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TITLE: TECHNICAL REGULATION GOVERNING MEAT BUSINESSES		ID: DGO/REG/003

TITLE	TECHNICAL REGULATION GOVERNING MEAT BUSINESSES		
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**AMABWIRIZA N° DGO/REG/003 YO KUWA 25/04/2022
AGENGA UBUCURUZI BW'INYAMA MU RWANDA**

ISHAKIRO

Intangiriro

Ikigo cy'Igihugu gishinzwe Ubugenzuzi bw'Ubuziranenge Ihiganwa mu bucuruzi no Kurengera Umuguzi (RICA),

Hashingiwe ku itegeko No 31/2017 ryo kuwa 25/07/2017 rishyiraho Ikigo cy'Igihugu gishinzwe Ubugenzuzi bw'Ubuziranenge Ihiganwa mu bucuruzi no Kurengera Umuguzi (RICA), cyane cyane mu ngingo yaryo 7;

Hashingiwe ku itegeko N° 36/2012 ryo kuwa 21/09/2012 rigenga ihiganwa mu bucuruzi no kurengera abaguzi;

Hashingiwe ku itegeko N° 54/2008 ryo ku wa 10/09/2008 rigenga uburyo bwo kwirinda no kurwanya indwara zanduza amatungo mu Rwanda

Hashyizweho mabwiriza akurikira:

UMUTWE WA I: INGINGO RUSANGE

Ingingo ya 1. Intego y'aya mabwiriza

Intego y'aya mabwiriza ni ugushyiraho umurongo ngenderwaho mu bucuruzi bw'inyama kugira ngo bwubahirize ubuziranenge

**REGULATION N° DGO/REG/003 of 25/04/2022 GOVERNING
MEAT BUSINESSES**

TABLE OF CONTENTS

Preamble

The Rwanda Inspectorate, Competition and Consumer Protection Authority (RICA);

Pursuant to law No 31/2017 of 25/07/2017 establishing RICA more especially on Article 6 and Article 7;

Pursuant to law N° 36/2012 of 21/09/2012 relating to competition and consumer protection;

Pursuant to the law N° 54/2008 of 10/09/2008 determining the prevention and fight against contagious diseases for domestic animals in Rwanda

Hereby issues the following Technical Regulations:

CHAPTER I: GENERAL PROVISIONS

Article 1: Purpose of these regulations

The purpose of this technical regulation is to provide a regulatory framework to ensure compliance of meat businesses with market

bukenewe ku isoko, hitabwa k'uburenganzira bw'umuguzi hagamijwe kurengera ubuzima rusange, ibidukikije no kwimakaza ubucuruzi buciye mu mucyo.

Ingingo ya 2. Inyito

Aya mabwiriza yitwa: "**Amabwiriza ngengamikorere agenga ubucuruzi bw'inyama mu Rwanda**".

Ingingo ya 3. Ingingo ya 3. Ibirebwa n'aya mabwiriza

Aya mabwiriza areba ubucuruzi bwose bw'inyama zitahinduriwe umwimerere.

Ingingo ya 4. Ibisobanuro by'amagambo y'ingenzi

Muri aya mabwiriza, amagambo akurikira asobanura:

- 1. Umuntu:** Umuntu ku giti cye, ikigo, sosiyete, ishyirahamwe cyangwa koperative byemewe n'amategeko bikora ubucuruzi bw'inyama bugengwa n'aya mabwiriza;
- 1. Usaba:** Umuntu usaba icyangombwa cyangwa uruhushya rwo gukora ubucuruzi bw'inyama ku Buyobozi bubishinzwe, agomba kuba nyir'ubucuruzi bw'inyama cyangwa umuhagarariye byemewe n'amategeko;
- 2. Ukora ubucuruzi:** Umuntu wese ukora ubucuruzi bugengwa n'aya mabwiriza ngengamikorere;
- 3. Busheri:** Inyubako ibikwamo inyama zitahinduriwe umwimerere kugira ngo zicuruzwe ku bagiye kuzirya

specifications, respect of consumer rights and supply chain sustainability with intention of protecting public health, environment and ensuring fair trade practices.

Article 2: Citation

This technical regulation shall be cited "**Technical regulations governing meat businesses in Rwanda**".

Article 3: Scope of the regulation

These regulations shall apply to all meat businesses which deal with unprocessed meat.

Article 4: Definition of key terms

In the context of this regulation, the following terms shall mean:

- 1. A person:** Any legal or natural person performing any regulated meat business;
- 2. Applicant:** A person who applies for Registration and Licensing of meat business to the regulatory authority and shall be the owner of the meat businesses or the legal representative;
- 3. Business Operator:** Any person carrying out a business regulated by this technical regulation;
- 4. Butchery:** A premise in which unprocessed meat is handled and or stored at the point of sale or delivery to the final consumer;

4. **Igikoresho cy'ubwikorezi:** Igikoresho icyo aricyo cyose gitwara inyama hagamijwe kugurisha;
5. **Inyubako:** Igice icyo aricyo cyose gikorerwamo/ gikoreshwa mu bucuruzi bw'inyama. "Inyubako" ntibisobanura gusa "inzu", ahubwo bivuze inzu ubwayo ndetse n'uburyo iyo nzu ikoreshwa mu bucuruzi bw'inyama
6. **Aho amatungo aruhukira:** Imbuga amatungo aruhukiraho mbere yo kubagwa;
7. **Uruhushya:** Inyandiko yemewe igaragaza ko umucuruzi yubahirije ibisabwa by'ibanze kandi ikamuha uburenganzira bwo gukora;
8. **Gutanga uruhushya:** Uburyo bukoreshwa na RICA mu gutanga impushya ku bashaka gukora ubucuruzi mu Rwanda nyuma yo gusuzuma ko bubahiriza ibisabwa byashyizweho;
9. **Umucuruzi w'inyama:** Umuntu wese ukora ubucuruzi bw'inyama buteganywa n'aya mabwiriza
10. **Ubucuruzi bw'inyama:** Ibikorwa byose byubucuruzi birimo kubaga, gutwara no kugurisha inyama zitahinduriwe umwimerere;
11. **Inzu zicururizwamo inyama:** Inzu iyo ariyo yose icururizwamo inyama mbisi zitahinduriwe umwimerere (harimo busheri n'amaduka mato acururizwamo inyama n'ibindi bicuruzwa)
5. **Carrier:** Any motorized or hand driven transport system in or on which meat may be carried by to any place for the purposes of selling;
6. **Establishment** (Also refer to definition of a "Premises") Any unit of a meat business. An "establishment" does not simply mean "premises", but is directly linked to the meat business occupying the premises (establishment denotes both premises and the manner in which those premises are being used by the meat business operator);
7. **Lairage:** Holding pens for livestock at a slaughterhouse prior to slaughtering;
8. **License:** an official document providing the permission to operate and stating that a business operator has complied with minimum requirements;
9. **Licensing:** a process by which licenses are issued by RICA to allow business operators to conduct business within Rwandan geographical jurisdiction, upon evaluation of compliance with requirements of specific predefined skills;
10. **Meat business operator (MBO):** The persons performing business in the sector regulated by this technical regulation;
11. **Meat businesses:** Any business activities including Slaughtering, Transporting and selling unprocessed meat;
12. **Meat retail shop:** Any premise in which unprocessed meat is sold (include butchery and meat shop);

- 12. Iduka ricuruza inyama:** Inzu icururizwamo inyama zitahinduriwe umwimerere ndetse n'ibindi bicuruzwa
- 13. Inyama:** Inyama zitukura cyangwa z'umweru mbisi zitahinduriwe umwimerere zavuye ku matungo yemewe kuribwa mu Rwanda
- 14. Imyuka ihumanya:** Imyuka mibi ituruka mu nganda cyangwa ahandi hose ishobora guhumanya ibiribwa, cyangwa no kwangiza ubuzima bw'abantu cyangwa kubangamira imibereho myiza yabo
- 15. Inyubako:** ahantu hose hakorerwa ubucuruzi bw'inyama;
- 16. icyemezo cy'iyandikwa:** icyemezo gihabwa inyubako cyangwa igikoresho cy'ubwikorezi cyujuje ibisabwa kugira ngo gikoreshwe mu gucuruza cyangwa gutwara inyama
- 17. Kwandikisha:** Igikorwa cyo kwandika no kubika inyandiko z'inyubako n'ibikoresho by'ubwikorezi byujuje ibyangombwa bisabwa n'amategeko kugira ngo bikoreshwe mu gutwara, gukwirakwiza no gucuruza inyama;
- 18. Urwego ngenzuramikorere (RA):** Ikigo cy'Igihugu gishinzwe Ubugenzuzi bw'Ubuziranenge Ihiganwa mu bucuruzi no Kurengera Umuguzi (RICA),
- 19. Ibagiro:** Ni inyubako cyangwa igikoresho kigenda gikoreshwa mu kubaga amatungo agenewe kuribwa n'abantu.
- 20. Inyama zitahinduriwe umwimerere:** Ni inyama zitagize icyo zikorwaho na kimwe kijyanye no kuzitunganya cyangwa zatunganijwe ariko ku kigero kidakuraho
- 13. Meat shop:** A shop such as mini or supermarket where unprocessed meat is sold with other commodities
- 14. Meat:** Unprocessed white and red flesh meat and offal of edible animals in Rwanda;
- 15. Objectionable odour:** any odour produced by industries or any other source that may be harmful or injurious to human health or welfare, or may unreasonably interfere with the comfortable use and enjoyment of life or property.
- 16. Premise:** a place from which meat businesses are operated;
- 17. Registration certificate:** a certificate issued to a registered premises or carrier meeting minimum requirements to handle, sale and transport meat
- 18. Registration:** The process of documenting and maintaining records of business premises and carriers which have complied with minimum legal requirements to be occupied, distribute, sale or transport meat;
- 19. Regulatory Authority (RA):** Rwanda Inspectorate, Competition and Consumer Protection Authority (RICA);
- 20. Slaughterhouse:** Fixed establishment or mobile unit used for slaughtering and dressing animals intended for human consumption.
- 21. Unprocessed meat:** Meat that have not undergone processing or have undergone very minimal processing (processing level that does not eliminate animal health hazards) before being

ingaruka zateza ku buzima mbere yo kugurishwa. Muri zo harimo inyama zikasemo uduce duto, izakuwemo amagufa, iziseye, izakuweho uruhu, izogeje, izakonjeshejwe buhoro cyangwa cyane, izakuwemo ubukonje ndetse n'izapfunyitswe

UMUTWE WA II: KWANDIKISHA NO GUTANGA IMPUSHYA ZO GUKORA

Ingingo ya 5. Uruhushya rwo gukora ubucuruzi

Umucuruzi uwo ari we wese usibye abatwara inyama, wifuza gukora ubucuruzi bugengwa n'aya mabwiriza agomba kubanza kubihirwa uruhushya n'Urwego ngenzuramikorere.

Ingingo ya 6. Kwandikisha inyubako

Inyubako zikurikira zigomba kwandikishwa no kubanza guhabwa n'Urwego ngenzuramikorere ibyemezo byo kwandikwa mbere yo kuzikorera:

1. **Ibagiro**
2. **Inyubako zicururizwamo inyama**

Ingingo ya 7. Dosiye isaba Uruhushya rwo gukora

A: Inyandiko zikurikira zigomba gutangwa n'umuntu wese usaba uruhushya rwo gukora:

1. Inyandiko isaba yabugenewe yujuje neza kandi isinye

sold. These includes meat that have been sliced, boned, minced, skinned, cut, cleaned, chilled, frozen, deep-frozen or thawed, vacuum wrapped or wrapped in a controlled atmosphere.

CHAPTER II: REGISTRATION AND LICENSING PROVISIONS

Article 5: Licensing of business operations

Any business operator except meat transporters who wishes to carry out the business regulated by this regulation shall have to be licensed by the Regulatory Authority.

Article 6: Premise Registration

The following premises shall have to be registered and issued registration certificates by the regulatory authority prior to their use:

1. Slaughter facilities
2. Meat wholesale and retail shops

Article 7: Licensing application file

A: The following documents shall be submitted by any person applying for operational license:

1. Duly filled and signed application form;

- | | |
|--|--|
| <ol style="list-style-type: none"> 2. Kopi y'icyemezo cy'iyandikwa ry'ubucuruzi cyatanzwe n'Urwego ngenzuramikorere cyangwa kopi y'indangamuntu ku muntu ku giti cye 3. Kopi y'uruhushya usaba asanzwe akoresha rwatanzwe n'Urwego ngenzuramikorere (niba asaba kongeresha) 4. icyemezo cyo kutaberamo leta imyenda y'imisoro; 5. icyemezo cy'Ubwiteganyirize; 6. Inyemezabwishyu y'amafaranga asabwa mu gusaba uruhushya rwo gukora; | <ol style="list-style-type: none"> 2. Copy of business registration certificate issued by the Competent Authority or a copy of ID for an individual; 3. Copy of existing operational license issued by the Regulatory Authority (if it is for renewal); 4. Proof of Tax Clearance; 5. Proof of Social Security Clearance; 6. Proof of payment of applicable fees. |
|--|--|

B: Ku bakoresha amabagiro, ku byangombwa bivuzwe hejuru hiyongeraho gutanga ibyangombwa bikurikira:

1. Kopi z'impamyabumenyi ziriho umukono wa Noteri ku bagenzuzi b'inyama.
2. Kopi y'amasezerano y'akazi y'umukozi upima inyama ariho umukono wa Noteri
3. Kopi y' icyemezo cy'iyandikwa ry'ibagiro cyatanzwe n'Urwego ngenzuramikorere
4. Kopi y'amasezerano yo gukodesha ibagiro niba urikoresha atariwe nyiraryo;
5. Kopi y'ibyemezo by'iyandikwa nk'Abagenzuzi b'inyama bigenga zatanzwe n'Urwego ngenzuramikorere;
6. Urutonde rw'abakozi na kopi z'ibyangombwa byabo bya Muganga

B: Operators of slaughter facilities in addition to the documents mentioned in A shall submit the following documents:

1. Notarized copies of the academic qualifications for meat inspectors.
2. Notarised copies of meat inspectors' contracts;
3. A copy of slaughterhouse registration certificate issued by Regulatory Authority;
4. A copy of slaughterhouse lease agreement if the operator is not the owner;
5. Copies of registration certificates as private meat inspectors issued by the Regulatory Authority;
6. List of workers with their valid medical health certificates.

Ingingo ya 8. Umwanzuro k'ubusabe bw'uruhushya cyangwa icyemezo cy'iyandikwa

Umwanzuro ugendanye n'ubusabe bw'uruhushya cyangwa icyemezo cy'iyandikwa kimenyeshwa usaba mu gihe cy'iminsi mirongo itatu (30) ibarwa uherye igihe ubusabe bwuzuye bwakiriwe.

Ingingo ya 9. Ubujurire

Iyo ubusabe bw'uruhushya rwo gukora cyangwa icyemezo cy'iyandikwa bwanzwe, usaba afite uburenganzira bwo kujuririra icyo cyemezo binyuze mu nzira zo gukemura ibibazo n'iz'ubujurire ziteganywa kandi zatangajwe n'Urwego ngenzuramikorere.

Ingingo ya 10. Igihe uruhushya rwo gukora cyangwa icyemezo cy'iyandikwa bimara bifite agaciro no kubyongerasha

1. Icyemezo cyo kwandikwa / uruhushya rwo gukora byahawe ibagiro hakurikijwe aya mabwiriza ngengamikorere, bigira agaciro mu gihe cyimyaka ibiri (2) ibarwa uherye igihe byatangiwe gishobora kongerwa.
2. Icyemezo cyo kwandikwa / uruhushya rwo gukora rwahawe inyubako zicururizwamo inyama hamwe n'abatwara inyama, hakurikijwe aya mabwiriza bigira agaciro mu gihe cy'umwaka umwe (1) ubarwa uherye igihe byatangiwe kandi gishobora kongerwa.

Article 8: Decision on application for License or certificate

Decision on License or certificate application shall be communicated in writing within thirty (30) calendar days from the day of complete application file has been received.

Article 9: Appeal

If the application for operational license or registration certificate is declined, the applicant has the right to address his/her complaint as stipulated in the appeal/complaint procedure published by the Regulatory Authority.

Article 10: Validity and Renewal of a registration certificate/ operational license

1. A registration certificate/ operational license issued to slaughterhouse under this technical regulation, shall be valid for a period of two (2) years from the date of issue and is renewable.
2. A registration certificate/ operational license issued to meat retail shops and meat carriers, under this technical regulation shall be valid for a period of one (1) year from the date of issue and is renewable.

Ingingo ya 11. Kongeresha agaciro/ kuvugurura uruhushya cyangwa icyemezo cy'iyandikwa

Abari mu bucuruzi bagomba gutanga ubusabe bwo kuvugurura impushya cyangwa ibyemezo by'iyandikwa basanganywe byibuze amezi abiri (2) mbere yuko impushya/ibyemezo birangira.

Ibisabwa n'inzira inyurwamo mu kongeresha agaciro uruhushya/icyemezo ni bimwe n'ibyakoreshajwe k'ubusabe bwa mbere

Ingingo ya 12. Guhererekanya uruhushya n'icyemezo cyo kwandikwa

Uruhushya rwo gukora ntiruherekanywa. Ariko, icyemezo cy'iyandikwa gishobora guhererekanywa bimaze kwemezwa n'Urwego ngenzuramikorere

Ingingo ya 13. Kumenyeshya impinduka z'ingenzi zabaye mu bucuruzi

Ucuruza agomba kumenyekanisha ku rwego ngenzuramikorere nibura ibyumweru bitatu (3) mbere yo gukora impinduka zigendanye no guhindura aho yakoreraga ndetse n'izindi mpinduka izo ari zo zose z'ingenzi.

Article 11: Renewal of the license

Business operators must submit the renewal application at least two (2) months before expiration of existing licenses.

The licensing renewal procedures and the criteria for approval are the same as initial application process.

Article 12: Transfer of operational license and certificate of registration

An operational license is not transferable. However, the transfer of registration certificates is subject to approval by the Regulatory Authority.

Article 13: Notification of change of particulars to the Authority

The business operator shall notify the Authority of any changes of the physical address, or any other changes relevant to the Authority at least three (3) weeks before such changes are implemented.

Ingingo ya 14. Gusubiza uruhushya rwo gukora

Umucuruzi wifuza guhagarika ibikorwa by'ubucuruzi abimenyeshya Urwego ngenzuramikorere amezi atatu (3) mbere yo guhagarika ibikorwa.

Imenyekanisha rikozwe nyuma y'uko uruhushya rurangiye rirahanirwa

Ingingo ya 15. Guhagarika uruhushya cyangwa icyemezo cy'iyandikwa

Urwego ngenzuramikorere rushobora guhagarika uruhushya cyangwa icyemezo cy'iyandikwa, bigakorwa mu nyandiko mu gihe ukora ubucuruzi yananiwe kubahiriza ibisabwa

Umucuruzi wese ufite icyemezo cyangwa uruhushya rwahagaritswe kubera kutubahiriza ibisabwa agomba kumenyeshya Urwego ngenzuramikorere mu nyandiko ingamba zafashwe zo gukosora mu gihe kitarenze iminsi cumi n'itanu (15) y'akazi.

Urwego ngenzuramikorere rugomba gusubiza mu minsi itarenze cumi n'itanu (15) y'akazi uhereye igihe imenyekanisha ryakiriwe

Ingingo ya 16. Kwamburwa uruhushya cyangwa icyemezo cy'iyandikwa

Urwego ngenzuramikorere rushobora kwambura uwahawe uruhushya/icyemezo cy'iyandikwa mbere yuko agaciro karwo karangira bitewe na kimwe muri ibi bikurikira:

- Habayeho gutanga amakuru atariyo cyangwa ayobya bigambiriwe mu gihe cyo gutanga uruhushya, cyangwa mu

Article 14: Surrendering the operational license

A business operator who wishes to stop business operations shall notify the Regulatory Authority three (3) months before ceasing the activities.

Notifications that are done after expiration of the issued license shall be subject to penalties.

Article 15: License or certificate suspension

The Regulatory Authority shall suspend in writing the license or certificate if the operator fails to comply with any of the obligations.

Any business operator whose certificate or license has been suspended due to some noncompliance shall send to the Regulatory Authority in writing the corrective measures put in place in not more than fifteen (15) working days.

The Regulatory Authority shall respond to the notification in not more than fifteen (15) working days from the day of notification.

Article 16: Operational License and registration certificate revocation

The Regulatory Authority may revoke the license or certificate before the expiration of its term due to any of the following:

- Submission of false or deliberately misleading data or information to the Regulatory Authority during licensing or in

bugenzuzi bw' Urwego ngenzuramikorere rugasanga harabayeho gutanga amakuru atariyo cyangwa ayobya;

- Habayeho kunyuranya n'amategeko, amateka, n'amabwiriza abigenga

- Uwahawe uruhushya yanze ko Urwego ngenzuramikorere rukora ubugenzuzi bw'aho akorera, cyangwa yanze gukorana narwo;

- Kunanirwa kubahiriza amabwiriza yatanze n'Urwego ngenzuramikorere;

- Kunanirwa kubahiriza amabwiriza yo guhagarikirwa uruhushya/icyemezo

- Insubiracyaha ku kunyuranya cyangwa kwica inshingano z'uwahawe uruhushya

Imenyekanisha ryo kwamburwa uruhushya rikorwa n'Urwego ngenzuramikorere mu nyandiko igaragaza n'impamvu zo kwamburwa uruhushya

Kunanirwa gukosora impamvu zateye kwamburwa uruhushya mu gihe cy'iminsi 14 bituma umucuruzi yamburwa uruhushya ndetse n'icyemezo cy'iyandikwa ry'ubucuruzi

Ingingo ya 17. Gutakaza icyemezo cy'iyandikwa cyangwa uruhushya

Uwahawe uruhushya cyangwa icyemezo cy'iyandikwa amenyesha Urwego ngenzuramikorere itakara ry'uruhushya cyangwa icyemezo cy'iyandikwa kandi agasaba kopi yacyo mu

response to field verifications or in response to Regulatory Authority's inspection or audit requirements;

- Breach of relevant laws, orders, regulations or guidelines in force;

- The license holder refusal to provide timely access to the Regulatory Authority or inspection of the holder facilities and corporate records;

- Failure to comply with an enforcement notice issued by the Regulatory Authority;

- Failure to comply with the directives of the suspension order;

- The operator repeatedly breaches the license obligations.

A revocation notification initiating the revocation shall be issued to the business operator by the Regulatory Authority with the reasons for revocation;

Failure to correct the revocation causes within fourteen (14) calendar days, shall result into revocation and the business operator shall be requested to submit the registration certificate or license issued to him.

Article 17: Loss of registration certificate or license

The certificate or license holder shall notify the regulatory authority about the loss of a license or certificate and request for

gihe kitarenze iminsi cumi n'itanu (15) ikurikira umunsi icyemezo cyangwa uruhushya byatakariye.

Dosiye isaba kopi y'uruhushya cyangwa icyemezo cyatakaye, iba igizwe n'ibaruwa isaba yandikiwe Umuyobozi mukuru w'Urwego ngenzuramikorere kandi igaherekezwa n'icyemezo gitangwa n'Ubuyobozi bubifitiye ububasha cyemeza ko icyo cyangombwa cyatakaye

Ubusabe bwa kopi y'icyemezo/uruhushya byatakaye buherekezwa no kwishyura amafaranga angana n'asanzwe yishyurwa uruhushya cyangwa icyemezo

Ibisabwa kugira ngo hatangwe kopi y'uruhushya cyangwa iy'icyemezo cyatakaye ni bimwe n'ibyasabwe mbere mu gutanga uruhushya cyangwa icyemezo

UMUTWE WA III: IBISABWA RUSANGE KU MABAGIRO

Ingingo ya 18. Ubwoko nicyiciro cy'ibagiro

Amabagiro arimo amoko abiri: ibagiro ryubatse ndetse n'ibagiro rigenda. Imbonerahamwe ikurikira irerekana ibyiciro by'amabagiro kuri buri bwoko.

Ubwoko	Icyiciro	Ubushobozi bw'ibagiro bwo kubaga ku munsi			
		Inka	Amatungo magufi	Inkoko / Inkwavu	Ingurube
Ibagiro ryubatswe	Ibagiro rinini	Guhera ku nka 100	Guhera kuri 500	Guhera ku 2000	Guhera kuri 300

the duplicate within 15 calendar days following the day the certificate or license has been lost.

The application for duplicate shall include the application letter addressed to the Director General of the Regulatory Authority and it must be accompanied by the certificate of loss provided by the Competent Authority.

The request for duplicate of the certificate or license shall be subject to the payment of the full license or certificate fee.

The conditions for the duplicate of the license or certificate remain the same as the original certificate or license.

CHAPTER III: GENERAL REQUIREMENTS FOR SLAUGHTERHOUSES

Article 18: Types and categories of slaughterhouses

There are two types of slaughterhouses: fixed and mobile slaughterhouses. The table below shows the categories of slaughterhouses for each type.

Types	Categories	Installed slaughter capacity of the slaughterhouse per day			
		Cattle	Small ruminants	Poultry / Rabbit	Pigs
Fixed slaughterhouse	Large-size slaughterhouse	100 min	More than 500 min	More than 2000	More

	Ibagiro riciriritse	11-99	50-499	501-1999	50-299
	Ibagiro rito	Inka zitarenze 10	Atarenze 49	Zitarenze 500	Zitarenze 49
	Ibagiro riri ahorererwa	-	-	Zitarenga 100	-
Ibagiro rigenda	Ibagiro rigenda	Biterwa nubushobozi ryakoranywe			

Ingingo ya 19. Guhindura icyiciro cy'ibagiro

Guhindura icyiciro cy'ibagiro byemezwa n'Urwego ngenzuramikorere bisabwe n'ubuyobozi bw'ibagiro hashingiwe kuri raporo y'ubugenzuzi bwakozwe n'Urwego ngenzuramikorere

Ingingo ya 20. Gusaba no gutanga uruhushya rwo kubaka ibagiro

Umuntu wese ushaka kubaka ibagiro agomba, mbere yo gutangira imirimo iyo ariyo yose, gusaba no guhabwa uruhushya rwo kubaka ibagiro. Ubusabe bugomba kuba bugizwe n'ibyangombwa bikurikira:

1. Inyandiko isaba yujuje neza kandi isinye;

					than 300
	Medium-size slaughterhouse	11-99	50-499	501-1999	50-299
	Small-size slaughterhouse	10 Max	49 max	500 max	49 max
	On-farm slaughterhouse	-	-	100 max	-
Mobile slaughterhouse	Mobile slaughter	It depends on its installed capacity			

Article 19: Change of slaughterhouse category

The change of slaughterhouse category shall be authorized by Regulatory Authority upon the request of the Management of the slaughterhouse basing on the report of inspection conducted by the Regulatory Authority.

Article 20: Application for and issuance of slaughterhouse construction authorization

Any person who intends to set up a fixed slaughterhouse shall, before any work on site starts, apply and be granted with the authorization. The application shall include the following documents:

1. Duly filled and signed application form;

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| <p>2. Kopi y'icyemezo cy'iyandikwa ry'ubucuruzi cyangwa icyemezo cya koperative cyatanzwe n'uwego rubifitiye ububasha; Kopi y'indangamuntu ku muntu kugiti cye</p> | <p>3. A copy of business registration certificate or Cooperative certificate issued by the competent authority or a copy of ID for individuals;</p> |
| <p>3. Igishushanyo mbonera cy'inyubako y'ibagiro</p> | <p>4. Architectural design of the slaughterhouse;</p> |
| <p>4. Kopi y'icyemezo cy'isuzumangaruka ku bidukikije (EIA) gitangwa n'ubuyobozi bubifitiye ububasha;</p> | <p>5. A copy of an Environmental Impact Assessment (EIA) Certificate issued by competent authority;</p> |
| <p>5. Amasezerano y'ubukode bw'ubutaka yatanzwe n'Urwego rubifitiye Ububasha;</p> | <p>6. Land lease contract delivered by the Competent Authority;</p> |
| <p>6. icyemezo kigaragaza ko ahagiye kubakwa ibagiro hubahirije igishushanyo mbonera.</p> | <p>7. Approval document from the competent authority that the site is complying with the physical masterplan.</p> |

Nyuma yo gusuzuma ibyangombwa by'ubusabe no kugenzura igishushanyo mbonera cy'inyubako y'ibagiro bikaba byujuje ibisabwa, usaba ahabwa uruhushya rwo kubaka ibagiro.

After the satisfactory review of the preliminary documentation and compliance verification of the structural design, the applicant shall be given the slaughterhouse construction authorization.

Ingingo ya 21. Gusaba no gutanga uruhushya rwo gutumiza ibagiro rigenda

Article 21: Application for and issuance of import permit for mobile slaughter Unit

Umuntu wese ushaka gutumiza ibagiro rigenda agomba kubanza gusaba kandi agahabwa uruhushya mbere yo gutumiza ibagiro mu mahanga. Ubusabe bugomba kuba bugizwe n'ibyangombwa bikurikira:

Any person who intends to import a mobile slaughter facility shall seek and be granted with the authorization prior to import it. The application shall include the following documents:

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|---|---|
| <p>1. Inyandiko isaba yujuje neza kandi isinye;</p> | <p>1. Duly filled and signed application form;</p> |
| <p>2. Kopi y'icyemezo cy'iyandikwa ry'ubucuruzi cyangwa icyemezo cya koperative gitangwa n'Urwego rubifitiye ububasha cyangwa kopi y'indangamuntu ku bantu ku giti cyabo;</p> | <p>2. A copy of business registration certificate or Cooperative certificate issued by the competent authority or a copy of ID for individuals;</p> |

3. Igishushanyo n' Inyandiko bigaragaza imiterere, imikorere n'ibikoresho bizaba biri mu ibagiro rigenda rigiye gutumizwa mu mahanga.

Ingingo ya 22. Idosiye isaba kwandikisha ibagiro

Ubusabe bugomba kuba bukubiyemo inyandiko zikurikira:

1. Ifishi yujuje neza kandi isinye;
2. Kopi y'icyemezo cy'iyandikwa ry'ubucuruzi cyangwa kopi y'icyemezo cya koperative bitangwa n'inzego zibishinzwe cyangwa kopi y'indangamuntu k'umuntu ku giti cye
3. Kopi y'uruhushya rwo kubaka ibagiro cyangwa uruhushya rwo gutumiza mu mahanga ibagiro rigenda byatanzwe n'Urwego ngenzuramikorere
4. Igishushanyo mbonera cy'inyubako y'ibagiro
5. Inyemezabwishyu y'amafaranga asabwa mu gusaba kwandikisha ibagiro

Ingingo ya 23. Ahubakwa ibagiro

Ahubakwa ibagiro hagomba kubahiriza ibi bikurikira:

SN	Ibigenderwaho	Icyiciro cy'ibagiro	Ibisabwa aho riherereye
1.	Intera hagati y'ibagiro n'ahari igishanga, ibidendezi by'amazi n'amariba maremare	Ibyiciro byose	300m

3. The design, layout, operating business model and materials equipped with the Mobile Slaughter Unit to be imported.

Article 22: Application file for slaughter facility registration

The application shall include the following documents:

1. Duly filled and signed application form;
2. A copy of business registration certificate or copy of cooperative certificate issued by the competent authorities or a copy of ID for an individual;
3. A copy of slaughter facility construction authorization for fixed slaughterhouse or import authorization for mobile slaughter unit issued by Regulatory Authority;
4. Architectural design of the slaughter facility;
6. Proof of payment of prescribed fees.

Article 23: Location of the slaughterhouse

The location of the slaughterhouse shall comply with the following requirements:

SN	Parameter	Slaughterhouse category	Minimum requirement
1.	Distance from swamp, permanent surface water bodies and deep wells	All	300m
2.		Small	100m
		Medium	200m

2.	Intera hagati y'ibagiro n'ahantu hagenewe gutura abantu	Rito	100m
		Riciriritse	200m
		Rinini	300m
3.	Intera hagati y'ibagiro n'ahororewe cyangwa ahari ibikorwa rusange	Rito	100m
		Riciriritse	200m
		Rinini	300m
4.	Intera hagati y'ibagiro n'ahari inganda zisohora imyuka ihumanya	Ibyiciro byose	500m
5.	Intera hagati y'ibagiro n'ahajugunywa imyanda (Ibimpoteri rusange)	Ibyiciro byose	2km
6.	Intera hagati y'ibagiro n'ibibuga by'indege	Ibyiciro byose	Kubahiriza amabwiriza y'indege za gisivili
7.	Kuba hegereye umuhanda	Ibyiciro byose	Bigomba kubahirizwa
8.	Kuba hari amazi meza	Ibyiciro byose	Bigomba kubahirizwa

Ibisabwa ku gace ka 3 ntibikurikizwa ku mabagiro yubatswe ahororerwa

Ingingo ya 24. Ibisabwa ku miterere n'ibice bigize ibagiro

Ibisabwa bikurikira bigomba kubahirizwa mu kubaka ibagiro:

	Distance from residential areas for small slaughterhouses	large	300m
3.	from farms and social services	Small	100m
		Medium	200m
		Large	300m
4.	from objectionable odour emanating industries	All	500m
5.	from public waste disposal site (land fill)	All	2km
6.	from airfields	All	According to Civil Aviation's regulation
7.	Direct accessibility by the permanent road	All	Must comply
8.	Availability of potable water	All	Must comply

Requirement 3 shall not apply to on-farm slaughterhouses

Article 24: Slaughterhouse design, layout and structural requirements

The following requirements shall apply to slaughterhouses:

1. Igishushanyo mbonera cy'ibagiro kigomba guteganya amarembo atandukanye, hakaba ahinjirira amatungo aje kubagwa n'ahasohokera inyama;
2. Ku marembo ndetse no ku miryango y'ibagiro hagomba kuba ahantu habugenewe hari umuti wica udukoko, imodoka zinjira zinyuramo ndetse n'abantu;
3. Inyubako, ibyumba, n'ibice byose bigize ibagiro bigomba kuba byubatse mu bikoreho bikomeye, bigahorana isuku kandi bigafatwa neza;
4. Ibagiro rigomba kubakwa mu buryo butuma habaho icyerekezo kimwe cy'ibikorwa byo kubaga kugira ngo hirindwe kwanduzanya hagati y'amatungo atarabagwa n'ayamaze kubagwa;
5. Hagomba kubaho itandukaniro rigaragara hagati y'ahakorerwa imirimo isukuye n'ahakorerwa imirimo yanduye;
6. Inyubako igomba gusigwa irangi rikeye kandi ryoroshye gusukura;
7. Pavoma igomba kuba ikozwe mu bikoreho bitanyerera, bikomeye, bitinjirwamo n'amazi kandi byoroshye gusukura;
8. Aho inkuta zihurira na pavoma hagomba kuba haburungushuye;
9. Inkuta zigomba kuba ziriho amakaro yera kuva kuri pavoma kugera nibura kuri metero imwe hejuru y'ibyuma bisunika amatungo ari kubagwa;
1. Slaughterhouse design shall provide for the separate gates for entry of slaughter animals and exit of the products;
2. There shall be appropriate footbath and vehicle wheel bath for disinfection at entry gate and at the entry door of the slaughterhouse;
3. Buildings of the establishment, including their structures, rooms, and compartments shall be made of solid materials, kept clean and in good repair;
4. The slaughterhouse shall be designed and constructed in a manner so as to allow one directional flow of slaughtering operations to prevent cross- contamination between live animals and dressed carcasses;
5. There shall be a clear separation between clean and unclean working operations;
6. The premises shall be painted with durable and light-coloured paint that is easy to clean;
7. Floors shall be made of non-slip, hard, waterproof and washable materials;
8. All floor and wall junctures shall be rounded;
9. Walls shall be made of white and smooth tiles from the floor up to a minimum of 1 m above the level of rails;

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| <p>10. Amadirishya n'indi myenge bigomba kubakwa neza kandi hariho utuyungirizo turinda umukungugu ndetse n'udukoko kwinjira nk'imbeba n'amasazi;</p> | <p>10. Windows and all openings shall be constructed, maintained and meshed to prevent the entrance of dust and pests, such as flies, rats and mice;</p> |
| <p>11. Iparafo igomba kuba yubatse neza kuburyo birinda ukwiyegeranya kw'inyanda, kuvirwa kandi yoroshye gusukura;</p> | <p>11. Ceilings shall be so constructed and finished as to prevent condensation, leakage, and formation of moulds and can be easily cleaned;</p> |
| <p>12. Kuba hari bikoresho bihagije byo gukaraba intoki, isabune n'amazi n'ibikoresho byo kumutsa intoki;</p> | <p>12. Adequate hand wash facilities, liquid soap and hand drying facilities shall be provided for meat handlers;</p> |
| <p>12. Ahantu n'ibikoresho byose bihura n'inyama bigomba kuba bikoze mu bikoresho bidatanga uburozi, bitinjirwamo n'amazi kandi byoroshye gusukura;</p> | <p>13. All surfaces which may be in contact with carcasses shall be non-toxic, smooth, impervious and in sound condition;</p> |
| <p>13. Ibikoresho bikoreshwa mu kubaga bigomba kuba bikoze mu byuma bitagwa umugese;</p> | <p>13. The slaughtering equipment in direct contact with meat shall be in stainless steel;</p> |
| <p>14. Hagomba kuba hari ibikoresho byinjiza umwuka mwiza mu ibagiro mu rwego rwo kurwanya umwuka utari mwiza;</p> | <p>14. Ventilation facilities shall be provided to control odour, vapour and condensation;</p> |
| <p>15. Urumuri rusanze cyangwa urutangwa n'amatara rugomba kuba ruhari mu buryo buhagije. Urumuri rutangwa n'amatara ntirugomba kuba ruri mu mabara. Amatara n'ibindi bikoresho biri hejuru y'ahatunganyirizwa inyama bigomba kuba bikoze ku buryo bitateza impanuka yatuma habaho kwanduza inyama</p> | <p>15. Adequate natural or artificial lighting shall be provided throughout the abattoir and the lighting shall not alter colours. Light bulbs and fixtures suspended over meat in any stage of production shall be of safety type and protected to prevent contamination of meat in case of breakage;</p> |
| <p>16. Nta gice na kimwe cy'ibagiro gishobora gukoreshwa nkaho kuba cyangwa kuryama keretse mu gihe hari urukuta rukomeye rugitandukanya n'ibagiro</p> | <p>16. No portion of the slaughterhouse premises shall ever be used for living or sleeping purposes unless it is separated from the slaughterhouse by a wall;</p> |

17. Ibagiro rigomba kuba rizitiye ku buryo bituma nta nyamaswa zizerera cyangwa abantu batabifitiye uburenganzira bakwinjiramo. Uruzitiro rugomba kuba rukomeye kandi rufite uburebure nibura bwa metero 2;

18. Kudandaza inyama bigomba gukorerwa hanze y'ibagiro.

Ingingo ya 25. Ibice by'ibagiro

Ibagiro rigizwe n'ibice bikurikira:

A. Ahantu ho kwakirira amatungo

1. Ibagiro rigomba kugira ahantu ho kwakirira amatungo hafite ubunini buhagije bitewe n'icyiciro ririmo ndetse n'ubwoko bw'amatungo ryakira. Hagomba kuba hari amatara ahagije mu gihe hari amatungo yakirwa mw'ijoro;

2. Umwanya ukenewe kuri buri tungo ni meterokare 3 ku matungo manini na meterokare 0,75 ku matungo magufi;

3. Pavoma igomba kuba ikozwe na sima itanyerera ifite ubuhaname bwa 1% bwerekeza mu muyoboro w'amazi;

4. Kuba hari urupango rufite pavoma ikozwe na sima itanyerera

Iki gice ntigisabwa ku ibagiro ryubatse ahororerwa.

B. Aho amatungo aruhukira

1. Aho amatungo aruhukira hagomba kuba hagabanyijemo ibice byoroshya kwakira amatungo y'ubwoko butandukanye aje kubagwa;

17. The slaughterhouse shall be fenced to prevent access to stray animals and unauthorized persons. The fence shall be solid and impenetrable with a minimum height of 2 m;

18. Meat retail shall be physically excluded from slaughterhouse premises.

Article 25: Sections of the slaughterhouse

The slaughterhouse shall comprise of the following sections:

A. Reception area of animals

1. The slaughterhouse shall have reception area of adequate size depending on its category and animal species. It shall have adequate artificial lighting if animals are offloaded at night;

2. Space requirement per head shall be considered at 3 m² for large animals and 0.75 m² per small animals;

3. The floor shall be paved or be rough cement screed with 1% slope to the drainage canal;

4. There shall be provided a crush with paved floor;

This section does not apply to on-farm slaughterhouses.

B. Lairage

1. Lairage shall be divided into pens to facilitate a separation of different types of slaughter animals as appropriate;

2. Muri buri gice, umwanya usabwa ku itungo ni meterokare 3 ku matungo manini na meterokare 0,6 ku matungo magufi;
3. Hagomba kuba hari uburyo butanga igicucu ku matungo ategereje kubagwa;
4. Pavoma igomba kuba ikomeye ikozwe na sima itanyerera ifite ubuhaname bwa 1.5 % bwerekeza mu muyoboro w' amazi;
5. Kuba hari inzira ikozwe na sima itanyerera ihuza aho amatungo aruhukira n'ahabagirwa;
6. Hagomba kuba hari amazi meza kandi ahagije yo kunywa ku matungo ategereje kubagwa;
7. Hagomba kuba itandukaniro rigaragara hagati y'aho amatungo aruhukira n'ahabagirwa;

Iki gice ntigisabwa ku ibagiro ryubatse ahororerwa

C. Aho kubagira no gufata neza inyama

1. Kubaga bikorerwa mu gice cyagenewe kubagirwamo mu ibagiro;
2. Amatungo mazima ari aho ategerereza ntigomba kubona aho andi ari kubagirwa
3. Igice cyagenewe kubagirwamo kigomba kuba cyubatse mu buryo butuma uruhererekane rwo kubaga, amatungo abagwa akagenda inzira imwe nta gusubira inyuma cyangwa kunyuranamo kugira ngo hirindwe kwanduzanya

2. In each pen space requirement per head shall be considered at 3 m² for large animals and 0.6 m² per small animals;
3. There shall be facilities in the lairage that provide the shed for animals;
4. Floor shall be paved or rough cement screed with 1.5% slope to the drainage canal;
5. Lairage shall be connected the slaughter hall with concrete pavement path;
6. There is an adequate supply of clean water for drinking and cleaning;
7. There shall be a physical separation between lairages and slaughtering areas;

This section does not apply to on-farm slaughterhouses

C. Slaughtering and meat handling areas

1. Slaughtering and handling of meat shall be carried out in the slaughterhouse premises;
2. Live animals in lairages shall not have access to watch the slaughtering of others;
3. Slaughtering area shall be constructed in such a way as to ensure that the slaughtering line is well designed so that the animals are constantly moving forward to avoid cross contamination;

4. Kuba hari itandukaniro rigaragara hagati y'uruhererekane rwo kubaga ku matungo atandukanye

5. Ahabagirwa hagomba kuba hafite ibice bikurikira:

C.1. icyumba cyo gutesherezamo ubwenge

1. Hagomba kuba hari icyumba/ahantu hihariye ho guteshereza ubwenge kuri buri bwoko bw'amatungo

2. Kuba hari ibikoresho byabugenewe byo gutesha ubwenge kuri buri bwoko bw'amatungo

3. Pavoma y'icyumba/ahantu ho guteshereza ubwenge igomba kuba iri hejuru nibura cm 35 ya pavoma y'aho amatungo avushirizwa

Iki gice ntigisabwa ku ibagiro ryubatse ahororerwa.

C.2. Ahantu ho kuzamurira amatungo

Hagomba kuba hari uburyo/ibikoresho byo kuzamura amatungo ari kubagwa

C.3. Aho kuvushiriza amaraso

1. Hagomba kuba hari ahantu hisanzuye ho kuvushiriza amatungo hitaruye ku buryo amaraso adatarukira kuyandi matungo ari kubagwa

2. Kuvusha bigomba gukorerwa ku matungo yazamuwe hejuru, kandi ku byuma bifite uburebure buhagije kuburyo amatungo adakora kuri pavoma

4. There shall be physical separation between slaughtering lines for different species of animals;

5. Slaughterhouse premises shall provide the following areas and facilities:

C. 1. Stunning room

1. There shall be a separate room/area designated for stunning of animals depending on the species;

2. Appropriate stunning equipment/means shall be provided according to the slaughtered animal species;

3. The floor of the stunning box/ room shall be 35 cm raised above the floor of the breeding site.

This section does not apply to on-farm slaughterhouses.

C. 2. Hoisting area

A suitable means of hoisting the slaughtered animal shall be provided.

C. 3. Bleeding area

1. Bleeding area of adequate size shall be provided and be so located that the blood shall not be splashed on other animals being slaughtered or on the carcass being skinned;

2. Bleeding shall be done on hanging animals and rails shall be of sufficient height for the animals to hang above the floor;

3. Niba amaraso agomba gukusanyirizwa hamwe kugira ngo akoreshwe, hagomba kuba hari ibikoresho byo kuyakusanyirizamo, bitabaye ibyo amaraso yoherezwa mumiyoboro itwikiriye itwara amazi yanduye

C.4. Aho gukuriraho uruhu/amababa

1. Gukuraho uruhu bikorwa ku matungo amanitse;
2. Kuba hari ibikoresho byabugenewe byo gukuraho uruhu
3. Kuba hari uburyo/ibikoresho byo gushyiramo impu, amaguru, amahembe, ibinono, n'ibindi
4. Mu ibagiro ry'inkoko, hagomba kuba hari ibikoresho byabugenewe bifite amazi ashyushye yo gushyiramo inkoko n'ibyo gukuraho amababa
5. Mu ibagiro ry'ingurube, hagomba kuba ibikoresho/uburyo bukwiye bwo gukuraho ubwoya.

C.5. Aho gukuriramo ibyo munda

1. Ibikoresho byabugenewe byo gukuramo ibyo munda bigomba kuba bihari
2. Uburyo/ibikoresho byifashishwa mu kwica za microbe bigomba kuba bihari
3. Ibikoresho byo gutunganya inyama zo munda bigomba kuba bihari

3. If blood is to be collected for further use, there shall be a blood tank otherwise the blood shall be conducted through drainage channels covered by movable grids resulting in proper drainage of wastewater.

C. 4. Skinning/ de-feathering area

1. Flaying of carcasses shall be done on hanging animals;
2. Adequate means and tools for skinning of animals shall be provided;
3. Means for immediate disposal of hides/ skins, legs, horns, hooves, etc, shall be provided;
4. In poultry slaughterhouse, an area and facilities for scalding and de-feathering shall be provided;
5. In pig slaughterhouse, appropriate means for scalding shall be provided.

C. 5. Evisceration area

1. Appropriate evisceration facilities shall be provided for the eviscerator to do the job hygienically;
2. Evisceration tools and sterilisation facilities shall be made available;
3. Facilities for handling red and green/rough offal's shall be provided;

4. Ibikoresho byo kwakira amayezi bigomba kuba bihari

C.6. Aho gukatira no kogereza ibikanka

1. Ibikoresho byabugenewe byo gukata ibikanka bigomba kuba bikoze mubyuma bitagwa umugese

2. Amazi meza kumuvuduko uhagije agomba kuba ahari yifashishwa mugukuraho amaraso , amagufwa, nindi myanda yose ku gikanka;

Iki gice ntigisabwa ku ibagiro ryubatse ahororerwa.

C.7. Ahakorera ubugenzuzi bw'inyama

Ibikoresho bikurikira, imiterere nibindi bishobora kuba ngombwa mugusuzuma no gufata neza inyama bigomba kuba Bihari:

1. Kuba hari umwanya uhagije, ibikoresho bikwiye kugira ngo hagenzurwe inyama ku matungo yose yabazwe

2. Kuba hari ibikoresho bihagije byo gukaraba intoki, gusukura ibikoresho na pavoma

3. Kuba hari ibikoresho bihagije byo byo gushyiramo inyama zajugumywe

4. Kuba hari urumuri rusanze ruhagije cyangwa amatara ahagije

4. Appropriate facilities for hygienic handling of viscera content shall be provided.

C. 6. Carcass splitting and washing area

1. Appropriate carcass splitting equipment made of stainless steel shall be provided where applicable;

2. Potable water at sufficient pressure shall be provided to remove all blood, bone, marrow and all other dirt from dressed carcasses;

This section does not apply to on-farm slaughterhouses

C. 7. Inspection area and facilities

The following facilities, conditions and others that may be essential for efficient inspection and maintenance of sanitary conditions shall be available and installed:

1. Adequate space, suitable and properly located facilities shall be provided for inspection of the various species of slaughtered animals;

2. There shall be adequate facilities for hand washing, equipment sterilization and floor washing;

3. There shall be adequate facilities for immediate separation and disposal of condemned material;

4. There shall be sufficient natural light during the day and/or abundant artificial light in the inspection area;

5. Kuba hari ibikoresho byabugenewe byo gushyiramo inyama zajugunywe byoroshye koza.

Ibyo bikoresho bigomba kuba byanditseho muburyo bugaragara ijamba " **ibyajugunywe**";

6. Hagomba kuba hari ahantu hagenewe kubika inyama zikeneye ubugenzuzi bwimbitse.

C.8. Aho gupimira ibiro no Gutanga inyama

1. Hagomba kuba hari ibyuma bimanikwaho inyama bitagwa umugese

2. Ibikoresho byabugenewe byo gupima ibiro bigomba kuba bihari

C.9. Icyumba gitunganyirizwamo ibyo munda

1. Hagomba kuba hari icyumba cyihariye kandi gihagije cyagenewe gusukuriramo inyama zo munda;

2. Icyumba kigomba kuba kigeramo amazi meza kandi ahagije hamwe n'ibikoresho bihagije byo gusukuriramo inyama zo munda;

3. Kuba hari ameza cyangwa ibyuma byo kumanikaho inyama bitagwa umugese bifasha mu buenzuzi bw'inyama zo munda

4. Icyumba kigomba kuba gitandukanye ku buryo bugaragara n'aho kubagirakandi gifite umuryangu usohoka wihariye

Iki gice ntigisabwa ku mabagiro yubatswe ahororerwa

5. There shall be watertight stainless steel metal carriers or receptacles for holding and handling diseased carcasses and meat parts, so constructed as to be easily cleaned. Such carrier or receptacles shall be suitably marked in a conspicuous manner with the word " **CONDEMNED**";

6. There shall be provided suitable and sufficient facilities for the isolation of meat requiring further examination by the veterinary inspector.

C. 8. Area of dispatch and weighing of meat

1. Carcass hangers shall be made in stainless steel;

2. Appropriate materials for weighing shall be provided.

C. 9. Offal room

1. A separate room with sufficient size shall be provided for emptying and cleaning of stomachs and intestines;

2. The room shall be provided with sufficient potable running water with sufficient offal's cleaning facilities;

3. There shall be rust resistant tables or hangers for offal's inspection

4. The room shall be clearly separated from the slaughtering area, have its own exit and be sufficiently drained.

This section does not apply to on-farm slaughterhouses.

C.10. icyumba cyo gushyiramo imitwe n'ibinono

1. Kuba hari icyumba / ahantu hakwiye harimo ameza atagwa ingese yo gutunganyirizaho imitwe no kuyipima
2. Ingano y'icyumba / ahagenewe gushyirwa imitwe n'ibinono igomba kuba ihagije kugira ngo hakire imitwe n'ibinono byabazwe buri muni

Iki gice ntigisabwa ku mabagiro yubatswe ahororerwa

C.11. icyumba/ ahantu ho gushyira impu

Usibye ibagiro ryubatse ahororerwa, andi mabagiro yose agomba kugira icyumba/ahantu habugeneme cg ibikoresho byo gushyiramo impu zitegereje kujyanwa aho zitunganyirizwa.

C.12. icyumba/ahantu hashyirwa inyama zajugunywe

Ibagiro ryose rigomba kugira icyumba gikwiye cyangwa igikoresho cyabugenewe cyo gushyiramo inyama zajugunywe. icyo cyumba cyangwa igikoresho kigomba kuba cyanditseho mu buryo bugaragara ijambo " **IBYAJUGUNYWE** "

Ingingo ya 26. Ibindi byumba cyangwa ibikoresho bifasha mu kazi

Ibagiro iryo ariryo ryose rigomba kugira ibi bikurikira:

A. Ububiko bw'ibikoresho

Kuba hari icyumba kibikwamo ibikoresho

B. Amazi

C. 10. Head and feet room

1. There shall be an appropriate room/area provided with rust resistant tables for heads preparation and inspection
2. The size of the room/area shall be sufficient to accommodate the daily kill heads and feet

This section does not apply to on-farm slaughterhouses.

C. 11. Hides and skin room/area

Apart from on-farm slaughterhouses, all slaughterhouses shall have 1ppropriate room, area or recipients for temporarily storage of hides/skins.

C. 12. Condemned room/Area

Every slaughterhouse shall have appropriate room, carrier or recipients for holding and handling of condemned meat. The room, carrier or recipient shall be suitably marked with the word "CONDEMNED"

Article 26: Service facilities

Any slaughterhouse shall have the following service facilities

A. Equipment store

A store room for materials shall be provided

B. Water supply

1. Kuba hari amazi meza, ahagije kandi ahoraho
2. Kuba hari uburyo bwo kubona amazi ashushye kuri dogere 82 cyangwa zirenga kugira ngo yifashishwe mu gusukura ibikoresho;
3. Iyo hari amazi atari meza agenewe gukoreshwa mu kuzimya inkongi y'umuriro, agomba kuba afite imiyoboro yayo yihariye ifite ibara ritandukanye n'iry'itwara amazi meza
4. Niba amazi ava mumariba maremare ariyo akoreshwa agomba kuba yujuje ibisabwa n'amabwiriza y'ubuziranenge RS EAS 12;
5. Hagomba kuba hari ibigega byo kubika amazi

C. Ibikoresho by'isuku, isukura n'ubwiherero

1. Kuba hari uburyo bwo gukaraba intoki no kuzumutsa. Kuba hari ubwiherero buhagije ku gitsina gabo n'igitsina gore hamwe n'ubwambariro bw'abakozi butandukanye ku bitsina byombi
2. Umubare w'ubwiherero, ubwambariro n'ubwogero bigomba kuba bihagije bitewe n'umubare w'abakozi kandi bigomba guhorana isuku;
3. Kuba hari ubwiherero bw'abashyitsi butandukanye n'ubwabakozi
4. Ibyumba byo kuruhukiramo no gufatiramo amafunguro bigomba kuba itandukanye n'ahakorerwa imirimo yo kubaga

1. Sufficient and permanent supply of potable water shall be available at appropriate pressure throughout the premises;
2. Sufficient supply of potable hot water at 82°C or above to sterilize equipment shall be available during working hours;
3. 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 with lines carrying potable water;
4. If water from deep wells is used shall meet the requirements of RS EAS 12 and its later amendments;
5. There shall be water tanks for collection and storage of water.

C. Hygiene and sanitation facilities and toilets

1. Personnel facilities shall include those for proper washing and drying of hands, lavatories of appropriate hygienic design for males and females and separate changing facilities for personnel;
2. Number of toilets, changing room and shower(s) should be adequate depending on the number of employees and they should be always kept clean;
3. There shall be separate toilets and urinals for visitors;
4. Rest and refreshments rooms shall be separate from slaughtering and service areas;

5. Ibi byumba bijyanye n'isuku n'isukura ndetse n'ubwiherero bigomba kuba aho biherereye bidafungukira ahabagirwa cyangwa ahabikwa inyama

D. Ibiro by'umugenzuzi w'inyama

1. Ibagiro rigomba kuba rifite ibiro n'ibikoresho bihagije by'isuku n'isukura ku bagenzuzi b'inyama
2. Ibiro bigomba kuba biri mu nyubako y'ibagiro kugira ngo abagenzuzi bashobore kugenzura neza ibikorwa byose bikorerwa mu ibagiro

E. Ibisabwa bijyanye n'ubwirinzi

1. Kuba hari ibikoresho byo kuzimya inkongi y'umuriro bikabikwa ahantu hakwiye kandi byoroshye kubigeraho kandi bikaba byubahiriza ibipimo ngenderwaho;
2. Kuba hari ibikoresho by'ubutabazi bw'ibanze kandi bibitswe ahantu byoroshye kubigeraho

Ingingo ya 27. Ibisabwa bijyanye n'ibikoresho

1. Ibikoresho byose bifite aho bihurira n'inyama mu ibagiro bigomba kuba bikozwe mu bikoresho biramba, bitangirika, bidatanga uburozi ku nyama kandi byoroshye kubisukura

5. All these facilities shall be suitably located so that they do not open directly into meat handling or storage areas.

D. Veterinarian and meat inspector office

1. Slaughterhouses shall have well furnishes offices with adequate sanitary and hygiene facilities for veterinarian and meat inspector(s);
2. The offices shall be located in the slaughter house to enable the officers to have effective control of all activities within the slaughter house.

E. Safety requirement

1. Firefighting equipment and appliances shall be provided, kept in appropriate and accessible places and comply with relevant standards;
2. First aid accommodation shall be available and kept in accessible places.

Article 27: Equipment and materials requirements

1. All equipment, utensils and any meat-contact surfaces in slaughterhouse shall be made of nontoxic, durable and corrosion free materials which do not impart any toxicity to the meat and shall be easy to clean and /or disinfect;

2. Ibikoresho bikoreshwa mu kubika imiti isukura n'ibindi bintu bishobora guteza impanuka bigomba kuba bizwi kandi bikabikwa ahantu habyo hahariye kugira ngo bidateze impanuka cyangwa bikanduza inyama;
3. Ibikoresho bikoreshwa mu gufata imyanda n'ibindi bintu bitagenewe kuribwa byateza ibibazo, bigomba kuba bizwi bikozwe mu bikoresho byabugenewe kandi bikaba byatandukanywa n'ibindi mu buryo bworoshye
3. Amavuta akoreshwa mu mashini n'ibindi bikoresho byo mu ibagiro n'ayemejwe ko nta burozi yashyira mu nyama
3. Containers used to hold cleaning chemicals and other dangerous substances shall be identified and stored separately to prevent malicious or accidental contamination;
4. Equipment and containers for waste, by-products and inedible or dangerous substances, shall be specifically identifiable and suitably constructed;
5. Only meat grade lubricants shall be used for machines/equipment.

Ingingo ya 28. Kugenzura inyama no gushyiraho ibirango

1. Kuba hari umugenzuzi w'inyama ubifitiye ububasha
2. Umugenzuzi w'inyama agomba kuba yanditswe kandi yarahawe uburenganzira n'Urwego ngenzuramikorere
3. Umugenzuzi w'inyama agomba kuba igihe cyose ari ku ibagiro kugira ngo agenzure ubuzima bw'amatungo yaje kubagwa mbere y'uko abagwa kimwe no kugenzura ubuziranenge bw'inyama nyuma yo kuzibaga
4. Nta tungo rirwaye, rigiye gupfa, ryipfishije ryemerewe kubagwa. Kereka itungo ryakomeretse niryo rishobora kwemererwa kubagwa mu buryo bwihutirwa nabwo umugenzuzi w'inyama abanje kubitangira uburenganzira kandi akanakorera ubugenzuzi inyama riri butange
5. Ibagiro ryanditse rigomba kuba rifite kandi rikoresha kashe yo gutera ku nyama yarahawe n'Urwego ngenzuramikorere

Article 28: Meat inspection and stamping

1. There shall be a qualified meat inspector in charge of meat inspection, hygiene and sanitation responsibilities;
2. The meat inspector shall be registered and authorized by the Regulatory Authority;
3. Meat inspector shall always be present to verify the health of the animal prior to slaughter as well as the post-mortem quality and safety of the meat;
4. No down, diseased, dying, or dead animals can be slaughtered. An exception may be made for a recently injured animal with the authorization of veterinarian and on condition to undergo a post-mortem examination;
5. A registered slaughterhouse shall possess and use official meat stamp obtained from the Regulatory Authority;

6. Inyama zemerewe kuribwa n'abantu ni izabagiwe ku ibagiyo ryemewe, zagenzuwe kandi zashyizweho ibirango

Ingingo ya 29. Umubare w'abagenzuzi b'inyama n'ibyo bize

1. Ku ibagiyo iryo ari ryo ryose, umubare w'abagenzuzi b'inyama ugenwa n'ubushobozi bw'ibagiyo bwo kubaga buri munsu
2. Ku umugenzuzi umwe w'inyama, umubare w'amatungo ashobora kugenzura ku munsu ntushobora kurenga inkya 50, amatungo magufi 150, ingurube 150 n'inkoko 1500. mugenzuzi akora ibikorwa byubugenzuzi bwubwoko bumwe gusa;
3. Iyo ibagiyo rifite abagenzuzi b'inyama barenze umwe, ubahagarariye agomba kuba nibura afite impamyabumenyi y'icyiciro cya kabiri cya kaminuza mu buvuzi bw'amatungo.

Ingingo ya 30. icyemezo cy'uko inyama zasuzumwe

Inyama zigenewe kuribwa n'abantu zigomba guherekezwa n'icyemezo cy'uko zasuzumwe cyatanzwe n'umugenzuzi w'inyama w'ibagiyo zabagiweho kandi wabiherewe uburenganzira. Ibi byemezo amabagiyo abikura ku Rwego ngenzuramikorere

Ingingo ya 31. Ibisabwa abakozi

A. Ubuzima bw'abakozi

6. Only inspected and stamped meat at registered slaughterhouse shall be allowed for human consumption.

Article 29: Number of meat inspectors and qualifications

1. For any slaughterhouse, the number of meat inspectors shall be determined by the operational slaughter capacity per day;
2. For one meat inspector, the number of animals to be inspected per day shall not exceed 50 cattle, 150 small ruminants, 150 pigs and 1500 poultry. With such numbers, the inspector shall only carry out inspection activities on only one type of animals;
3. Where the slaughterhouse has more than one meat inspector, the responsible shall have at least a bachelor degree in veterinary sciences.

Article 30: Veterinary meat inspection certificate

Meat intended for human consumption shall be accompanied by the *Veterinary meat inspection certificate* issued by an authorized meat inspector of the slaughterhouse from which the meat is sourced. Veterinary meat inspection certificates issued at the slaughterhouse are only those obtained from the Regulatory Authority.

Article 31: Personnel requirements

A. Personnel health status

1. Abakozi bose bafite aho baturira n'inyama bagomba gusuzumwa kwa muganga wa Leta nibura rimwe mu mezi atandatu kandi bagahabwa icyemezo cy'uko batarwaye indwara zanduzza

2. icyemezo cya muganga kigomba guherekezwa n'ibisubizo byavuye mu isuzuma ry'ibizamini

3. Kwisuzumisha kwa muganga bigomba kwibanda ku ndwara zikurikira:

(a) Igituntu;

(b) Indwara ya Hepatite;

(c) Indwara ziterwa n'udukoko zo mu mara (E. coli, Salmonella).

4. Abakozi bafite zimwe ntibemerewe kwinjira mubagiro kubwimpamvu iyo ari yo yose:

(a) Impiswi;

(b) Kuruka;

(c) Umuriro;

(d) Kubabara mu muhogo hamwe n'umuriro;

(e) Indwara z'uruho zigaragara;

(f) Uburwayi bwo mu mazuru, amatwi n'amaso

B. Amahugurwa y'abakozi

1. All meat handlers/employees shall be medically examined once in six months and possess valid medical certificates obtained from a recognized public hospital;

2. The medical certificate shall be accompanied by the laboratory test results indicating undertaken exams and results;

3. Medical check-up shall include the following conditions or diseases:

(a) Tuberculosis;

(b) Hepatitis;

(c) Gastro intestinal bacteria (E. coli, Salmonella).

4. Personnel known, or believed to have the following conditions shall not be allowed to enter into the slaughterhouse for any reason:

(a) Diarrhoea;

(b) Vomiting;

(c) Fever;

(d) Sore throat with fever;

(e) Visibly infected skin lesions;

(f) Discharges from the ear, eye or nose.

B. Personnel trainings

1. Gahunda yo guhugura abakozi bose igomba gushyirwaho kandi igashyirwa mubikorwa. Inyandiko zigaragaza ko abakozi bahuguwe hamwe n'ibyo bahuguweho bigomba kubikwa ahabigenewe;
2. Gahunda zamahugurwa zirimo ariko ntizigarukira kubikorwa byiza byisuku, gufata neza no kubika inyama, uburyo bwiza bwo kubaga, imibereho yinyamaswa, ubuzima n'umutekano;
3. Aya mahugurwa agomba gutangwa ninzego zemewe.

C. Isuku y'abakozi

1. Abakozi bakora imirimo yo kubaga no gufata neza inyama bagomba kugira isuku yo mu rwego rwo hejuru;
2. Abakozi bakora imirimo yo kubaga no gufata neza inyama bagomba kwambara gusa imyenda y'akazi yabugenewe (ingofero, agapfukamunwa, itaburiya cyangwa igisarubeti, inkweto zabugenewe, n'uturindantoki);
3. Abakozi bakora imirimo yo kubaga no gufata neza inyama bagomba gukaraba intoki igihe cyose bibaye ngombwa bakoresheje isabune n'amazi meza, bagakoresha umuti wica udukoko, bakumutsa intoki bakoresheje imashini yumutsa intoki, igitambaro cyabugenewe gifite isuku cyangwa impapuro zabugenewe zikoreshwa rimwe gusa;
4. Abakozi bakora imirimo yo kubaga no gufata neza inyama bagomba kwirinda kunywa itabi, kwitsamura, gukorora, ndetse no kurira ahantu habagirwa cyangwa hatunganyirizwa inyama;

1. Training programs for all personnel shall be put in place and implemented. Records of trained staff and programs taken shall always be kept at the slaughterhouses;
2. Training programs shall include but not limited to good hygienic practices, handling and storage of meat, best practices in slaughtering, animal welfare, health and safety practices;
3. These trainings shall be provided by a recognized competent body.

C. Personal cleanliness

1. Meat handlers shall maintain a high degree of personal cleanliness;
2. Meat handlers at work shall wear only clean protective Equipment (PPE) (head covering, face mask, overall, footwear, gloves);
3. Meat handlers shall wash their hands whenever necessary with soap and clean potable water, disinfect their hands and then dry with hand driers or clean cloth towel or disposable paper;
4. Meat handlers engaged in service shall refrain from smoking, spitting, chewing, sneezing or coughing, eating in meat handling areas;

5. Abakozi bakora imirimo yo kubaga no gutunganya inyama bagomba kwiyo goshesha no guca inzara zabo buri gihe;
6. Imitako harimo iyambarwa mu ijosi, ku maboko, ku matwi n'ahandi igomba gukurwamo mugihe umukozi ari mu kazi;
7. Kuba hari ibyemewe n'ibitemewe gukorwa n'abakozi bari mu kazi kandi biri ahagaragarira buri wese kandi byanditse mu ndimi abakozi bashobora kumva (Kinyarwanda n'Icyongereza)

D. Abashyitsi

1. Urujya n'uruza rw'abashyitsi ku ibagiro bigomba kugenzurwa
2. Amabwiriza n'ingamba zirimo kwambara imyambaro yabugenewe: inkweto, ingofero, agapfukamunwa, itaburiya cyangwa isarubeti no gukurikiza amabwiriza y'isuku ateganywa muri aya mabwiriza bigomba kubahirizwa.

Ingingo ya 32. Kurwanya udukoko

1. Kuba hari uburyo bunoze bwo gukumira udukoko byose bishobora kwinjira mu nyubako y'ibagiro;
2. Imiti ikoreshwa mu kugenzura udukoko igomba kuba ibitse neza ahantu hahariye kandi igakoreshwa neza;
3. Amadirishya, inzugi n'indi myenge bigomba gushyirwamo utuyunguruzo kugira ngo udukoko tutinjira mu nyubako;

5. Meat handlers shall trim their nails and hair periodically;
6. Jewellery, including wristwatches shall be removed when in service;
7. A display board mentioning do's & don'ts for the workers shall be put up inside at a prominent place in the premises in understandable language (Kinyarwanda and English)

D. Visitors

1. Access of visitors in meat handling areas shall be controlled;
2. Instructions and measures including but not limited to wearing appropriate and clean protective clothing, footwear, head cover, face mask and adhering to other personal hygiene provisions envisaged in these regulations shall be taken.

Article 32: Pest control

1. Effective means shall be provided to exclude all pests from entry and harbouring in the premises;
2. Pest control substances used shall be safe and effective under the conditions of use, stored in a separate safe room or place and be appropriately applied;
3. Windows, doors and other openings shall be fitted with net or screen, as appropriate to make the premise insect free;

4. Nta matungo abana n'abantu harimo inyoni n'andi matungo mazima bigomba kuba mu inyubako y'ibagiro;

Ingingo ya 33. Gucunga imyanda

1. Buri bagiro rigomba kugira ahantu habugenewe, hatunganijwe neza ho gukusanyiriza imyanda;
2. Ahantu ho gukusanyiriza imyanda hagomba kuba byibura muri metero 50 uvuye ahabagirwa cyangwa hakaba hari ubundi buryo bwemewe n'ubuyobozi bushinzwe kurengera ibidukikije;
3. Hagomba kuba hari inzira z'amazi yanduye ziyajyana ahakusanyirizwa imyanda;
4. Umuyoboro w'amazi mu cyumba cyo kubagiramo ugomba kuba ufunguye hejuru ariko upfundikije utuyungirizo dukoze mu byuma dushobora gukurwaho tukanasubizwaho;
5. Kuba hari icyobo cyabugenewe cyo gutamo inyama zajugunywe cyangwa hari uburyo bwo kuzitwika cyangwa ubundi buryo bwemewe;
6. Kuba hari uburyo, ibikoresho n'inzira byo gukuraho ifumbire;
7. Kuba hari ibikoresho byabugenewe byo gukusanya ibyavuye ku matungo yabazwe bidakenewe (amahembe, amagufwa, ibinono, nibindi) mu kwirinda ko biteza umwanda mu nyubako y'ibagiro;
8. Imyanda ituruka mu bwiherero igomba kuyoborwa ahayo hihariye hatandukanye n'ahajya imyanda ituruka mu ibagiro

4. No pets including birds and live animals shall be kept within or around the premises;

Article 33: Waste management

1. Every slaughterhouse shall have a well-designed and maintained waste collection site;
2. Waste collection site shall be at least 50 m away from the slaughter areas unless otherwise indicated by the authority in charge of environment protection;
3. There shall be wastewater channelling into the sewage system
4. The drainage canal in the slaughter hall shall be open and top-covered by movable metal grids;
5. There shall be provided appropriately designed condemnation pit or incineration facilities or other approved means for the disposal of condemned meat;
6. There shall be provided a well-designed, maintained facility and an access path for removal of the manure;
7. There shall be appropriate facilities for handling of animal by products (horns, bones, hooves, etc) as they shall be avoided in the abattoir compound;
8. Human waste shall be dealt separately from slaughterhouse waste.

Ingingo ya 34. Uko amatungo afatwa neza ku ibagiro

1. Gupakurura amatungo aje kubagwa bigomba gukorwa mu buryo butayahutaza hakoreshejwe uburyo bwabugenewe bwo kuyapakurura;
2. Inzira amatungo aje kubagwa anyuramo mu ibagiro zigomba kuba zitanyerera
3. Ugutaka kw'amatungo ategereje kubagwa nk'ikimenyetso cyo kubangamirwa bigomba gucungirwa hafi;
4. Kwirinda gukoresha ibikoresho bikoresha amashanyarazi cyangwa urusaku rwinshi kugirango amatungo agende
5. Gushorera amatungo bigomba gukorwa adahutajwe
6. Ubucucike bw'amatungo aho aruhukira bugomba kugenzurwa
7. Amatungo yose agomba kugira umwanya wo kuryamamo igihe akeneye kuryamira rimwe;
8. Amatungo aje kubagwa agomba kubanza kugenzurwa. Amatungo adafite uburwayi kandi ashobora kwigenza niyo abagwa;
9. Bitewe n'ubwoko bw'amatungo, igihe cyo kuruhuka mbere y'uko amatungo abagwa kigomba kubahirizwa.

Ingingo ya 35. Gukora inyandiko zisabwa no kuzibika

Mu ntumbero y'ubugenzuzi no gukurikirana, amakuru akurikira agomba gufatwa kandi akabikwa ku ibagiro

Article 34: Animal welfare at the abattoir

1. Unloading of animals entering the abattoir shall be done humanely using an appropriate unloading facility;
2. The ground over which live animals pass must not cause animals to slip or fall;
3. Vocalization as an indicator of animal discomfort shall be watched for;
4. Use of electric pods for moving animal, stress animals by high pitch sounds shall be avoided;
5. Movement of animals shall be managed humanly;
6. Pen stocking density shall be monitored;
7. All animals shall have room to lie down simultaneously;
8. The condition of animals arriving for slaughter shall be closely monitored. Only animals which are disease free and, in a condition, to walk shall be brought for slaughter;
9. Depending to the animal species, prescribed resting period for animals to be slaughtered shall be respected.

Article 35: Documentation and record keeping requirement

For the purpose of official control and traceability, relevant information but not limited to the following shall be recorded at the slaughterhouses:

1. Kumenya amatungo aje kubagwa: Ubwoko, umubare, inkomoko, n'ibiranga itungo riye kubagwa;
2. Inyama zajugunywe: Umubare cyangwa ibiro by'inyama zajugunywe ku matungo y'ubwoko butandukanye yabazwe (Niba intungo ryajugunywe ryose cyangwa ari ibice bimwe na bimwe), Impamvu zajugunywe (yaba ari ukubera indwara cyangwa izindi mpamvu), uburyo zangijwe (kubitwika, gutabwa mu cyobo cyabugenewe cyangwa ubundi buryo bwakoreshejwe)
3. Isuku: gahunda yo gukora isuku n'uburyo ikorwa buri muni
4. Uburyo bwo kurwanya udukoko
5. Inyandiko zigaragaza ubukonje/ubushyuhe mu byumba bibikwamo inyama;
6. Inyandiko zigaragaza uko ibikoresho by'ibagiro bikorerwa ubugenzuzi n'Urwego rubishinzwe (imashini n'iminzani);
7. Urutonde rw'abagurira inyama ku ibagiro
8. Inyandiko zigaragaza uko ibikoresho bifatwa neza
9. Inyandiko zigaragaza amahugurwa kuri buri mukozi
10. Urutonde rw'abakozi n'impamyabumenyi zabo
11. Ibirego byakiriwe, ingamba zafashwe zo gukosora n'igihe byakorewe

1. Animal identification: Species, classes, number, origin and ID of animals arriving at the slaughterhouse;
2. Seizure: Numbers & weight of carcasses of various species and classes of animals seized (totally or partially), organs and viscera, reasons of seizure (whether diseases or any other reason), manner/ means of disposal (whether by destructor, by treatment, burial or otherwise)
3. Cleaning: cleaning program and schedules with daily records
4. Pest control records
5. Storage Room Temperatures (cooling room, freezing room)
6. Calibration Record
7. Supplier list
8. Maintenance records for equipment
9. Training records for each member of staff
10. Up to date list of technical staff with their qualifications
11. Complaints register and corrective actions taken and when

UMUTWE WA IV: IBISABWA BYIHARIYE KU MABAGIRO

Ingingo ya 36. Ibagiro rito

Ku bisabwa rusange byavuzwe muri aya mabwiriza, hiyongeraho ibi bikurikira:

1. Kuba ryubatse kandi rikorera mu turere tw'icyaro aho nta bindi bikorwa remezo by'amabagiro bihari;
2. Gutanga inyama bitarenze imbibi z'akarere ryubatsemo;
3. Kugira byibura icyumba cyo kubagiramo gifite meterokare 30;
4. Kuba hari icyumba cyihariye cyangwa ahantu hakwiye hari ibikoresho bitagwa umugese byo gutunganyirizaho no kugenzuriraho imitwe;
5. Inyama zabagiwe mu ibagiro rito zishobora gutwarwa hakoreshejwe ibinyabiziga bikonjesha cyangwa bidakonjesha bibifitiye uruhushya kandi inyama zigatangwa gusa mu karere ibagiro riherereyemo;

Ingingo ya 37. Ibagiro riciriritse

Ku bisabwa rusange byavuzwe muri aya mabwiriza, hiyongeraho ibi bikurikira:

A. Gutwara inyama n'aho zijyanwa

CHAPTER IV: SPECIFIC REQUIREMENTS FOR SLAUGHTERHOUSE

Article 36: Small size slaughterhouses

In addition to general requirements, a small-size slaughterhouse shall comply but not limited to the following requirements:

1. Be set and operated in rural areas of rural districts where there are no other abattoir infrastructures;
2. Supply meat within the District boundaries in which is located;
3. Have at least 30-meter square for the slaughter hall;
4. There shall be a separate room or appropriate area provided with rust resistant facilities for inspection and dressing of heads;
5. Meat slaughtered in small slaughterhouses shall be transported using registered refrigerated and/or non-refrigerated vehicles and can be supplied only within the district in which it is located.

Article 37: Medium-size slaughterhouses

In addition to general requirements, medium-size slaughterhouses shall comply but not limited to the following requirements:

A. Distribution area and transportation of meat

Inyama zabagiwe mu ibagiro riciriritse zigomba gutwarwa hakoreshejwe ibinyabiziga bikonjeshya, bifite impushya kandi inyama zishobora gutangwa mu gihugu hose.

B. Aho amatungo yururukira:

Aho amatungo yururukira hagomba kuba:

1. Hubatse neza ku buryo burinda amatungo gukomereka mu gihe yururuka kandi hakorohereza amatungo gutambuka neza
2. Kuba nta mwanya ufunguye uri hagati y'imodoka izanye amatungo n'aho yururukira;
3. Kuba aho amatungo yururukira hari ku burebure bumwe nu bw'ikinyabiziga kizanye amatungo;
4. Kuba hari inzira ziyobora amatungo;
5. Kuba hari pavoma itanyerera kandi ifite ubuhaname butarenze dogere 20;
6. Kuba hakoze ku buryo butateza amatungo gukomereka nta nikindi kintu gihari cyatuma amatungo akomereka

C. Ahakirirwa amatungo

1. Kuba hari ahakirirwa amatungo y'ubwoko butandukanye kandi hahagije kuburyo itungo rinini rigenerwa ubuso bungana na meterokare 3 na meterokare 0,75 ku mtungo magufi;
2. Ibice bigenewe kwakira amatungo bigomba kuba bizitiye ku burebure bwa metero 1.8 ku matungo maremare na metero 1 ku matungo magufi;

Meat slaughtered in medium-size slaughterhouse shall be transported using registered refrigerated vehicles and can be supplied countrywide.

B. Offloading ramps:

Offloading ramps shall:

1. be so constructed to avoid injury of animals during offloading and provide a stable area to facilitate the free movement of animals;
2. not have open spaces between the offloading ramp and the vehicle;
3. be at the same height of the vehicle for which it is used;
4. have guide rails;
5. have permanent non-slip floor at a slope of not more than 20 degrees;
6. not have sharp protruding edges or any other features that may cause injury.

C. Reception

1. Pens shall be provided in reception areas and shall be constructed considering an area about 3 m² and 0.75 m² per head of cattle and small animals (goat, sheep) respectively;
2. The pens shall pole at least 1.8 m high for large animals and 1 m for small animals.

D. Aho amatungo aruhukira

1. Ku rumuri rusanzwe, hiyongeraho amatara atanga urumuri;
2. Kuba hari ahagenewe gushyira amatungo arwaye cyangwa akekwa uburwayi;
3. Kuba hari ahagenewe kogereza imodoka n'ibikoresho byazanye amatungo;

E. Ahashyirwa amatungo arwaye cyangwa akekwa uburwayi

1. Hagomba kuba hubatswe hakurikijwe ubuso bungana na meterokare 3m ku matungo manini na meterokare 0,75 ku matungo magufi
2. Kuba hari ibice byihariye ku matungo y'ubwoko butangukanye yagaragaje uburwayi cyangwa akekwa uburwayi;
3. Ahashyirwa matungo arwaye cyangwa akekwa kurwara hagomba kuba hitaruye ahabagirwa metero nibura 10;
4. Kuba hasakajwe ibikoresho byabugenewe;
5. Pavoma igomba kuba ikozwe na sima itanyerera

F. Ibikoresho:

1. Kuba hari ibikoresho bifasha mukuzamura amatungo ari kubagwa;
2. Kuba hari imashini ifasha mu gukuraho uruhu ikozwe mu cyuma kitagwa umugese

D. Lairage

1. In addition to natural light, artificial lighting shall be supplied;
2. Adequate facilities for isolation of sick or suspect animals shall be provided;
3. Adequate facilities for cleaning and sanitation of transport vehicles and crates shall be provided.

E. Isolation pen

1. Shall be constructed considering an area of about 3m² and 0.75 m² per head of cattle and small ruminant respectively;
2. There shall be separate isolation pens for different species of animals;
3. Shall be constructed at least 10 m away from lairage, reception and slaughtering areas;
4. Shall be roofed with appropriate material;
5. The floor shall be paved.

F. Materials and equipment:

1. A rail system for hoisting the slaughtered animal shall be provided;
2. Skinning machine made of stainless steel;

3. Kuba hari ibikoresho byabugenewe bifasha mu gukuramo no kwakira ibyo munda bikozwe mu cyuma kitagwa umugese
4. Kuba hari imashini igabanyamo igikanka kandi ikozwe mu cyuma kitagwa umugese
5. Kuba hari ibyuma bihuza icyumba kibagirwamo n'ibyumba bikonjeshya, bikatirwamo inyama ndetse n'aho inyama zisohokera.
6. Kuba hari uburyo butanga amazi ashyushye aho akenewe hose mu ibagiro

G. Iyumba:

G.1. Icyumba gishyirwamo imutwe n'ibinono

1. Icyumba cyihariye gifite ubunini buhagije bwo kwakira imitwe n'ibinono by'amatungo abagwa buri muni;
2. Icyumba kigomba kuba giteganye n'icyumba kivushirizwamo cyangwa ibi byumba bigahuzwa n'ibikoresho bijyana imitwe aho itunganyirizwa;
3. Kuba hari ameza akoze mu bikoresho bitagwa umugese

G.2. Icyumba gishyirwamo impu

Kuba hari icyumba cyegeranye n'ahakurirwaho uruhu kugirango kibike impu mu gihe zitegereje kujyanwa aho zitunganyirizwa

G.3. Icyumba gishyirwamo inyama zajugunywe

3. Evisceration platform made of stainless steel for eviscerator to do the job hygienically;
4. Carcass splitting machine made of stainless steel;
5. Have a rail system connecting slaughter hall with cooling rooms, cutting and dispatch rooms;
6. An adequate water heating system to provide hot water wherever needed in the premise.

G. Rooms:

G.1. Head and feet room

1. A separate room of sufficient size to accommodate daily kill heads and feet shall be provided for heads preparation and inspection;
2. The room shall be connected to the r bleeding and fraying area with a conveyor or with sliding chute made of stainless-steel materials;
3. Rust resistant tables shall be provided in this room.

G.2. Hides and skin room

There shall be provided a room adjacent to the flaying area for temporally storage of hides and skins.

G.3. Condemned meat room

1. Kuba hari icyumba cyihariye gishyirwamo inyama zajugunywe zitegereje kujyanwa gutabwa cyangwa kwangirizwa ahabugenewe;
2. Kuba icyumba gifite umuryango kandi ughora ufunze igihe cyose ari ngombwa;
3. Icyumba kigomba gushyirwaho ikimenyetso kikandikwaho ijamba "IBYAJUGUNYWE"

G.4. Icyumba gishyirwamo inyama zafatiriwe zikeneye ubugenzuzi bwimbitse

Kuba hari icyumba gikonjesha kigenewe gushyirwamo inyama zikeneye ubugenzuzi bwimbitse gihereye ahegereye icyumba kibagirwamo kandi hafi y'icyumba gishyirwamo inyama zajugunywe;

G.5. Icyumba gikonjesha ku bukonje bwo hasi

1. Kuba hari icyumba gikonjesha ku bukonje buri hagati ya dogere celisiyusi zero na kane (0°C-4°C) gifite ubushobozi buhagije bwo kwakira inyama zose zibagwa ku munsu;
2. Inkuta, pavoma, n'igisenge by'iki cyumba bigomba kuba byubakishijwe ibikoresho bitagwa umugese, bidashobora kwangizwa n'ubukonje kandi bishobora gusukurwa mu buryo bworoshye
3. Icyumba kigomba kuba gifite ibikoresho bigaragaza ibipimo by'ubushyuhe kandi bigakorerwa igenzura buri gihe ibipimo bitanga bibe ari iby'ukuri

1. There shall be provided a separate room for condemned meat;
2. The room shall be provided with a door and be locked at all the times;
3. The room shall be suitably marked with the word "CONDEMNED".

G.4. Detained meat room

There shall be provided a separate chilling room for further carcass examination in doubtful cases, located adjacent to the slaughter hall and condemned meat room.

G.5. Chilling room

1. There shall be provided a chilling room able to be set between 0°C and 4°C with sufficient capacity to accommodate the whole quantity of meat slaughtered per day;
2. The walls, floors, and ceilings of the cold room shall be built of rust resistant and durable materials impervious to moisture which can be cleaned and sanitized as necessary;
3. The room shall be fitted with automatic temperature recorder which is regularly calibrated to indicate the temperature of the room;

4. Nyuma yo kubaga, inyama zigomba kubanza gukonjeshwa ku bukonde bwo hasi mbere yo kurekurwa;
5. Inyama zizaba zikonje mugihe zizaba ziri ku bubushyuhe buri hagati ya dogere selisiyusi 0 na 4;
6. Mugihe inyama zibitswe ku ibagiro, zigomba kuba ziri ku bushyuhe bwa zero cyangwa munsu kugeza igihe zihaviriye;

G.6. Aho gukatira, gupimira no kohereza inyama

1. Iki cyumba kigomba guhuzwa n'ibyumba bikonjeshwa hakoreshejwe ibyuma byabugenewe
2. Kuba hari ibyuma bimanikwaho inyama bikozwe mu bikoresho bitagwa umugese
3. Kuba hari ibikoresho byo gukaraba intoki, ameza akozwe mu bikoresho bitagwa umugese, kuba hari amazi ashyushye n'akonje;
4. Ubushyuhe bw'icyumba bugomba kuba hagati ya dogere celisiyusi 7 na dogere celisiyusi 10 mugihe cy'akazi;
5. Kuba hari amazi ashyushye kuri dogere celisiyusi 82 yo gusukuriramo ibyuma;

G.7 Icyumba cyo gufuriramo imyambaro y'akazi

Kuba hari icyumba cyangwa ahantu hagenewe gusukurira imyenda y'akazi.

G.8. Icyumba cyo kubagiramo mu buryo bwihutirwa

4. After slaughter, meat shall undergo primary chilling before being released for sale;
5. The chilling shall be completed when the warmest point of the carcass and/or offal has reached the temperature between 0 and 4 degrees Celsius;
6. In case the meat is stored at the abattoir, the temperature shall be maintained at 0°C or below until dispatched.

G.6. Cutting, weighing and dispatch room

1. Room shall be connected with a rail system to the carcass chilling room and weighing machine;
2. Carcass hangers shall be provided and made of stainless steel;
3. The room shall be furnished with hand washing facilities, rust resistant tables, hot and cold-water supply;
4. The room temperature shall be kept between 7 °C and 10 °C during working time;
5. A knife sterilizer with potable water maintained at 82° C shall be provided.

G.7. Clothes washing room

There shall be provided an appropriate room/area in the slaughterhouse premise for washing of working clothes.

G.8. Emergency slaughter room

1. Kuba hari ahabugenewe ho kubagira amatungo ananiwe cyangwa yakomeretse
2. Kuba hari ibikoresho byabugenewe nk'ibiri ahabagirwa amatungo muri rusange
3. Kuba hari ameza akozwe mu bikoresho bitagwa umugese, hari amazi ashyushye n'akonje.

H. Ibikorwa remezo

G.1. Amashanyarazi

1. Kuba hari ingufu z'amashanyarazi ku buryo buhoraho;
2. Kuba hari moteri itanga amashanyarazi igihe cyose bibaye ngombwa.

H.2. Gucunga imyanda

1. Inyubako yifashishwa mu gutwika inyama zajugunywe igomba kuba yubatswe mu mbago z'ibagiro kandi uburebure bw'igice gisohora umwotsi bukaba burenze uburebure bw'inzu y'ibagiro;
2. Inyubako y'ahatwikirwa inyama zajugunywe ishobora kubakwa hakoreshejwe ibyuma cyangwa amatafari;
3. Ingano y'iyi nzu igomba kuba ihagije kuburyo ishobora kwakira igikanka cyose cy'itungo rinini icyarimwe

Ingingo ya 38. Ibisabwa byihariye ku ibagiro rinini

Ibagiro rinini rigomba:

1. Kubahiriza ibisabwa rusange biteganywa n'aya mabwiriza;

1. Emergency slaughter hall for exhausted, injured animals slaughtering shall be provided;
2. Facilities, fittings and finishes shall match those of the main slaughter hall;
3. The units shall be equipped with stainless steel table, drain hole, cold and hot water and wash down point.

H. Facilities

H.1. Electricity

1. There shall be a permanent source of electrical power;
2. A standby source of power shall be provided all time.

H.2. Waste management

1. The incinerator shall be built on the leeward of the abattoir and the height of chimney shall be higher than the abattoir height;
2. The incinerator shall be built either from metal or bricks;
3. The size of incinerator shall be enough to accommodate whole carcase of a large animal at a time.

Article 38: Specific requirements for Large-size slaughterhouses

The large size slaughterhouse shall:

1. Comply with the provisions of general requirements of these regulations;

2. Kubahiriza ibisabwa byihariye ibagiho riciriritse biteganywa mu ngingo ya 37 y'aya mabwiriza;
3. Kuba hari laboratwali ntoya ifite ibikoresho byibanze birimo ibipima ibisigazwa by'imiti mu nyama;
4. Kuba hari uburyo bwo gucunga imyanda bwemewe n'Urwego rubifitiye ububasha.

Ingingo ya 39. Ibagiro ryubatse ahororerwa

1. Kubaka ibagiho ahororerwa byemewe gusa kubakwa ahororerwa inkwavu n'inkoko
2. Ibagiro ryubatswe ahororerwa rigomba kubahiriza ibisabwa rusange biteganijwe muri aya mabwiriza;
3. Ibagiro rigomba gutandukanywa mu buryo bugaragara n'inzu zororerwamo;
4. Ibagiro ryubatswe ahororerwa rigomba kugira ibikoresho by gukonjesha inyama.

Ingingo ya 40. Ibisabwa byihariye ibagiho rigenda

Kwemererwa kubaga inyama zo zigenewe kuribwa n'abantu, ibagiho rigenda:

1. Rigomba kuba ryanditswe kimwe n'andi mabagiho
2. Ukoresha ibagiho rigenda agomba kubahiriza ibisabwa muri rusange ku yandi mabagiho biteganywa n'aya mabwiriza mu ngingo 27,28,29,30,31,32 na 35;

2. Comply with all requirements of the medium size slaughterhouse stated in the article 37 of these regulations;
3. Provide a mini laboratory with minimum equipment including antibiotic residues testing kit;
4. Provide waste treatment system approved by the Competent Authority.

Article 39: On-farm slaughterhouse

1. On farm slaughterhouse shall be set and operated only for poultry, Rabbit and Guinea pigs;
2. On farm slaughterhouse shall comply with the provisions of the general requirements;
3. The slaughterhouse shall be physically separated from the farming premises;
4. On farm slaughterhouse shall provide onsite chilling facilities.

Article 40: Specific requirements for MSU

To be authorized to prepare / produce meat for human consumption, any Mobile Slaughter Unit shall:

1. Be registered by following the same administrative registration processes as per other slaughterhouses;
2. The MSU operators shall comply with the general requirements that apply to a fixed slaughterhouse cited in articles 27,28,29,30,31,32 and 35;

3. Kugira ibikoresho byose byabugenewe, byubatswe neza kandi biri ahabugenewe kugira ngo bifashe mu kugira icyerekezo kimwe cy'ibikorwa byo kubaga, kugenzura inyama n'ibikorwa by'isuku;
4. Ibikoresho bifite aho bihurira n'inyama bigomba kuba bikoze mu bikoresho bitagwa umugese, bikomeye, bitinjirwamo n'amazi, byoroshye koza no gushyiraho imiti yica udukoko, bitameneka ubusa, bidakoboka kandi bitinjirwamo n'ibintu bitari ngombwa;
5. Kuba rishobora gukoreshwa mu kubaga amatungo no gutwara inyama zikagera ahagenewe kuzikonjesha, kuzigurisha cyangwa guzitunganya;
6. Gukuraho uruhu hamwe n'ibyo munda bibera imbere mu ibagiro, amatungo amaze kubagwa agashyirwa mugice cy'ibagiro cya firigo amanitse ku byuma byabugenewe;
7. Ibagiro rigenda ntirishobora gukoreshwa nka busheri cyangwa iduka ricuruza inyama.

Usibye ibisabwa byavuzwe haruguru, ibisabwa bikurikira nabyo bigomba kubahirizwa:

1. Buri bagiro rigenda rigomba kugira: uburyo bwo kuzamura amatungo amaze guteshwa ubwenge, uburyo bwo kumanika inyama, imashini ikuraho uruhu, uburyo bwo kuyobora amazi yanduye, uburyo bwo gukonjesha, imiyoboro y'umuriro w'amashanyarazi adafite aho ahurira n'amazi, ibikoresho by'isuku n'isukura, moteri itanga ingufu z'amashanyarazi, uburyo bwo kubika amazi, uburyo bwo gushyushya amazi

3. Have all equipment and utensils hygienically designed, constructed and installed to allow one directional flow of slaughtering operations, adequate cleaning and sanitizing and inspection activities;
4. Surface of materials and coating shall be stainless, durable, nontoxic, non-absorbent, cleanable and where required capable of being disinfected, without breaks, resistant to cracking, chipping, flaking and abrasion and prevent penetration of unwanted matter;
5. Be used to slaughter livestock and transport dressed carcasses to fixed facility for chilling and subsequent selling or processing;
6. Skinning and evisceration will take place inside the unit and dressed carcasses are then hung in a refrigerated section of the unit;
8. An Mobile slaughter unity shall not be used as a butchery or meat retail shop.

In addition to the above requirements, the following requirements shall also apply:

1. Each self-contained mobile unit shall include, animal lifting system for stunned animals, meat rail hanging system, hide puller, drainage system, refrigeration system, waterproofed electrical system, clean up and sanitization facilities, power generator, water storage system, water heater / sterilization system and shall be made of food grade materials/chemicals;

kandi ibikoresho biyigize bikaba byemewe gukoreshwa mu biribwa.

2. Ubushyuhe bwo mu cyumba gikonjesha bugomba kuba bugaragara kandi bugenzurwa;
3. Ibagiro rigenda rigomba kuba rigizwe nibice bibiri (2) birimo icyumba cyo kubagiramo hamwe nicyumba cyo gikonjesha. Mu cyumba cyo gikonjesha, hagomba kuba harimo ibikoresho byemewe gukoreshwa mu biribwa bitwarwamo inyama zo munda zitandukanye n'iz'umubiri. Icyumba cyo gutunganyirizamo inyama gishobora kongerwaho bitewe n'ubunini bw'ibagiro;
4. Inkuta, hasi, n'igisenge by'ibagiro rigenda bigomba kuba byubakishijwe ibikoresho bitagwa umugese, biramba bitangizwa n'ubukonje kandi bishobora kozwa no guterwa imiti yica udukoko aho bikenewe;
5. Kuba hari uburyo bwo kwinjiza umwuka uhagije mu ibagiro rigenda mu rwego rwo kugenzura umwuka utari mwiza no kurinda kwandura kw'inyama
6. Ibikoresho byose byo gupima mu ibagiro rigenda bigomba kugira ibyemezo ko byakorewe ubugenzuzi n'urwego rubifiye ububasha;
7. Ibagiro rigenda rigomba kugira uburyo bwo kuyobora imyanda hirindwa ko ryagenda ryanduza ibidukikije
8. Ibagiro rigenda rigomba gushyirwaho mu buryo bugaragara ubushobozi bwaryo bwo kubaga.

2. The temperature of the cooling and heating systems shall be indicated and controllable;
3. The MSU shall be composed of a minimum of two (2) compartments including slaughtering room and cooling/chilling room for storage. Within the cooling room, there shall be food grade containers for keeping offal separately from carcasses. A processing room may be added depending on the size of the truck;
4. The walls, floors, and ceilings of the Mobile Slaughter Unit shall be built of stainless and durable materials impervious to moisture which can be cleaned and sanitized as necessary;
5. There shall be adequate ventilation in the MSU space in order to control odors, vapors, and condensation in the unit to prevent adulteration of product;
6. All measuring devices of MSU shall have valid calibration certificates;
7. Mobile Slaughter Unit shall be designed with a waste channelling system to avoid any waste leakage into the environment;
8. Mobile Slaughter Unit shall be marked with slaughtering capacity.

Ingingo ya 41. Ibisabwa ku bikorwa byo kubagira mu ibagiro rigenda

1. Mbere yo kujyana ibagiro rigenda aho rigiye kubagira, ny'iri bagiro agomba kubanza kubimenyesha ubuyobozi bw'Akarere rizajya gukoreramo kugirango hemezwe ko aho rizakorera hakwiye kandi bizashoboka kubahiriza amabwiriza agenga ibikorwa byo kubagira mu ibagiro rigenda yashyizweho n'Urwego ngenzuramikorere;
2. Umugenzuzi w'inyama agomba kuba igihe cyose ari aho ibagiro rigenda riri gukorera kandi akaba ahari mbere yo gutangira kubaga kugirango abanze agenzure ubuzima bw'amatungo agiye kubagwa;
3. Ubugenzuzi bw'amatungo agiye kubagwa agenzurwa mu masaha 24 mbere y'uko abagwa kugira ngo harebwe neza ubuzima bw'amatungo agiye gutanga inyama;
4. Nta tungo rirwaye, rigiye gupfa, ryipfishije ryemerewe kubagirwa mu ibagiro rigenda. Kereka itungo ryakomeretse umugenzuzi w'inyama abanje kubitangira uburenganzira kandi akanakorera ubugenzuzi inyama riri butange
5. Mugihe cy'ibikorwa byo kubaga, ibagiro rigenda rigomba gukorera ahantu:
 - (i) Hari isoko y'amazi meza,
 - (ii) Aho imyanda ishobora gucungwa muburyo bwemejwe n'inzego zibishinzwe

Article 41: Requirements for slaughtering operations in a MSU

1. Prior to moving the MSU to any location for slaughtering operations, the MSU operator shall notify the respective District authority with oversight of that location to approve the appropriateness of operations according to guidelines for MSU slaughtering operations stipulated by the competent authority;
2. The meat inspector shall always be present during animal slaughtering in the mobile abattoir and shall be on-site prior to slaughter to verify the health of live animals to be slaughtered;
3. The ante mortem inspection shall be performed on all animals within 24 hours of slaughter to ensure safe and suitable handling of animals intended for meat;
4. No down, diseased, dying, or dead animals shall be slaughtered in the mobile abattoir (An exception may be made for a recently injured animal accompanied by a veterinarian's certificate and a postmortem examination shall be by that veterinarian);
5. At the time of operations, the mobile abattoir shall be located in an area where:
 - (i) There is a source of potable water,
 - (ii) Waste shall be managed in a way approved by the relevant authority

6. Aho ibagiyo rigenda rizakorera hashobora gushyirwa uburyo butuma amatungo azaza kubagwa azarindwa izuba cyangwa imvura kandi amatungo akazaba afite aho kwisanzurira aho azaba ategerereje.
7. Ahakikije aho ibagiyo rigenda rikorera ibikorwa byo kubaga hagomba kuba hatari ivumbi, ibyondo cyangwa indi myanda yakanduza mugihe cyo gutesha ubwenge amatungo agiye kubagwa;
8. Ibagiyo rigenda rigomba kuba rihagaze mu buryo amatungo ategerereje kubagwa atareba uko andi ari kubagwa
9. Imbwa cyangwa andi matungo abana n'abantu agomba kurindwa kugera ahari kubera ibikorwa byo kubaga
10. Niba hari moteri ikoreshwa nk'isoko y'ingufu z'amashanyarazi y'ibagiyo, igomba gushyirwa kure gato y'ibagiyo kugira ngo hirindwe ko imyuka irekura itaba intandaro yo kwanduza inyama.

Ingingo ya 42. Ibikoresho by'isuku, amacumbi n'ibiro by'abakozi bashinzwe ubugenzuzi mu ibagiyo rigenda

1. Uburyo bwo gukaraba intoki / umubiri hamwe n'ubwiherero bigomba kuba bihari ku bakozi b'ibagiyo. Mugihe ibi bitari mu ibagiyo imbere, bigomba kuba biri hanze yaryo mu ntera itari ndende;
2. Ibagiyo rigenda rigomba gukorera gusa k'ubutaka bwa ny'iri ahororerwa rigiye gukorera ibikorwa byo kubaga cyangwa hafi y'inyubako rusange aho ubwiherero n'ibindi bikorwa remezo bikenewe bishobora kuboneka. Iyo ibimaze nta biri aho ibagiyo

6. Where the MSU is operating, there shall be a shelter to protect the animals from the weather elements and animals shouldn't be over crowded in the holding area;
7. The area surrounding the MSU shall be as free as possible from dust, fecal material or mud to minimize contamination during stunning;
8. The MSU shall be placed in a manner that stunning and slaughtering operations are not visible to animals in a holding area;
9. Dogs or other pets shall be confined in an area away from where slaughter will occur;
10. If a combustion engine generator is used as a power source for the MSU, it shall be placed a little far from the MSU to prevent exhaust emissions creating off odors and chemical contaminants.

Article 42: Sanitary facilities and office accommodations for inspection personnel in a MSU

1. Hand/body washing and toilet facilities shall be provided for inspection personnel and MSU employees. While these provisions may not be located inside the MSU, they shall be available within a "reasonable" distance;
2. The MSU shall only operate on the livestock owner's property or proximity to a public building where toilet facilities and other accommodations are available. Where

rigiye gukorera, ukoresha ibagiyo rigenda agomba kugaragaza ko ibikenewe byose ibagiyo ribiyifitiye;

Ingingo ya 43. Kugenzura inyama no kuzitwara mu ibagiyo rigenda

1. Umugenzuzi w'inyama, igihe cyose agomba kuba ari ahari gukorerwa ibikorwa byo kubaga n'ibagiyo rigenda kugirango akore ubugenzuzi bw'amatungo mbere yo kubagwa na nyuma yo kubagwa;
2. Ubushyuhe mu cyumba gitwawemo inyama bugomba kuguma kuri dogere enye cyangwa munsu. Ikinyabiziga kigomba kuba gifite isuku, nta mpumuro mbi irimo kandi hakabamo uburyo bwo kumanika inyama butuma zidakora ku nkuta cyangwa hasi.

UMUTWE WA V: KWANDIKA IBINYABIZIGA BITWARA INYAMA

Ingingo ya 44. Ibyiciro by'ibinyabiziga bitwara inyama

Ibinyabiziga bikoreshwa mu gutwara inyama birimo ibikonjesha n'ibidakonjesha.

Ingingo ya 45. Gusaba kwandikisha ikinyabiziga gitwara inyama

Umuntu wese ushaka gukoresha ikinyabiziga mu gutwara inyama agomba gusaba kucyandikisha ashyikiriza urwego rubishinzwe ibyangombwa bikurikira:

1. Inyandiko isaba yujuje neza kandi iriho umukono;

the aforementioned is not applicable, the MSU operator shall demonstrate availability of equivalent mobile facilities;

Article 43: Meat Inspection and transportation requirements at a MSU

1. Meat inspector shall always be present when meat is processed in the mobile abattoir to perform the ante-mortem and post mortem inspection;
2. The temperature in the trailer shall remain at 4°C or lower throughout transport. The vehicle must be clean, free from odors and the hanging method must not allow the product to contact the walls or floors.

CHAPTER V: REGISTRATION OF MEAT CARRIERS

Article 44: Categories of meat carriers

Carriers used to transport meat are categorised as Refrigerating and Non-Refrigerating carriers.

Article 45: Application for registration of meat carrier

Any person who intends to use a carrier to transport meat shall apply for the meat carrier registration by submitting to the Regulatory Authority the following documents:

1. Duly completed and signed application form;

2. Kopi y'icyangombwa cyemerera imodoka gutwara ibintu cyatanzwe n'Urwego rubifitiye ububasha (RURA);
3. Kopi y'icyemezo kigaragaza ko ikinyabiziga ri kizima (Controle technique);
4. Kopi y'icyemezo cy'indangamimerere y'ikinyabiziga (carte jaune);
5. Kopi yindangamuntu/icyemezo cya koperative cyangwa kompanyi itwara inyama
6. Inyemezabwishyu y'amafaranga asabwa
7. Urutonde rw'abakozi n'ibyemezo byabo bya muganga.

Ingingo ya 46. Kugenzura ibinyabiziga bitwara inyama

1. Umukozi ushinzwe ubugenzuzi woherejwe n'Urwego rubifitiye ububasha agenzura ibinyabiziga bitwara inyama kugira harebwe ko zujuje ibisabwa ngo zitware inyama zigenewe kuribwa n'abantu
2. Ikinyabiziga gitwara inyama kigomba kubahiriza ibisabwa rusange n'ibisabwa byihariye bikurikira kugira ngo cyemererwe gutwara inyama zigenewe kuribwa n'abantu;

Ingingo ya 47. Ibisabwa ku miterere y'ikinyabiziga gitwara inyama

1. Inkuta, igisenge no hasi by'igice gitwarwamo inyama bigomba kuba bikozwe mu bikoresho bitagwa umugese, bitinjirwamo n'amazi, byorohereye, bidasize irangi, byoroshye koza no gutera imiti yica udukoko;

2. A copy of authorization for transport of goods issued by a Competent Authority (RURA);
3. A copy of vehicle inspection certificate (controle technique) issued by a Competent Authority (RNP);
4. A copy of vehicle registration certificate (carte jaune);
5. Copy of ID of business owner(s) or a copy of company registration/cooperative certificate;
6. A proof of payment of applicable fee;
7. List of personnel with their valid medical certificates.

Article 46: Inspection of the meat carrier for suitability

1. An inspecting officer designated by the Regulatory Authority shall inspect the meat carrier to determine its suitability to transport meat for human consumption;
2. The carrier shall comply with the following general and specific requirements in order to be allowed to transport meat for human consumption.

Article 47: Design and structural requirements for meat carriers

1. The walls, ceiling and floor, of the compartment in which the meat is kept shall be made from smooth, crack and stainless material and which is impermeable to water and be of a light colour free from paint and easily cleaned and disinfected;

2. Igice gitwarwamo inyama kigomba kuba kidashobora kwinjirwamo n'umukungugu, amazi kandi inzugi zacyo n'amadirishya bifungika neza;
 3. Uburyo bwifashishwa mu kwinjiza umwuka mwiza hamwe n'imiyoboro y'amazi mu gice gitwarwamo inyama bigomba kuba biriho ibikoresho byo kurinda ko ivumbi ryinjira;
 4. Inyama zigomba gushyirwa kumanikwa ku byuma byabugenewe, kuri paleta cyangwa mu bisanduku bikoze mu bikoresho byabugenewe ku buryo zidakora hasi mu modoka
 5. Ibyuma bimanikwaho inyama, paleta cyangwa ibisanduku bikoreshwa mu gutwara inyama bigomba kuba bikoze mu buryo bukurikira:
 - i. **Ibyuma byabugenewe bimanikwaho inyama:** bigomba kuba byubatswe kuburyo birinda inyama kugwa mugihe zitwawe kandi bikoze mu bikoresho bitagwa umugese kandi byoroshye kubisukura.
 - ii. **Ibisanduku :**
 - Bigomba kuba bikoze mu bikoresho bitagwa umugese kandi byoroshye kubisukura;
 - Hagomba gusigara nibura umwanya wa santimetero eshanu hagati y'igisenge n'igisanduku cyuzuye inyama.
 6. Inyama zo munda zigomba gutwarwa mu bikoresho byihariye bitinjirwamo n'amazi bipfundikirwa neza kandi byoroshye kubisukura
2. The compartment in which the meat is carried shall be dustproof and water-tight and its doors and lids be fitted so as to be dust and water-tight;
 3. Ventilation inlets and outlets and drainage outlets of the space of the carrier in which meat is contained shall be equipped with dust filters;
 4. Meat shall be placed on rails or crates in a such manner that it shall not be in direct contact with the floor of the compartment;
 5. Rails and crates used for the transportation of carcass meat, whether in whole carcass, sides, quarters or boned cut meat, shall be constructed as follows:
 - i. **Rails:** the hooks shall be of such a construction as to prevent the meat from falling down during transportation and made from rust and corrosion resistant material and easy to clean
 - ii. **Crates:**
 - shall be made from rust and corrosion resistant material and easy to clean;
 - there shall be a free space of not less than 5 centimetres between the ceiling of the compartment and the fully loaded crates.
 6. Viscera meat shall be transported in containers which are water tight and are easily cleaned and disinfected and which have close-fitting lid.

Ingingo ya 48. Ibiranga ibinyabiziga bitwara inyama

1. Ibinyabiziga bitwara inyama bigomba kuba byanditseho mu buryo bugaragara ko bikoreshwa mu gutwara inyama gusa.
2. Ibinyabiziga bitwara inyama bigomba kuba bisize irangi ry'umweru hose kandi impande enye zose z'ikinyabiziga zanditseho ijambo "INYAMA" mu ibara ry'umutuku no mu nyuguti zifite uburebure butari munsi ya santimetero 20.

Ingingo ya 49. Ibisabwa abakozi batwara inyama

Abakozi batwara inyama bagomba kugira isuku n'ubuzima buzira umuze kugira ngo batware inyama zigenewe kuribwa n'abantu, bagasabwa ibi bikurikira:

1. Kwambara imyenda isukuye igihe cyose batwaye inyama;
2. Kubahiriza ibivugwa muri aya mabwiriza mu ngingo ya 31.A;
3. Gupfuka ibikomere bafite k'umubiri bakoresheje ibipfuko bitinjirwamo n'amazi
4. Gukaraba intoki igihe cyose bikekwa ko zakwanduza inyama (urugero: nyuma yo kuva mu bwihereho, nyuma yo gufata amafunguro);
5. Kutanywa itabi hafi y'inyama igihe icyo ari cyo cyose;
6. Abatwara inyama bagomba kwirinda ko inyama zakwandura:

Article 48: Vehicle labelling requirements

1. Meat transportation carriers shall be designated and marked "for meat use only," and be used only for transporting meat;
2. Meat transportation carriers shall be painted white and shall be displayed in red the legend MEAT in block letters not less than 20 centimetres high on all four sides.

Article 49: Meat transport personnel requirements

Meat transporters shall exercise personal hygiene and health practices so the meat is suitable for human consumption by:

1. Wearing clean clothing at every time they are handling meat;
2. Comply with the provisions of the article 31.A of these regulations;
3. Covering open wounds with a waterproof bandage;
4. Washing their hands whenever it is likely their hands could contaminate meat (for example, after visiting the toilet, after meal breaks);
5. Not smoking around product at any time;
6. Transporters shall ensure that meat is protected from contamination by:

- | | |
|---|--|
| <ul style="list-style-type: none"> (i) Babika inyama zo munda ku buryo zitavangwa n'iz'umubiri (ii) Kurinda ko amatungo yegera ikinyabiziga gikoreshwa mu gutwara inyama; (iii) Gutwara inyama zitakonjesheje cyane ku bukonje butarenze dogere selisiyusi 4 (iv) Kugenzura ko inyama zabanje gukonjeshwa ku bukonje bwo hejuru zinatwawe kuri ubwo bukonje bwo hejuru; (v) Kugenzura ko inyama zitwawe hakurikijwe ibipimo by'ubukonje byavuzwe hejuru; (vi) Kugenzura ko ikinyabiziga gifite igikoresho cyo gupima ubushyuhe mu gice gitwawemo inyama kandi ko cyakorewe ubugenzuzi n'Urwego rubifitiye ububasha kandi hakaba hari icyemezo kibyemeza (vii) Kugenzura ko imiti ikoreshwa mu gusukura ikinyabiziga ari iyemewe gukoreshwa ku bikoresho bifite aho bihurira n'ibiribwa kandi ntibikwe mu modoka itwara inyama; (viii) Kugenzura ko amazi akoreshwa mu koza ikinyabiziga gitwara inyama aturuka ahantu hasukuye kandi ari meza; (ix) Kugenzura ko abashoferi bahuguwe bazi inshingano zabo kandi bafite ubumenyi bukwiye ku gufata neza inyama no kubahiriza isuku yazo | <ul style="list-style-type: none"> (i) storing viscera meat separately from other meat; (ii) not allowing animals in the area of the vehicle used to transport meat; (iii) transporting chilled meat at not more than 4°C; (iv) ensuring frozen meat are to remain frozen during transport; (v) monitoring meat during transport to ensure it meets the above temperature requirements; (vi) ensuring vehicles are fitted with a temperature measuring device that is routinely calibrated to an accuracy of +/- 1°C with a valid calibration certificate issued by a competent authority; (vii) ensuring cleaning chemicals are food grade and not kept in the vehicle that is used to transport meat; (viii) ensuring water used to clean vehicles is from a clean and good quality source; (ix) ensuring drivers are trained in the appropriate skills and knowledge of safe meat handling and meat hygiene to perform their job safely and competently, and made aware of their responsibilities; |
|---|--|

- (x) Kugenzura ko ikinyabiziga gitwara inyama gifite isuku kandi gikora neza

Ingingo ya 50. Gukurikirana amakuru y'igenzura ry'ubuziranenge bw'inyama n'igemurwa ryazo

Abatwara inyama bagomba kubika ibyemezo by'uko inyama zasuzumwe biherekeza inyama kugirango bifashe mu kumenya inkomoko yazo

Ingingo ya 51. Ubugenzuzi bw'ibinyabiziga bitwara inyama

1. Ku buryo buteganyijwe, ibinyabiziga bitwara inyama bigenzurwa n'Urwego rubifitiye ububasha harebwa ko byujuje ibisabwa kandi hagafatwa ibyemezo mu gihe bigaragaye ko hari ibitari kubahirizwa;
2. Kutubahiriza kimwe mu bisabwa bishobora gutuma uwakoze ikosa ahanwa mu buryo buteganywa n'amategeko ndetse bikaba byanatuma uruhushya rwatanzwe ruhagarikwa n'Urwego ngenzuramikorere

Ingingo ya 52. Ibisabwa byihariye ku binyabiziga bidakonjesha

1. Igice gitwarwamo inyama kigomba kuba gikowe mu byuma bitagwa umugese;
2. Igice gitwarwamo inyama ntigisigwa irangi
3. Ikinyabiziga gitwara inyama kidakonjesha gitwara inyama ahantu hatarenze amasaha abiri kandi cyemerewe gutwara inyama ku mabagiro mato gusa.

- (x)ensuring that meat transport vehicle is in a hygienic condition and are maintained in good working order.

Article 50: Traceability of transported meat

Meat transporters shall keep all veterinary inspection certificates during meat transportation for traceability purposes

Article 51: Inspection of meat transportation carriers

1. On a scheduled basis, meat transport carriers shall be checked by the regulatory authority for compliance and action will be taken if noncompliance is observed;
2. Failure to comply with any of the requirements may entail legal action against the defaulters, and even result in cancellation of license by the Regulatory Authority.

Article 52: Specific requirements for Non-refrigerating carriers

1. The meat compartment of a non-refrigerated carrier shall be made with non stainless steel;
2. The meat compartment shall not be painted;
3. A non-refrigerating carrier shall not carry meat more than two hours from the loading time and are allowed to operate only with small size slaughterhouse.

Ingingo ya 53. Ibisabwa byihariye ku binyabiziga bikonjesha

1. Ibinyabiziga bikonjesha bigomba kuba bikoze mu bikoreho birinda ihindagurika ry'ubushyuhe kandi bifite uburyo bwo gukonjesha ku buryo ubukonje mu gice gitwarwamo inyama buhora muni ya dogere enye mugihe gitwaye inyama;
2. Inyama zikonje ku bukonje bwo hasi zigomba gutwarwa ku bukonje butarengeje dogere enye;
3. Inyama zikonje ku bukonje bwo hejuru zigomba gutwarwa ku bukonje bwa dogere -18 no hejuru.

UMUTWE WA VI: KWANDIKISHA INYUBAKO ZICURUZA INYAMA

Ingingo ya 54. Ibyiciro by'inyubako zicuruza inyama

Inyubako zicuruza inyama ziri mu byiciro bibiri: **Busheri n'iduka ricuruza inyama**

Ingingo ya 55. Gusaba kwandikisha inyubako n'uruhushya rwo gucuruza inyama

Umuntu wese ushaka gucuruza inyama agomba kubanza kwandikisha inyubako azakoreramo akanasaba n'uruhushya rwo gucuruza inyama atanga ibisabwa bikurikira k'Urwego ngenzuramikorere:

1. Inyandiko isaba yujuje neza kandi isinye

Article 53: Specific requirements for Refrigerating carriers

1. Refrigerating carriers shall be insulated and equipped with refrigeration system where the temperature inside the container is always maintained at less than 4°C during the time of meat transportation;
2. Chilled meat shall be transported at the temperature of 4°C and below;
3. Frozen meat shall be transported at the temperature of -18°C and below.

CHAPTER VI: REGISTRATION OF MEAT RETAIL PREMISES

Article 54: Categories of meat retail premises

Meat retail premises shall be categorized as **Butchery** and **Meat shop**

Article 55: Application for registration and operational license of meat retail premises

Any person who intends to operate a meat retail premise shall apply for registration by submitting to the Regulatory Authority the following documents:

1. Duly completed and signed application form;

2. Kopi y'indangamuntu ya nyiri ubucuruzi, kopi y'icyemezo cya koperative cyangwa kompanyi;
3. Inyemezabwishyu y'amafaranga asabwa ;
4. Urutonde rw'abakozi n'ibyemezo byabo bya muganga
5. Kopi y'icyangombwa kigaragaza ko ukoresha inyubako ari iye cyangwa icyemezo cy'ubukode bw'inyubako;

Ingingo ya 56. Kurwanya udukoko mu nyubako icuruza inyama

Kurwanya udukoko bigomba kubahiriza ibivugwa mu ngingo ya 32 y'aya mabwiriza.

Ingingo ya 57. Ibisabwa abakozi mu nyubako icuruza inyama

Abakozi bakorera mu nyubako icururizwamo inyama bagomba kubahiriza ibivugwa mu ngingo ya 31 A na C y'aya mabwiriza.

Ingingo ya 58. Ibisabwa bijyanye n'isuku mu nyubako icuruza inyama

1. Pavoma igomba kwozwa hakoreshejwe imiti yica udukoko yabugenewe mu gitondo mbere yo gutangira gukora na nimugoroba mbere yo gusoza ubucuruzi buri muni w'akazi;
2. Ibyuma bikonjesha bigomba guhora bifite isuku, kandi imikorere yabyo igakorerwa ubugenzuzi n'urwego rubifitiye ububasha

2. Copy of ID of business owner, copy of company registration/cooperative certificate;
3. A proof of payment of applicable fee;
4. List of personnel with their valid medical certificates;
5. A copy of premises ownership permits or a copy of lease agreement.

Article 56: Pest Control in the meat retail premise

Pest control shall comply with the provisions cited in Article 32 of this technical regulation.

Article 57: Personnel requirements in the meat retail premise

Meat retail premise personnel shall comply with the provisions cited in Article 31 point A and C of this regulation.

Article 58: Sanitary Practices in the meat retail premise

1. The floor shall be washed with appropriate disinfectant / detergent / sanitizer at the start and close of the business each working day;
2. The refrigerator / freezers shall always be clean, well maintained and adequately calibrated;

3. Inyama zicuruzwa zigomba kuvanwa ku ibagiro ryemewe;
4. icyemezo cy'uko inyama zagenzuwe kigomba kubikwa ahacururizwa inyama kikerekanwa mu bugenzuzi igihe cyose bibaye ngombwa;
5. Inyama zaturutse ahantu hatemewe cyangwa zitasuzumwe ntabwo zemerewe gucuruzwa nk'inyama zemewe kuribwa n'abantu
6. Inyubako icururizwamo inyama ntiyemerewe gukoreshwa nk'aho gutura cyangwa ngo igire umuryango ufungukira ahatuwe
7. Ibikoresho by'abakozi nk'imyenda, inkweto n'ibindi bigomba kugira akabati kabugenewe bibikwamo
8. Impu, ibinono, imitwe itakuweho uruhu hamwe n'inyama zo munda zitogeje ntibyemerewe kubikwa mu nyubako icuruza inyama;
9. Inyama zo mu nda zibikwa zitandukanye n'izindi
10. Gutegura amafunguro y'uburyo ubwo ari bwo bwose ahacururizwa inyama birabujijwe.

Ingingo ya 59. Ibisabwa mu gukurikirana aho inyama zaturutse mu nyubako icururizwamo inyama

Mu rwego rwo gukurikirana aho inyama zaturutse, icyemezo cy'uko inyama zasuzumwe kigomba kubikwa ahacururizwa inyama kandi kikerekwa ubugenzuzi igihe bisabwe.

3. Meat sold in the butchery shall always be sourced from authorized slaughterhouse;
4. Meat inspection certificate shall be kept in the meat retail premise to be shown at the time of inspection;
5. The meat obtained from unauthorized sources or non-officially inspected meat shall not be sold for human consumption;
6. The meat retail premise shall not be used for residential purposes nor it shall open into a residential room or compound;
7. Personnel belonging like clothing, shoes, documents etc. shall always be kept in the appropriate cupboard;
8. Hides, skins, hoofs, heads and unclean gut will not be allowed to be stored in the meat retail premise at any time;
9. The offals shall be kept separately from other meat cuts;
10. The preparation of food of any type inside the meat retail premise shall be strictly prohibited.

Article 59: Traceability requirements in the meat retail premise

For the traceability purpose, the veterinary inspection certificate shall always be kept in the meat retail premise and shown to meat inspector when requested.

Ingingo ya 60. Ibisabwa inyubako ya busheri

Inyubako ya busheri igomba kubahiriza ibi bikurikira:

1. Inkuta zigomba kuba ziriho amakaro y'umweru kugera ku buhagarike bwa metero ebyiri uvuye kuri pavoma kugira ngo byoroshye isuku;
2. Pavoma igomba kuba ikozwe n'amakaro y'umweru cyangwa ibikoresho bindi bikomeye byoroshye gusukura;
3. Ibikoresho byose bifite aho bihurira n'inyama bigomba kuba bikoze mu bikoresho bitagwa umugese byoroshye gusukura
4. Busheri igomba kugira icyapa cyanditseho "BUSHERI" mu buryo bugaragara
5. Nta kindi kintu uretse inyama kigurishwa muri busheri;
6. Hagomba hari uburyo bwo kubona amazi meza ahoraho muri busheri kandi hakaba n'uburyo bwo kuyabika;
7. Muri busheri hagomba kuba hinjira urumuri n'umwuka bihagije.

Ingingo ya 61. Aho busheri igomba kuba iherereye

1. Busheri igomba kuba iherereye ahantu harangwa n'isuku nta myanda iri mu mbago zayo cyangwa ahayikikije;

Article 60: The Butchery premise structure requirements

Any butchery shall comply with the following:

1. The walls shall be made of white and smooth tiles up to the height of minimum 2 m from the floor for easy cleaning and disinfection;
2. The floor shall be made of white tiles or similar solid materials easy for cleaning and disinfection;
3. All meat contact surfaces shall be made of aluminium, inox or marble-granite to facilitate proper cleaning and disinfection;
4. A butchery shall have a sign board displaying prominently its name and the word "BUTCHERY";
5. Nothing but meat shall be sold at the premises;
6. There shall be provision of continuous supply of potable water inside the premises and intermittent store arrangement should be made;
7. The butchery shall be sufficiently illuminated and ventilated.

Article 61: Location of butchery premise

1. The butchery shall be located in a sanitary place and free from filthy surroundings and shall maintain overall hygienic environment;

2. Busheri igomba guhorana isuku ihagije atari imbere mu nyubako gusa ahubwo n'ahayikikije hose;

Ingingo ya 62. Ingano ya busheri

1. Ingano ya busheri itandukana hakurikijwe ingano y'ibikorwa by'ubucuruzi bikorerwamo;
2. Busheri ntoya igomba kuba ifite icyumba kingana na meterokare 12 kandi ikaba yemerewe gushyirwamo firigo imwe gusa;
3. Kuri buri firigo imwe y'inyongera, ingano y'icyumba meterokare eshatu
4. Uburebure kuva kuri pavoma kugeza kuri parafo bugomba kuba butari munsi ya metero 2.5.

Ingingo ya 63. Ibikoresho byo muri busheri

Busheri iyo ariyo yose igomba kugira ibikoresho bikurikira:

1. Kugira ibikoresho byirukana amasazi;
2. Inyama zigomba gucuruzwa ziri muri firigo aho ubukonje buguma kuri dogere selisiyusi 4 cyangwa munsi. Ibi bikemezwa n'icyemezo cy'ubugenzuzi cy'urwego rubifitiye ububasha;

2. The butchery shall be maintained in a high standard of hygiene not only inside the butchery but also in its surroundings.

Article 62: Size of butchery

1. The size of butchery may vary according to the size of business and activities being carried out there in the butchery;
2. The minimum size of butchery shall be 12 m² floor surface and shall only be allowed to accommodate one meat refrigerator;
3. For each additional meat refrigerator, the room size shall increase by 3 m²;
4. The height from the floor to the ceiling in all categories of butcheries shall not be less than 2.5 meters.

Article 63: Equipment and Accessories in butchery

Any butchery shall have the following equipment and accessories:

1. The butchery shall have appropriate fly proofing materials;
2. The meat shall be displayed in a refrigerator where the temperature is maintained at 4 degrees Celsius or below. This shall be proven by a calibration certificate issued by the competent authority;

3. Amani agomba guhora abitswe ku bukonje bwa dogere - 3 no hasi yabwo. Ibi bikemezwa n'icyemezo cy'ubugenzuzi cy'urwego rubifitiye ububasha;
 4. Amani ntiyemerewe kubikwa hamwe n'izindi nyama muri firigo imwe;
 5. Umunzani ukoreshwa mu gupima inyama/amafi ugomba kuba ukoze mu buryo burinda gukorakora inyama bitari ngombwa kandi isahani yawo ikaba ikozwe mu bikoreho bitagwa umugese. Isahani ikoreshwa mu gupima inyama igomba kuba itandukanye n'ikoreshwa ku mafi;
 6. Ibyuma n'ibindi bikoreho bifite aho bihurira n'inyama muri busheri bigomba kuba bikoze mu bikoreho bitagwa umugese.
 7. Kuba hari utubati duhagije dukozwe mu byuma bitagwa umugese dushyirwamo ibikoreho byo muri busheri n'iby'abakozi.
 8. Ibikoreho byo gukatiraho inyama bigomba kuba bikoze mubikoreho byemewe gukoreshwa mu biribwa.
 9. Kuba hari igikoreho gishyirwamo imyanda gipfunduzwa akaguru.
 10. Ibikoreho byo kumanikaho inyama bikomba kuba bikoze mu byuma bitagwa umugese
 11. Inyama zishobora kumanikwa muri busheri igihe gusa ziri mu cyumba gikonjesha cyangwa igihe inyama zikigera muri busheri bari kuzikata ngo zishyirwe muri firigo
 12. Kuba hari uburyo bwo gukaraba intoki n'amazi meza hamwe n'isabune yabugenewe.
3. Fish shall always be kept at a temperature of - 3°C and below. This shall be proven by a calibration certificate issued by the competent authority;
 4. Fish shall not be allowed to be stored with other meat in the same refrigerator/freezer;
 5. The weighing scales used shall be of a type which avoids unnecessary handling and the plate of the scale shall be made of stainless steel. The plate of the scale for meat shall be different from the one used for fish;
 6. The knives, tools and hook used shall be made of stainless steel
 7. Sufficient cupboards made in stainless steel shall be available for storing knives, clothes and other equipment)
 8. The meat cutting board shall be of food-grade material)
 9. A waste bin with a pedal operated cover shall be provided in the premises)
 10. The rails and hanging hooks, if provided for hanging carcasses, shall be of stainless steel;
 11. Carcasses shall be hanged in the butchery only in the cooling rooms or at the time of cutting meat immediately from the abattoir before putting them in the refrigerator or in display cabinet type refrigerator;
 12. There shall be hand washing facilities with potable water and appropriate soap.

Ingingo ya 64. Iduka ricuruza inyama bazanye zikase cyangwa zipfunyitse

1. Ubuso bw'ahacururizwa inyama mu iduka bugomba kuba buhagije ukurikije ingano y'ubucuruzi;
2. Ubuso bw'ahacururizwa inyama bugomba kuba butari munsi ya meterokare 10 kandi hakemererwa kwakira firigo imwe cyangwa akabati kerekanirwamo inyama kamwe gakonjesha ;
3. Kuri buri firigo y'inyongera cyangwa akabati kerekanirwamo inyama ubuso bw'ahacururizwa inyama bwiyongeraho meterokare eshatu ;
4. Inyama igihe cyose zibikwa muri firigo cyangwa mu kabati gakonjesha kerekanirwamo inyama ku bukonje bwa dogere enye cyangwa munsi. Ibi byemezwa n'icyemezo cy'ubugenzuzi gitangwa n'urwego rubifitiye ububasha;
5. Amani agomba guhora abitswe ku bukonje bwa dogere selisiyusi - 3 no munsi. Ibi bizagaragazwa nicyemezo cy'ubugenzuzi gitangwa n'urwego rubifitiye ububasha;
6. Ibikoresho bifite aho bihurira n'inyama bigomba kuba bikoze mu bikoresho byemewe gukoreshwa ahari ibiribwa kandi bikoze mu bikoresho bitagwa umugese
7. Kuba hari ibikoresho byo gukaraba intoki n'amazi meza hamwe nisabune yabugenewe;
8. Abakozi bagomba kubahiriza ibikubiye muri aya mabwiriza mu ngingo ya 31 A na C z'aya mabwiriza;

Article 64: Meat shop selling meat already cut and packed

1. Size of the meat selling area in the shop shall be sufficient according to the selling capacity;
2. The minimum size of the meat selling area shall be 10 m² floor surface and shall only be allowed to accommodate one meat refrigerator or displaying meat cabinet;
3. For each additional meat refrigerator or displaying meat cabinet the size of meat selling area shall be increased by 3 m²;
4. Meat is always kept in the refrigerator or in refrigerated displaying cabinet where temperature is maintained at 4°C or below. This shall be proven by a calibration certificate issued by the competent authority;
5. Fish shall always be kept at a temperature of - 3°C and below. This shall be proven by a calibration certificate issued by the competent authority;
6. Materials in contact with meat shall be all food grade and made in non-corrosive materials;
7. There shall be hand washing facilities with potable water and appropriate soap;
8. Personal hygiene shall comply with the requirements highlighted in article 31 points A and C of these regulations;

9. Firigo, akabati gakonjesha kerekanirowamo inyama bigomba guhorana isuku kandi bigafatwa neza;
10. Inyama zicuruzwa zigomba kuba zavuye mu nyubako zemerewe gucuruza inyama (amabagiro, busheri, amaduka acuruza inyama);
11. icyemezo kigaragaza ko inyama zagenzuwe cyangwa inyemezabuguzi y'aho inyama zaguriwe bigomba kubikwa mu iduka ry'inyama kugira ngo byerekanwe mugihe cy'ubugenzuzi;
12. Inyama zaturutse ahantu hatabifitiye uburenganzira cyangwa inyama zidafite ibirango ko zasuzumwe ntizemerewe gucuruzwa;
13. Ibikoresho by'abakozi nk'imyenda, inkweto n'ibindi bigomba guhora bibitswe mu tubati twabigenewe;
14. Impu, ibinono, imitwe itabaze hamwe n'inyama zo muda zitogeje ntibyemerewe kubikwa ahacururizwa inyama
15. Inyama zo munda zigomba kubikwa zitandukanye n'izindi;
16. Umunzani ukoreshwa mu gupima inyama ugomba kuba ari uwabugenewe kandi isahani yawo ikozwe mu cyuma kitagwa umugese;
17. Mugihe inyama n'amafi bicururizwa mu iduka, hagomba kuba iminzani ibiri itandukanye cyangwa hakaba amasahani abiri y'umunzani. Imwe igakoreshwa mu gupima amafi indi igakoreshwa mu gupima inyama.

9. The refrigerator, freezers and displaying cabinet shall always be clean and well maintained;
10. Meat sold shall always be sourced from authorized meat premises (slaughterhouses, butcheries, meat shops);
11. Meat inspection certificate or receipt shall be kept in the meat shop to be shown at the time of inspection;
12. The meat obtained from unauthorized sources or unstamped meat is not allowed for sale;
13. Personnel belonging like clothing, shoes, documents etc. shall always be kept in the appropriate cupboard;
14. Hides, skins, hoofs, heads and unclean gut will not be allowed to be stored in the butchery premise at any time;
15. The offal shall be kept separately from other meat;
16. The weighing scales used shall be of a type which avoids unnecessary handling and the plate of the scale shall be made of stainless steel;
17. When selling both meat and fish, the weighing scales for meat shall be different from the one used for fish or have in place two scale plates, one for meat and an other one for fish

Ingingo ya 65. Amaduka acuruza inyama zaje zidakase

1. Kubahiriza ibisabwa **byavuzwe mu ngingo ya 64 y'aya mabwiriza**
2. Kugira icyumba cyabugenewe cyo gukatiramo inyama;
3. Icyumba cyo gukatiramo inyama kigomba kubahiriza ibisabwa bikurikira:
 - (a) Inkuta zigomba kuba ziriho amakaro y'umweru kugeza ku burebure bwa metero 2 uvuye kuri pavoma kugirango byoroshye isuku;
 - (b) Pavoma igomba kuba iriho amakaro y'umweru cyangwa ibindi bikoresho bijya kumera kimwe bikomeye kandi byoroshye gusukura;
 - (c) Ibikoresho byose bifite aho bihurira n'inyama bigomba kuba bikoze mu bikoresho bitagwa umugese byoroshye gusukura;;
 - (d) Nta kindi kintu uretse inyama zitunganyirizwa mu cyumba;
 - (e) Hagomba hari uburyo buhoraho bwo kubona amazi meza kandi hari uburyo bwo kuyabika;
 - (f) Icyumba kigomba kinjiza umwuka uhagije kandi gifite urumuri ruhagije;
 - (g) Kuba hari ameza akozwe mu cyuma kitagwa umugese n'ibikoresho byo gukata inyama byabugenewe;

Article 65: Meat shop that cuts meat (when meat is sourced in whole)

1. Comply with the requirements highlighted in Article 64 of these technical regulation
2. Have a separate and appropriate meat cutting room;
3. The meat cutting room shall comply with the following requirements:
 - (a) The walls shall be made of white and smooth tiles up to the height of minimum 2 m from the floor for easy cleaning and disinfection;
 - (b) The floor shall be made of white tiles or similar solid materials easy for cleaning and disinfection;
 - (c) All meat contact surfaces shall be made of aluminium, inox or marble-granite to facilitate proper cleaning and disinfection;
 - (d) Nothing but meat shall be handled at the cutting room;
 - (e) There shall be provision of continuous supply of potable water inside the premises and intermittent store arrangement should be made;
 - (f) The room shall be sufficiently illuminated and ventilated;
 - (g) There shall be appropriate stainless-steel table and meat cutting equipment;

(h) Ingano y'icyumba gikatirwamo inyama igomba kuba ihagije hakurikijwe ingano y'inyama zihatunganyirizwa.

UMUTWE WA VII: Gushyira mu bikorwa

Ingingo ya 66. Ubugenzuzi bwo ku masoko

Urwego ngenzuramikorere rugomba gukora ubugenzuzi ku nyubako zose zicururizwamo inyama n'ibinyabiziga bitwara inyama hakurikijwe uburyo bukwiye bwashyizweho hagamijwe kugenzura ko ibisabwa byubahirizwa kandi ko ibyangombwa byatanzwe bikoreshwa neza.

Ingingo ya 67. Ubugenzuzi bw'ibyinjiye mu gihugu

Ku mupaka, abatwizira ibagiro rigenda bagomba kwerekana kopi y'umwimerere y'uruhushya rwo gutwizira mugihe cyo kumenyekanisha kuri gasutamo nta mananiza. Umugenzuzi w'ubuziranenge ku mupaka hakurikije uburyo bwashyizweho bwo kugenzura ibyinjiye, , agomba gukora ubugenzuzi harimo no kugenzura ibyangombwa harebwa ko ibagiro rigenda ryinjiye ryujuje ibisabwa

Ingingo ya 68. Amakosa n'ibihano byo mu rwego rw'ubuyobozi

Umuntu wese unyuranyije naya mabwiriza aba akoze icyaha kandi agomba guhanishwa ihazabu iteganyijwe mumategeko n'amabwiriza abigenga.

(h) The size of the cutting room shall be sufficient according to the quantity of meat to be handled;

CHAPTER VII: Enforcement

Article 66: Market Surveillance

The Regulatory Authority shall conduct inspection on the market to all regulated premises and carriers in accordance to the respective procedure for the purpose of enforcement to ensure compliance with minimum requirements and verification of authenticity of issued registration certificates and licenses.

Article 67: Import inspection at the entry points

At the entry points, importers of MSU shall present the original copy of the import permit during customs declaration without any objections. The quality inspector at the entry point following procedures for inspection of general cargo, shall carry out quality inspection including document inspection for compliance verification.

Article 68: Faults and administrative sanctions

Any person who contravenes this technical regulation commits an offence and is liable on conviction to a fine provided in relevant laws and regulations.

UMUTWE WA VIII: INGINGO ZISOZA

Ingingo ya 69. Gukuraho ingingo zibanza

Ingingo zose zabanjirije aya mabwiriza ngengamikorere zivanyweho.

Ingingo ya 70. Inshingano

Urwego ngenzuramikorere ntirushobora kuryozwa ingaruka iyo ari yo yose ituruka ku gukoresha nabi ibyemezo/ impushya zatanzwe

Ingingo ya 71. Inzibacyuho

Mu gihe cy'amezi atandatu (6) uhereye igihe aya mabwiriza yatangiriye gukurikizwa, abasanzwe bakora ubucuruzi bw'inyama bose bagomba kuba bafite uruhushya rwo gucuruza inyama kandi inyubako bakoreramo zikaba zanditswe.

Ingingo ya 72. Gutangira

Aya mabwiriza ngengamikorere azatangira gukurikizwa ku muni yatangarijweho.

CHAPTER VIII:FINAL PROVISIONS

Article 69: Repealing Provision

All prior provisions contrary to this technical are hereby repealed.

Article 70: Disclaimer

The Regulatory Authority shall not be held liable for any effect resulting from the misuse of the issued registration certificates / operational license.

Article 71: Transition

Within a period of six (6) months from the date of coming into force of this technical regulation, all existing meat business actors shall have to be licensed and their premises shall have to be registered.

Article 72: Commencement

This technical regulation shall come into force on the date of its publication.