant provisions as provided for by the relevant authority.
- 4.4** The slaughterhouse site shall be guided by the relevant authority of the area.

4.5 General requirements

Slaughterhouse shall be hygienically managed under the supervision of a competent authority.

A slaughterhouse shall have;

- i. Properly built and drained lairage erected not less than 10 m from the slaughterhouse and equipped with adequate facilities for ante-mortem inspection and Isolation pens for suspect animals.
- ii. Fenced cattle races from the lairages to the slaughterhouse, properly drained and in a suitable place equipped with facilities for washing the animals.
- iii. Separate facility for handling hides and skins
- iv. Separate room for the cleaning and treatment of intestines and ovals.
- v. Separate room for the storage, disposal and treatment of inedible and condemned animals, carcass and meat.
- vi. Impervious, easily cleaned and resistant to wear and corrosion materials.
- vii. Floors constructed of dense, acid-resistant, waterproof concrete and have appropriate non slip finish.
- viii. Walls smooth and flat and made of smooth-surfaced Portland cement plaster or other non-toxic, non-absorbent material applied to a suitable base, and walls shall be provided with sanitary bumpers to prevent damage by movable equipment.
- ix. Coves with sufficient radii to promote good sanitation shall be installed at the juncture of floors and walls in all rooms.
- x. Ceilings of adequate head room be smooth and flat and be constructed of port land cement plaster or other acceptable impervious material that allow for easy cleaning
- xi. Provisions for adequate natural lighting and ventilation
- xii. Doorways at least 150 cm wide and the doors must be made of rust resistant metal having tight soldered or welded seams. Door jambs shall be covered with rust resistant metal.
- xiii. Pest proofing to prevent the entry of insects and rodents
- xiv. Dressed timber used for all exposed interior wood work, and it shall be painted with a good nontoxic oil or plastic base paint, treated with linseed oil or with a clean wood sealer.
- xv. all parts of floors where wet operations are conducted well drained, with at least one drainage inlet provided for each thirty five square meters of floor space. The inlets shall be placed under the dressing rails if necessary together with drainage valleys, not less than 0.75 cm wide, with a slope of the floor towards drainage valleys or inlets of at least two 0.5 cm per meter.
- xvi. Drains for paunch and stomach contents at 20 cm in diameter.

- xvii. Waste disposal system of adequate size and must comply with relevant Environmental Management regulations.

5 Slaughterhouse Layout Plan

5.1 The slaughterhouse shall have the essential facilities for the following activities:

- i. Receiving the animal
- ii. Ante-mortem inspection
- iii. Isolation of sick/diseased animals
- iv. Resting place for animals before slaughter
- v. Carrying out humane slaughter – stunning box
- vi. Flaying, dressing and washing of the carcasses
- vii. Hanging carcasses and edible offal
- viii. Handling by-products
- ix. Handling solid and liquid wastes
- x. Inspection of meat
- xi. Chilling and Freezing facilities
- xii. Emergency slaughter
- xiii. Staff welfare
- xiv. Provision of hot and cold of potable water
- xv. Toilets and changing rooms

5.1.1 A flow diagram for basic operation of a slaughterhouse is shown in Fig. 1 for information and guidance only.

The layout of entire slaughterhouse, as far as possible, shall follow forward flow principle. Figures 2 and 3 show a typical layout plan for slaughterhouse and a sample planning outline

5.1.2 The slaughterhouse design shall provide for the separate gates for the entry of slaughter animals and exit of the products.

5.1.3 Should the retail or wholesale market for finished products be required to be included within the complex itself, the same should be physically excluded from the rest of the establishment in such a manner that the customers have an access only to these sections where such business is transacted.

5.2 Slaughterhouses shall have an adequate separation between clean and dirty sections, which shall be arranged in such a way that from the introduction of a live animal into the slaughterhouse up to the emergence of meat and offal classed as fit for human consumption, there shall be a continuous process, without any possibility of reversal, inter-section or over lapping between the live animals and meat, and between meat and by-products or waste.

6. Sections of a Slaughterhouse

6.1 In view of the facilities to be provided (5.1), the slaughterhouse shall have the following units:

6.1.1. Reception

(a) The slaughterhouse shall have reception area with adequate size and should have adequate artificial lighting if animals are offloaded at night

(b) Offloading ramps shall be movable or stationary and shall;

- i. be so constructed to avoid injury of animals during offloading and provide a stable area to facilitate the free movement of animals.
- ii. not have open spaces between the offloading ramp and the vehicle.
- iii. be at the same height of the vehicle for which it is used.
- iv. have guide rails.

- v. have permanent non-slip floor at a slope of not more than 20 degrees
- vi. not have sharp protruding edges or any other features that may cause injury.

6.1.2 Lairage

Cattle, goats, sheep and pigs shall be penned separately. In the case of pigs, pigs from different origins shall be penned separately and according to body size.

Depending on the size of the animals and the duration of time that the animals will be penned, the penning space shall not be less than:

- a) For each adult cow – 1.74 square metres floor area.
- b) For each bacon type pigs and small porkers, sheep and goats – 0.56 square metres floor space.
- c) For each heavy pigs and young calves – 0.74 squared metres floor area. In the case of pigs, water sprays or hoses shall be used for cleaning and cooling hot, dirty or fractious pigs.
- d) For poultry- 10 to 15 birds per square metre

Fractious animals should not be penned with other animals. Provision should be made in pens for;

- i. Facilities such as racks, mangers or other suitable feed containers which are easy to clean and will allow the feeding of the animal away from the floor.
- ii. Facilities for the safe and humane keeping and handling of animals.
- iii. A water trough with an adequate and accessible supply of clean, potable (hot/cold) water at all times.
- iv. Sufficient facilities for the adequate and regular cleaning of pens.
- v. Adequate facilities for isolation of sick or suspect animals.
- vi. The pens shall always be maintained in a good state of repair and sharp points such as jagged ends or protruding nuts and bolts which could cause injury to animals shall be removed or suitably dealt with. Protection from weather elements shall be provided.
- vii. Animals shall not be penned in overcrowded conditions and the floor of the entire pen, including the off-loading banks, passages, races and pens shall be so constructed as to provide acceptable non – slip surfaces that can be regularly cleaned and kept suitably dry and in a condition fit for the holding of livestock.

6.1.3 Slaughter hall

The slaughter halls and ancillary accommodation thus provided shall be separated, keeping in view the economic and local requirements, by solid walls depending upon the site. The slaughter hall shall have the following facilities:

6.1.3.1 Stunning area

There shall be a separate area designated for stunning the animals depending on the species.

6.1.3.2 Bleeding area

A curbed-in bleeding area of adequate size shall be provided. It shall be so located that the blood shall not be splashed on other animals being slaughtered or on the carcass being skinned. A floor wash point should be provided for intermittent cleaning.

6.1.3.3 Hoisting area

A suitable means of hoisting the slaughtered animal shall be provided. The bleeding rail shall be of sufficient height for the animal carcass to hang above the floor. The height and length of rails provided for bleeding and dressing shall be as provided as shown in Table 1.

Table 1. Requirement of height and length of bleeding and dressing rail

No	Carcass	Height (m)	Length per carcass(m)
1	Bleeding rail for sheep, goats and pigs	3.0-2.2	0.45
2	Bleeding rail for cattle, camel, donkey	4.5- 5.0	0.60
3	Dressing rail for sheep, goats and pigs	2.0- 2.2	0.90
4	Dressing rail for cattle, camel, donkey	3.2	1.8 for legging, de-hiding and 2.4 for evisceration.
5	Poultry		Leg to leg 0.254 Shackle to shackle 0.381' Big birds shackle to shackle 0.762 – 1.143 "

6.1.3.4 Flaying section

Flaying of carcasses shall not be done on floor. Adequate means and tools for de-hiding or belting of the animals shall be provided.

Means for immediate disposal of hides or skins shall be provided.

Hides or skins shall be immediately transported either in a closed and appropriate carriage or by a chute provided with self-closing door to a room where they shall be held before moving to the preservation area.

Means for immediate disposal of legs, horns, hooves, etc, should be provided.

Floor wash point and adequate number of hand wash basins with sanitizer and cutting equipment sterilizer shall be provided in this section.

6.1.3.5 Evisceration area

For cattle either a mechanical evisceration table or individual paunch/gut holders can be used for the reception and inspection of these products.

Facilities shall be provided for the eviscerator to do the job hygienically. In the case of a mechanical conveyor belt, boot washing, apron washing and other washing/sterilising facilities shall be made available.

The evisceration platform used at smaller slaughterhouse shall be provided with a hand basin/steriliser. In all cases there shall be facilities for the sterilisation of the evisceration platform or offal containers.

Racks and/or facilities for handling red and green/rough offals shall be provided.

6.1.3.6 Carcass splitting

Appropriate carcass splitting equipment shall be provided in the slaughterhouse. Carcasses shall be split straight down the middle as appropriate so as not to damage to the meat applicable for beef and pork carcasses.

Where a stamp is applied directly to meat it shall be made of non-toxic substance or food grade marker. Carcasses of meat or portions thereof must be individually wrapped in clean disposable wrappers for transportation

6.1.3.7 Carcass washing area

Potable water at sufficient pressure shall be provided to remove all blood, slight blood marks, bone, dust and marrow. The carcass shall be immediately removed and placed under refrigeration.

6.1.3.8 Inspection facilities

The following facilities, conditions and such others as may be essential to efficient conduct of inspection and maintenance of sanitary conditions shall be provided by each slaughterhouse:-

- a) Adequate space, suitable and properly located facilities shall be provided for inspection of the various types of animals slaughtered. This section shall have adequate facilities for hand washing, equipment sterilization and floor washing and for immediate separation and disposal of condemned material.
- b) Sufficient natural and/or abundant artificial light at all places and such times of day when natural light may not be adequate for proper conduct of inspection.
- c) Rooms shall be kept sufficiently free from vapours and steam for proper inspection
- d) Racks, receptacles, or other suitable devices for retaining such parts as the head, tongue, tail, thymus gland and viscera, and other parts and blood to be in the preparation of meat until after the post-mortem is completed, in order that they may be accurately identified in case of condemnation of the carcass.
- e) Water tight metal carriers or receptacles for holding and handling diseased carcasses and parts, so constructed as to be easily cleaned; such trucks or receptacles shall be suitably marked in a conspicuous manner with the word—**CONDEMNED** in letters not less than 5cm high, and when required by the inspecting officer, to be equipped with facilities for locking or sealing.

6.1.3.9 Carcass chilling area

Facilities that shall ensure chilling of the meat at temperature range -2 to 4 °C shall be provided. The room shall be equipped with a thermometer of known accuracy. The space required per carcass and the distance between the rails in hanging or chill room, shall be in accordance with Table 2.

Table 2: Requirement of space per carcass and distance between rails in hanging or chilling room

No	Carcass	Space per carcass (m)	Distance between rails(m)	Height of rails (m)
1	Sheep and Goats	0.3-0.4	0.3-0.4	2.0-2.2 minimum(single changing)
2	Pigs			
	a. Mass of pig >70kgs	0.45-0.6	0.45-0.6	2.0-2.2
	b. Mass of pig <70kg	0.3-0.4	0.3-0.4	2.0-2.2

3	cattle, camel and donkey	0.45-0.6	0.8-1.0	3.2 (for halves) 2.0- 2.2 for quarters
4	Poultry	10-15 birds 1 m ² per crate		

6.1.3.10 Carcass freezing area

Facilities that shall ensure freezing of the meat at a temperature of -12 °C and below shall be provided. The room shall be equipped with a thermometer of known accuracy.

7. Ancillary Facilities**7.1 Distribution Room**

A separate area /room should be set aside for various functions i.e., sales or collection of products and or by-products to avoid customers or outsiders from accessing prohibited areas in the slaughterhouse.

7.2 Hide/Skins Room

A separate room outside the slaughterhouse shall be provided for temporarily storage of the hides/skins.

7.3 Offal Room

A separate room and hanging space shall be provided for emptying and cleaning of stomachs and intestines. This room shall be provided with sufficient potable running water work tops. This room shall have a separate exit and sufficiently drainage systems.

7.4 Retention Room

Suitable and sufficient room shall be provided for the retention of all meat condemned and shall be locked up separately.

Suitable and sufficient facilities shall be provided for the isolation of meat requiring further examination by the veterinary inspector within the premises of the slaughterhouse

7.5 Laboratory

A laboratory within the premises of the slaughterhouse may be provided

7.6 Disposal of Condemned Meat

Suitable and sufficient facilities shall be provided for the disposal of condemned meat. This shall be through an appropriately designed condemnation pit or appropriately designed incineration facilities or other approved means of disposal.

7.7 Sanitation Facilities

Toilet and changing rooms should be provided in the slaughterhouse building sufficiently away from slaughter walls.

A separate hall with lockers and shower facilities should be provided. Solid and liquid wastes from the sanitation facility shall be handled separately from slaughterhouse waste. Adequate potable water and washing facilities shall be provided at convenient locations.

7.8 Supply of Water

Adequate supply of potable water shall be available at appropriate temperature and pressure throughout the premises.

Sufficient supply of potable hot water above 82°C for sterilizing of equipment shall be available in the slaughter hall and workrooms during working hours.

Suitable facilities for washing of hands (including adequate supplies of hot and cold running water, and soap or other detergent) shall be provided for persons working in an slaughterhouse.

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

7.9 Slaughterhouse Wastewater Disposal

An efficient method of disposing of slaughterhouse wastes shall be provided in accordance with relevant regulations.

7.10 Grease Trap

Catch basin for the recovery of grease shall be suitably located and not placed in or near edible products department or area where edible products are unloaded from or loaded on to vehicles, to facilitate ready cleaning, such basins shall have inclined bottoms and shall be without covers.

They shall be so constructed that they may be completely emptied of their contents for cleaning.

The area surrounding an outside catch basin should be paved with impervious material, such as concrete, and shall be provided with suitable drainage facilities.

Suitable facilities shall be provided for the transfer of grease to the point of disposal after it is skimmed from the basins by mechanical or other means.

7.11 Manure Disposal

A suitably designed facility for disposal of manure shall be provided. A separate drain line for water containing manure shall be provided. This wastewater may be pumped by wet pit or dry pit non-clog pumps and manure screened out and disposed off by mechanical or the other suitable means. Some consideration as in catch basin shall be given for location of this plant. An access path for easy and convenient removal of the manure shall be provided.

7.12 Emergency Slaughterhouse

Appropriate facility shall be provided for the emergency slaughter of animals. The facility shall have all the necessary equipment for hygienic slaughter. Prohibited entry of dying animals to the slaughterhouse.

7.13 Post-mortem

Appropriate Facilities shall be provided for conducting post-mortem of animal arriving dead at the slaughterhouse or dies at lairage.

7.14 Veterinary Meat inspection Office

There shall be suitable and sufficient office facilities for the meat-inspecting officer equipped with adequate sanitary and hygiene facilities. The office shall be located in the slaughterhouse enable the officers have effective control of all activities within the slaughter.

7.15 Safety Requirement

Adequate firefighting equipment and appliances shall be fixed in accordance with relevant regulations. Adequate facilities for first aid shall also be provided.

Figure 1— flow diagram for basic operation of a slaughterhouse

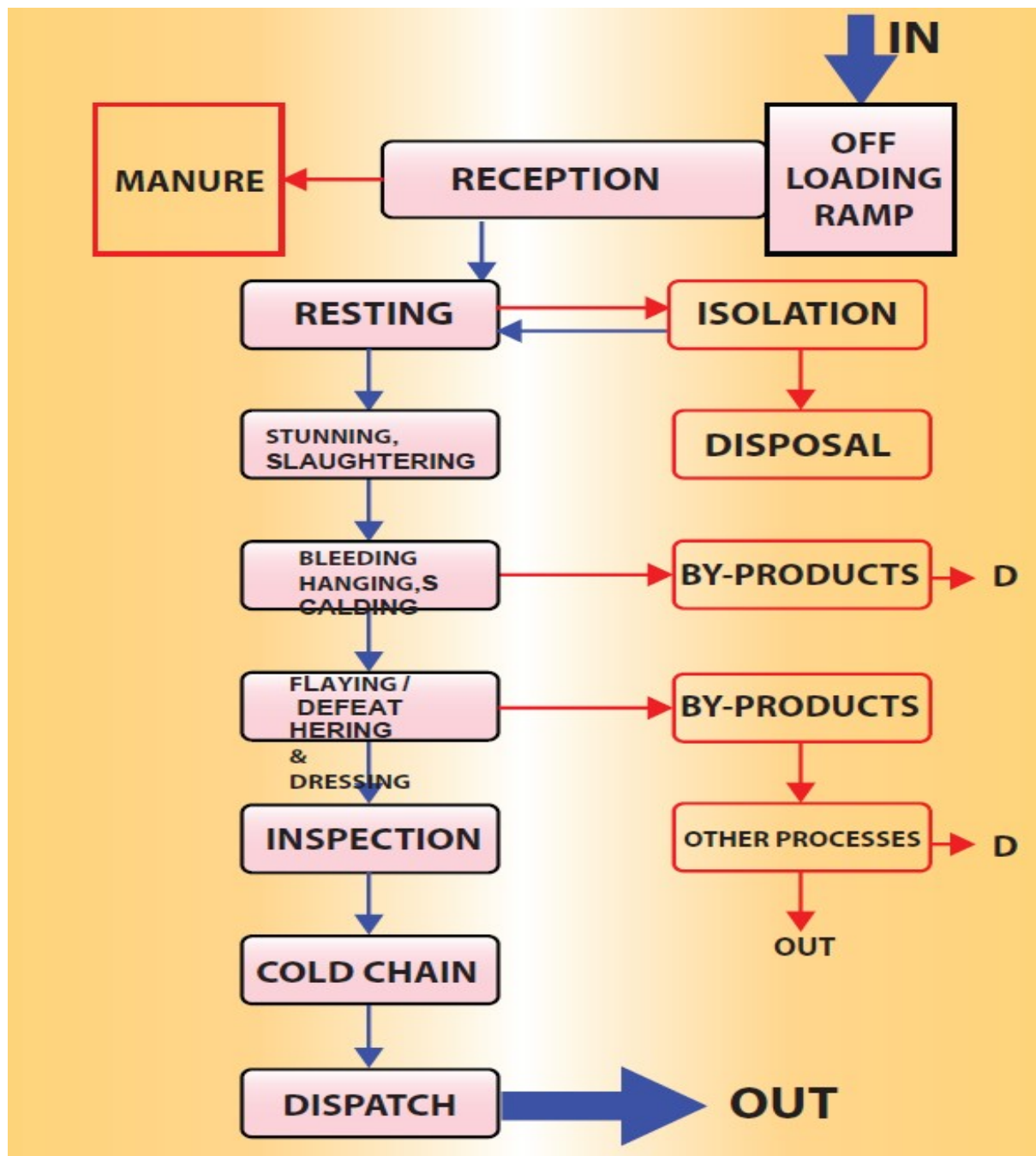


Figure 2— A typical planning outline for a slaughterhouse

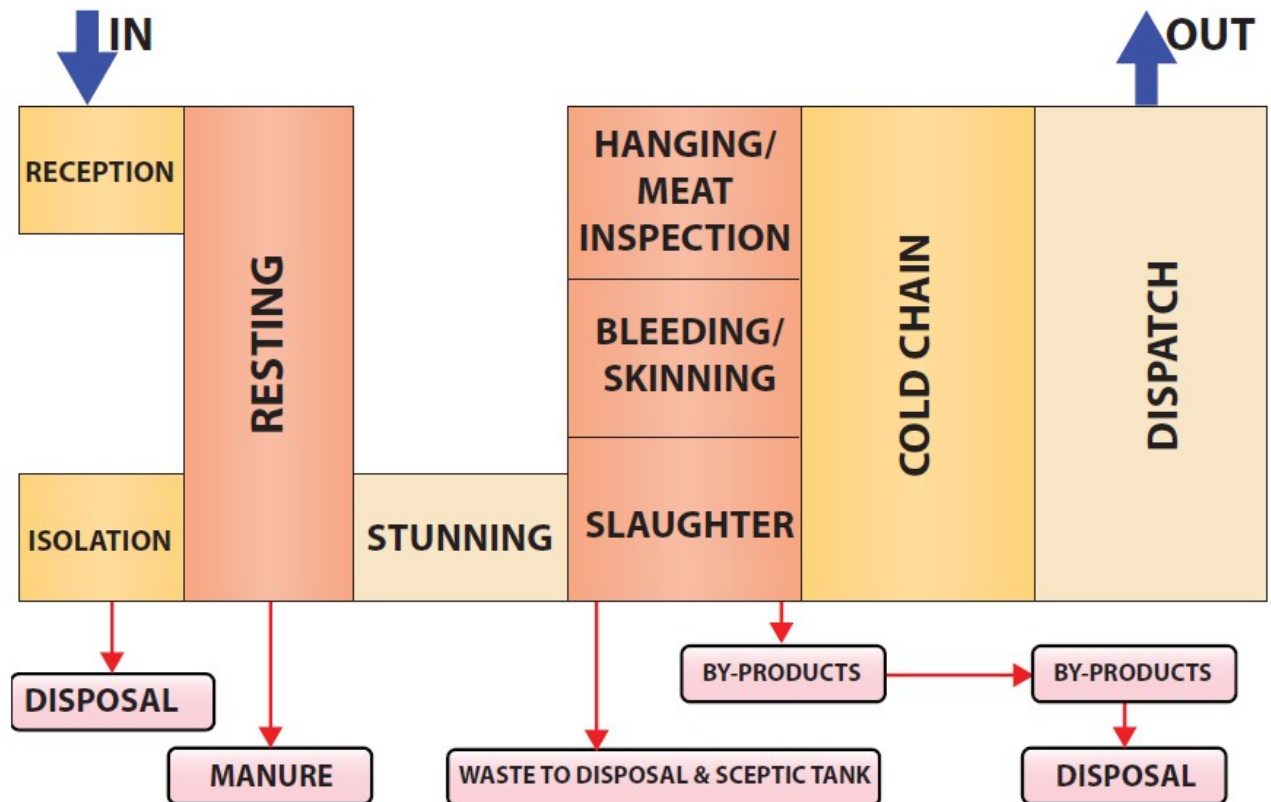
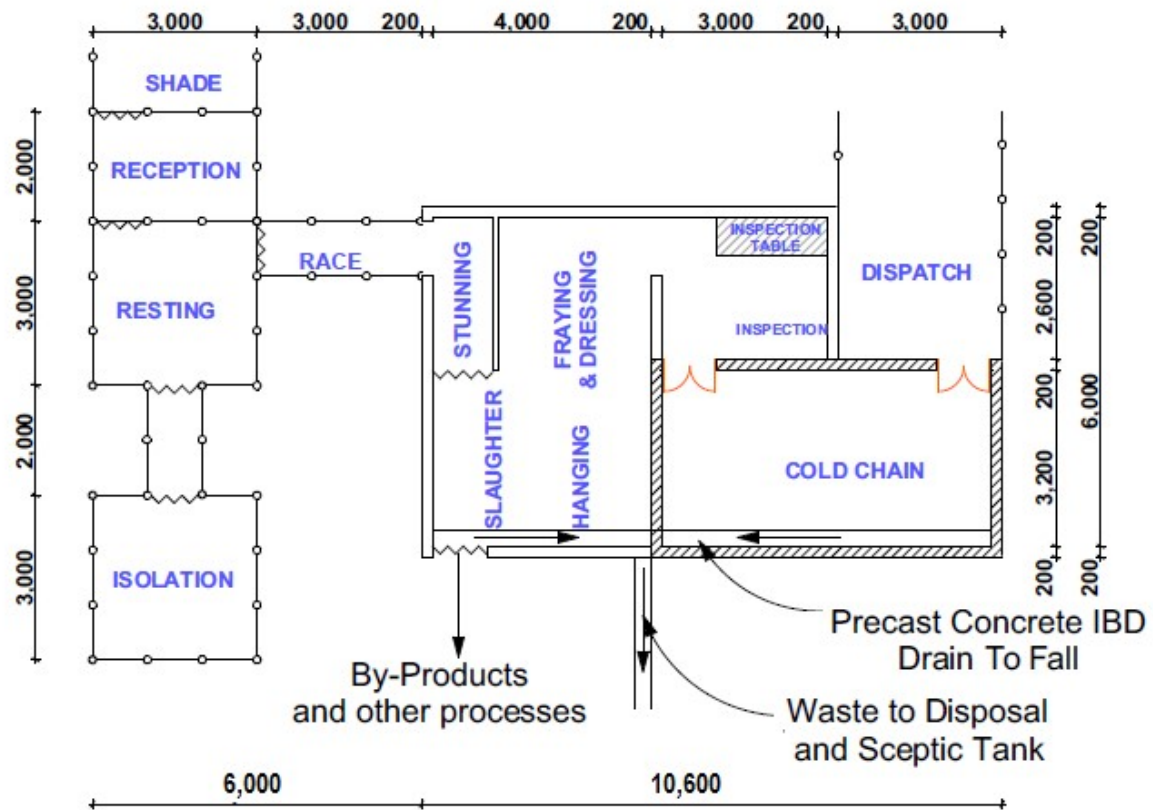


Figure 3— A typical layout plan for a slaughterhouse



Bibliography

1. Kenya Standard, KS 2772:2018, Basic requirements for a slaughterhouse - Specification.

