



- » No ropes to hang meat for display



REQUIREMENT FOR PERSONAL HYGIENE



- » Personal should be clean and bath regularly before handling meat
- » Wear complete and clean personnel protective gears
- » Only medically fit workers should handle meat
- » Separate personnel handling money and meat
- » Frequently wash the hands during meat handling
- » Put all Jewelries and personal items in changing rooms.



- » Non butchery staff shall not be allowed in butcheries handling area
- » No jewelries, food and personal items are allowed in meat handling areas
- » No wearing body perfumes



TRANSPORT OF MEAT



- » Transport meat in clean, fly-proof, cold and closed vessels
- » All vessels must be easy to clean and non-absorbent surfaces
- » Only use inspected and permitted vessels by competent authority



- » Transport meat in unauthorized vessels
- » Transport non-meat items in meat vessels



ACKNOWLEDGEMENT

- » School of Food Science, Nutrition and Bioengineering, Makerere University
- » Ministry of Trade, Industries and Cooperatives
- » Kampala Capital City Authority
- » CONSENT-UG
- » Casseroles Uganda Limited
- » Choice Cuts Limited
- » Kampala Butcheries Traders Association
- » Uganda National Bureau of Standards

For further information: Uganda National Bureau of Standards Standards House

Plot 2-12 By Pass Link Bweyogerere Industrial and Business Park P.O. Box 6329 Kampala
Tel: 0414 505 995 Toll Free: 0800133133
info@unbs.go.ug; www.unbs.go.ug

HYGIENIC REQUIREMENTS FOR BUTCHERIES

US 736: 2019

(2nd Edition)



© 2022

GENERAL REQUIREMENTS



- » Possess occupation permit
- » Operate in suitability permitted of premises permit
- » Possess a medical examination certificate
- » Possess a business license
- » Have a first aid kit
- » Only sale only hygienic meat and meat products
- » use appropriate insect traps / screens



REQUIREMENTS FOR CONSTRUCTION



- » use smooth and easy to clean food grade surface of at least 1m high
- » separate area within butchery for offals
- » use shutter proof or hardened translucent plastic of 1m high
- » use water proof and washable materials for walls and floor.
- » well lite ,ventilated
- » vermin and fly proof screens



REQUIREMENTS FOR EQUIPMENT



- » use stainless steel tools and equipment
- » keep clean and in proper places
- » Equipment easy to clean



- » use unapproved/ unknown disinfectants
- » have live animals in the butchery
- » use unapproved insecticides



- » operate where there is no drainage and soak pit
- » have space between walls and roof
- » locate butcher near refuse dump, stable, poultry house and road



- » No use of equipment which can rust



REQUIREMENTS FOR OPERATION



- » Display the meat for sale on hooks inside the butcheries
- » Meat from different animal species should be displayed separately

