

EXTRACT FROM THE GAZETTE OF INDIA : PART II—SEC. 3, SUB-SEC. (ii)

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का. भा. 1989—केन्द्रीय सरकार, निर्यात (क्वालिटी नियंत्रण और निरीक्षण) अधिनियम, 1963 (1963 का 22) को धारा 17 द्वारा प्रदत्त शक्तियों का प्रयोग करते हुए, कच्चा मांस (द्रुतशीतित/हिमशीतित) का निर्यात (क्वालिटी नियंत्रण और निरीक्षण) नियम, 1992 संशोधन करने के लिए निम्नलिखित नियम बनाती है, अर्थात्—

कच्चा मांस (द्रुतशीतित/हिमशीतित) का निर्यात (क्वालिटी नियंत्रण और निरीक्षण) (संशोधन) नियम, 1993 है।

(2) ये राजपत्र में प्रकाशन की तारीख को प्रवृत्त होंगे।

2 कच्चा मांस (द्रुतशीतित/हिमशीतित) का निर्यात (क्वालिटी नियंत्रण और निरीक्षण) नियम, 1992 में,

(क) नियम 3.5.26, के स्थान पर निम्नलिखित नियम रखा जाएगा, अर्थात्—

“3.5.26 महिला और पुरुष कर्मकारों तथा कर्मचारियों के लिए पर्याप्त संख्या में शौचालयों और वाशवेतन का प्रबंध किया जाएगा। वे प्रत्येक स्तर पर हॉलों से अलग स्थित होंगे और उनके दैनिक निर्दूषण के लिए इंतजाम किए जाएंगे। शौचालयों का मुख्य द्वार माली अग्नेय और लकड़ बट होने वाले दरवाजे सहित जालीदार होगा। यथाचित परिवर्तनशाल और सुविधाओं का भी प्रबंध किया जाएगा।

(ख) नियम 7 के स्थान पर निम्नलिखित नियम रखा जाएगा, अर्थात्—

“7 निरीक्षण फीस—निर्यातकर्ता/प्रसस्करणकर्ता अग्नेय को निम्नानुसार निरीक्षण फीस देगा—

(1) शव के रूप में अस्थि सहित भेड़ और बकरे के मांस (ताजा, द्रुतशीतित/ या हिमशीतित) के निर्यात के लिए प्रति परेषण न्यूनतम 50 रुपये के अर्धवत् रहते हुए प्रति शव 100 रु. की दर से फीस।

(2) अस्थि सहित भेड़ के मांस (ताजा द्रुतशीतित या हिमशीतित) के निर्यात के लिए प्रति परेषण न्यूनतम 50 रुपये के अर्धवत् रहते हुए प्रति चौथाई 200 रुपये की दर से फीस।

(3) अस्थि रहित ताजे, द्रुतशीतित या हिमशीतित भेड़ या भेड़ या बकरा मांस के डि. में निर्यात के लिए प्रति परेषण न्यूनतम 100 रुपये के अर्धवत् रहते हुए प्रति डिब्बा 1 रुपये 25 पैसे से दर से फीस।

टिप्पण—प्रत्येक परेषण के लिए निर्यातकर्ता/प्रसस्करणकर्ता द्वारा सदेव निरीक्षण फीस की रकम निकटतम रूपए तक पूर्णांकित की जाएगी और इस प्रयोजन के लिए जहाँ ऐसी रकम में रूपए का भाग पैसे हों, वहाँ यदि ऐसा भाग पचास पैसे या अधिक हो तो उसे बढ़ाकर रूपए कर दिया जाएगा और यदि ऐसा भाग पचास पैसे से कम हो तो उसे छोड़ दिया जाएगा।

टिप्पण—मूल नियम अधिनियम का धा. 204, तारीख 30-1-93 द्वारा प्रकाशित किए गए हैं।

New Delhi, the 3rd September, 1993

S.O 1989.—In exercise of the powers conferred by section 17 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby makes the following rules to amend the Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992, namely:—

1. (1) These rules may be called the Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) (Amendment) Rules, 1993.

(2) They shall come into force on the date of their publication in the Official Gazette.

2. In the Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992,

(a) for rule 3.5.26, the following rule shall be substituted, namely:—

“3.5.26 Sufficient number of lavatories and wash basins shall be provided for each sex of workers and employees. These shall be situated away from the processing halls and arrangements shall be made for their daily disinfection. The main door to the lavatories shall be fly proof and netted with self-closing doors. Adequate changing room facilities shall also be provided”.

(b) for rule 7, the following rule shall be substituted, namely:—

“7. Inspection fee—inspection fee shall be paid by the exporter/processor to the Agency as under:

(i) For export of bone-in sheep and goat meat (fresh, chilled or frozen) in carcass form, a fee at the rate of Rupee 100 per carcass subject to a minimum of Rupees 50 per consignment.

(ii) For export of bone-in buffalo meat (fresh, chilled or frozen) a fee at the rate of Rupees 200 per quarter subject to a minimum of Rupees 50 per consignment.

(iii) For export of boneless fresh, chilled or frozen buffalo or sheep or goat meat in cartons, a fee at the rate of Rupees 1.25 per carton subject to a minimum of Rupees 100 per consignment.

Note: The amount of inspection fee for each consignment payable by the exporter/processor shall be rounded off to the nearest rupee and, for this purpose where such amount contains a part of rupee, then if such a part is fifty paise or more it shall be increased to one rupee and if such part is less than fifty paise, it shall be ignored”.

[F. No. 6/1/92-El&EP]

KUM SUMA SUBBANN, Director

Note: The principal rules are published vide Notification No. S.O. 204 dated, 30-1-93

2. 2 विशेषतः कीमा भैंस का मांस/बछड़े या भेड़ या बकरे के मांस में निम्नलिखित विशेषताएँ होंगी।
- (क) रक़ा के बन्नी, हड्डियों और हड्डी के टुकड़ों, कण्डराओं, बालों, अत्यधिक यथा आदि या अन्य किसी बाह्य पदार्थ से मुक्त होगा।
 - (ख) कोई विषमता, विरंगता, दुर्गन्ध आदि का प्रदर्शन नहीं करेगा।
 - (ग) रंग में चमकदार होगा।
 - (घ) एक समान दानेदार होगा।

अनुसूची-VII

जैवाणुिक मानकों के लिए विनियम

सामान्य
इस अनुसूची में उल्लिखित मानकों के अन्तर्गत प्रयुक्त होने वाले कच्चे मांस हिमशीतित उत्पादन के सभी प्रकारों का लागू होगा।

1. निर्धारित मात्रा में सामान्यतः हर उत्पाद से एक नमूना लिया जाएगा और निम्नलिखित के लिए परीक्षण किया जाएगा:

- (क) कुल प्लेट सख्या एरार्थिक प्लेट सख्या 107 माहका आरगे-निश्चित प्रति ग्राम से अधिक नहीं होगी।
- (ख) एथरिचिमा कोडी. ई कोडी संख्या 100 प्रति ग्राम से अधिक नहीं होगी।
- (ग) तापीनेस्ला: यह सभी नमूनों में अनुपस्थित होगा।

2. प्रक्रिया: उपरोक्त मानकों के अनुकूलता करने के लिए, नमूना लेने तथा परीक्षण करने की पद्धति अनुसूची-II में वर्णित के अनुसार होगी।

[काइलस 6/1/92-ई आई एण्ड ई पी]
कुमारी सुमा नुबन्ध्या, निदेशक

ORDER

New Delhi, the 15th January, 1993

S.O. 203—Whereas for the development of the export trade of India, certain proposals for subjecting Raw Meat (Chilled/Frozen) to quality control and inspection prior to export, were published as required by sub-rule (2) of rule 11 of the Export (Quality Control and Inspection) Rules, 1964, in the Gazette of India, Part-II, Section 3, Sub-section (ii) dated 6th June, 1992, under the Order of the Government of India in the Ministry of Commerce No. S.O. 1424, dated the 6th June, 1992;

And, whereas, the objections and suggestions were invited from all persons likely to be affected thereby within a period of forty five days of the date of publication of the said order in the Official Gazette.

And, whereas, the copies of the said Gazette were made available to the public on 9th July, 1992;

And, whereas, the objections and suggestions received from the public on the said draft have been considered by the Central Government;

Now, therefore, in exercise of the powers conferred by section 6 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government, after consulting with the Export Inspection Council, being of the opinion that it is necessary and expedient so to do for the development of the Export Trade of India, hereby—

1. notifies that Raw Meat (Chilled/Frozen) shall be subject to quality control and inspection prior to export

- 2. specify the types of quality control and inspection in accordance with the export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992 as the types of quality control and inspection which shall be applied to such Raw Meat (Chilled/Frozen) prior to export.
- 3. recognise the specifications as set out in schedule I to VII appended to this Order as the standard specifications for Raw Meat (Chilled/Frozen).
- 4. prohibit the export, in the course of international trade of Raw Meat (Chilled/Frozen) unless a mark or seal recognised by the Central Government indicating that it conforms to the standard specifications applicable to it, has been affixed or applied to packages or containers of such Raw Meat (Chilled/Frozen) is accompanied by certificate issued by any of the agencies established or recognised under section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963) to the effect that such Raw Meat (Chilled/Frozen) conforms to the aforesaid specifications.

5. Nothing in this Order shall apply to the export by land, sea or air of bona fide samples or Raw Meat (Chilled/Frozen) to prospective buyers, the value of which shall not exceed Rs. 5,000.

- 6. In this order, Raw Meat (Chilled/Frozen) means—
 - (i) Meat and minced meat processed by chilling/quick freezing obtained from Buffalo, Carasses, veal/calf meat obtained from buffalo calves of above four months and upto one year of age; and
 - (ii) Indian goat and sheep raw chilled/frozen meat and minced meat of goat, sheep and processed by chilling/quick freezing obtained from goat and sheep.

SCHEDULE-I

MINIMUM REQUIREMENTS FOR AN APPROVED ABATTOIR NOT CONFORMING TO IS 4393—1979

1. General.—The requirements indicated in the schedule will be provided/funded for by Government/Civic agencies at all approved public abattoirs/slaughter houses.

2. Layout.—The abattoir/slaughter house shall have the following essential facilities:—

- (a) Resting place for animals before slaughter.
- (b) Adequate facilities for ante-mortem inspection.
- (c) Carrying out humane slaughter.
- (d) Flaying, dressing and washing of the carcasses.
- (e) Hanging carcasses and edible offal.
- (f) Handling by-products.
- (g) Inspection of meat and disposal of meat unfit for human consumption.
- (h) Segregation wards for sick/diseased animals.
- (i) Adequate water supply.

3. Units in an Abattoir.—The abattoir shall have the following units:—

- (a) Reception area or resting ground.
- (b) Lairages.
- (c) Slaughter halls
- (d) Ancillary accommodation
- (e) Refrigerated room (Optional).

3.1 Slaughter Hall.—

3.1.1 Separate provisions, wherever required, shall be made for slaughtering, dressing animals in accordance with halal, jhatka and jewish methods:

- (a) Sheep and goats.

(b) Large animals.

3.1.2 The slaughter halls and ancillary accommodation thus provided shall be separated.

3.1.3 Separate space shall be provided for stunning, (wherever applicable) bleeding and dressing of carcasses.

3.1.4 A curbed-in bleeding area of adequate size should be provided.

3.1.5 Dressing of carcasses should not be done on floor.

3.1.6 Adequate space and suitable and properly located facilities shall be provided for inspection of viscera of the various types of animals slaughtered.

3.1.7 Carcasses washing—A curbed and separately dry area or an area sufficient size slopped to a floor drain

3.2 Ancillary Accommodation —

3.2.1 Separate room and hanging space shall be provided and separate facilities for stomach and intestines

3.2.2 Suitable and sufficient accommodation shall be provided for the isolation of meats requiring further examination by the veterinarian in a suitable laboratory within the premises of the abattoir.

3.2.3 Suitable and sufficient facilities shall be provided for the isolation of meat requiring further examination by the veterinarian.

3.2.4 Suitable and sufficient accommodations shall be provided for the retention of all meat condemned and unfit for human consumption and shall be locked up separately.

3.3 Refrigerated Rooms :

3.3.1 This shall be optional but required where processing plants are not located within reasonable travelling distance.

3.3.2 Hanging halls, if air-conditioned, should have temperature not higher than 10° C. Two retaining compartments constructed of rustresistant wire gauge or expanded metal portion extending from about 75 mm above ground to ceiling should be provided.

4. Rails for Carcasses.—Rails with hooks of suitable rust-proof metal or galvanised mild sheet shall be provided for hanging the carcasses and similar provision for plucks shall be made, permitting free circulation of air. The hooks shall be suitably cleaned and sterilized regularly

5. Civil Construction :

5.1 Ante mortem and Pen Area.—The area should be paved with impervious material such as concrete non-slippery herring-bone type suitable to stand wear and tear by hooves or brick, and patched to suitable drainage facilities. The pan should preferably be covered.

5.2 Areas for vehicular Traffic.—Concrete paved areas, properly drained facilities from building, loading docks or livestock platforms shall be provided at places where vehicles are loaded or unloaded. Pressure washing jets and disinfection facilities for trucks carrying animals should be provided.

5.3 Drainage.—All parts of floors where wet operations are conducted should be well drained. It is important that the floors slope uniformly to drains with no low spots which collect liquid. Floor drains should not be provided in freezer rooms or dry storage areas.

6 Lighting and Ventilation.

6.1 Work rooms should be provided with adequate direct natural light and ventilation or ample artificial light and ventilation by mechanical means.

6.2 Well distributed artificial lighting of good quality should be provided at all places where adequate natural light is not available or insufficient.

7. Supply of Water.

7.1 A sufficient, safe, potable and constant supply of fresh water shall be available at adequate pressure throughout the premises.

7.2 A constant supply of clean hot water shall be available in the slaughter hall and work-rooms during work hours.

7.3 Suitable facilities for washing hands including adequate supplies of hot and cold running water, nail brushes and soap and other detergent shall be provided for persons working in an abattoir.

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

8. Accessibility for Cleaning and Maintenance.—All parts of the product handling zone shall be readily available to sight and reach for cleaning and inspection

8.1 Non-acceptable Materials.—In an abattoir the following materials shall not be used, namely —

- Copper and its alloys in equipment used for edible products.
- Cadmium in any form in equipment handling edible products.
- Equipment with painted surface in product handling zones.
- Enamel containers or equivalent.
- Lead.

SCHEDULE-II**METHOD OF SAMPLING AND TESTING FOR CONFORMANCE OF QUALITY**

1. General.—Each type and category of carcass/cuts/mince (chilled or frozen) meat shall be kept separately and each shall constitute a lot. Samples shall be tested for each lot ascertaining the conformity of the material with the requirements laid down in Schedule-II to VII.

2. Carton Selection

2.1 The minimum number of cartons to be selected from each lot shall be in accordance with Column (a), (b) & (c) of the following table :

No. of Cartons in the lot	No. of Cartons to be selected in routine inspection	No. of cartons to be selected in reinspection
(a)	(b)	(c)
Upto 100	4	8
101 to 200	5	10
201 to 500	6	12
501 to 800	7	14
801 to 1200	8	16
1201 to 3200	9	18
3201 to 8000	10	20
8001 and above.	12	24

2.2 The cartons shall be selected at random. In order to ensure the random number table shall be used. In case such tables are not available, the following procedure may be adopted.

2.3 Starting from any carton, count them as 1, 2, 3 so on in a systematic manner and withdraw every 'r' the carton, 'r' being integral part N/n where N-total number of cartons and n-number of cartons to be selected. Care should be taken to see that sampling is thorough to ensure that all parts of this carton are taken into account.

2.4 The minimum sample weight per carton shall be 50 gms.

3. Carcass Selection :

3.1 The samples from the carcasses or quarters shall taken from back muscle, shoulders, eye muscle, hind quarters and back and care shall be taken that the whole thickness of the muscle is covered in the sample. Sterilized scalpels of core/ core tubes shall be used for obtaining the samples. Samples from thick muscles on long bones shall be taken from the deepest part of the muscle adjoining bone

3.2 In the case of carcasses, sample size and sample selection method shall be as laid down under para 2 above. Minimum weight per sample/per carcass shall be 100 gms.

4. Inspection Guidelines :

4.1 The first sample shall be sent to the analytical laboratory and the second sample shall be sealed by the inspecting officer and deposited for safe custody in the plant under proper refrigeration

4.2 One of the samples shall be examined by the Inspecting Officer for checking conformity with prescribed characteristics/standards. These will be appropriate to the prescribed standards in the various Schedules and will include :

- (a) Internal temperature of meat.
- (b) Freedom from :
 - (i) Ragged edges, off-colour, flabby or watery nature, pieces of bones, hair, excessive connective tissues, blood clots or other foreign matter, bruises lacerations and other blemishes due to faulty handling, excessive-trimming, tendons and cartilages.
 - (ii) Excessive fat, greasy and soft moulds/fungus infestation.
 - (iii) Signs of putrefaction, viz. discolouration, mal-odour souring, freezer burn.
 - (iv) Parasitic cysts.
- (c) Firmness.
- (d) Nett weight of the contents.

5. Laboratory Samples :

5.1 The samples obtained from the cubes/slices and other small cuts/mince packed in cartons shall be placed in clean sterile containers and sealed. The samples obtained from stockinet packs or large chunks/cuts shall be similarly packed in clean sterile containers.

5.2 The samples shall not be touched by hand and shall be handled only with the help of sterile forceps. The pack shall be evacuated of air, by pressing and squeezing between the palms and sealed. This shall be repacked in another poly-pack

5.3 The code, date of sampling, characteristics and temperature of meat at the time of sampling shall be put in the outer polyback

5.4 A code slip indicating the code, type, characteristics and temperature of meat at the time of sampling shall be put in the duplicate sample also and sealed. This shall be kept in safe custody in the plant under proper refrigeration.

5.5 The laboratory shall analyse the samples for :

- (a) Total plate count
- (b) Escherichia coli
- (c) Salmonella
- (d) Any other quality parameter to meet importer/importing country's requirement.

5.6 The laboratory shall declare the result within 26 hours time from the receipt of the sample.

6. Transportation of Samples.—The laboratory samples shall be kept in thermocole insulated boxes/containers and transported within six hours or earlier to the analytical laboratory

SCHEDULE-III

SPECIFICATION FOR BUFFALO BEEF

1. General.—Buffalo Beef shall be obtained from healthy animals and slaughtered in licensed slaughter houses. The animals shall be subjected to ante-mortem and post-mortem veterinary inspection by designated agency. It shall not be treated with colour, dyes, additives, preservatives and chemicals.

2. Special .

2.1 Definition.—Buffalo Beef means buffalo carcass/meat from an animal which is more than 12 months of age.

2.2 Types.—Buffalo Beef shall be of the following types :—

- 2.2.1 Type A : Buffalo Beef fresh, chilled carcass/halves quarters.
- 2.2.2 Type B : Buffalo Beef fresh, frozen carcass/halves/quarters.
- 2.2.3 Type C : Buffalo Beef (Boneless) fresh, chilled.
- 2.2.4 Type D : Buffalo Beef (Boneless) fresh, frozen.
- 2.2.5 Type E : Buffalo Beef (Bone-in) fresh, chilled.
- 2.2.6 Type F : Buffalo Beef (Bone-in) fresh, frozen

2.3 Characteristics.—Buffalo Beef shall have the following characteristics :

- (a) Lean, good texture, bright red to reddish in colour.
- (b) Free from tears, lacerations, slime, discolouration malodour and structural alteration.
- (c) Firmness in consistency i.e. will not pit on pressure
- (d) Minimum connective tissue.
- (e) Boneless cuts to be entirely free from bone pieces, wood dust, metal pieces or other undesirable matter.

SCHEDULE IV

SPECIFICATION FOR BUFFALO VEAL

1. General.—Buffalo Beef veal shall be obtained from healthy animals slaughtered in licensed slaughter houses. The animals shall be subjected to ante-mortem and post-mortem veterinary inspection by designated agency. It shall not be treated with colour, dyes, additives, preservatives and chemicals.

2. Special .

2.1 Definitions.—Buffalo Veal means buffalo carcass/meat from an animal varying in age from 4 to 12 months.

2.2 Type Buffalo veal shall be of the following types.—

- 2.2.1 Type A : Buffalo Veal Fresh chilled carcass/halves/quarters
- 2.2.2 Type B : Buffalo Veal Fresh frozen carcass/halves/quarters
- 2.2.3 Type C : Buffalo Veal (boneless) fresh, chilled
- 2.2.4 Type D : Buffalo Veal (boneless) fresh, frozen
- 2.2.5 Type E : Buffalo Veal (bone-in) fresh, chilled.
- 2.2.6 Type F : Buffalo Veal (bone-in) fresh, frozen.

2.3 Characteristics.—Buffalo Veal shall have the following characteristics :

- (a) Lean, fine in texture bright pink to pinkish in colour.
- (b) Free from tears, lacerations, ragged edges, slime discolouration malodour and structural alteration.
- (c) Firmness in consistency i.e. will not pit on pressure.
- (d) Minimum connective tissues.
- (e) Boneless cuts to be entirely free from bone-pieces, wood dust, metal pieces and other undesirable matter.

SCHEDULE V

SPECIFICATIONS FOR SHEEP AND GOAT MEAT

1. General.—Sheep and goat meat shall be obtained from healthy animals and slaughtered in licensed slaughter house. The animals shall be subjected to ante-mortem and post-mortem veterinary inspection by designated agency. It shall not be treated with colour, dyes, additives, preservatives and characteristics :

2. Special :

2.1 Definitions.—'Sheep or goat carcass/meat' means sheep or goat meat obtained from sheep or goat which is more than nine months of age.

2.2 Type.—Sheep/goat meat shall be of the following types :

- 2.2.1 Type A : Sheep or goat meat fresh, chilled carcasses.
- 2.2.2 Type B : Sheep or goat meat, fresh frozen carcasses.
- 2.2.3 Type C : Sheep or goat meat (boneless), fresh, chilled.
- 2.2.4 Type D : Sheep or goat meat (boneless), fresh, frozen.
- 2.2.5 Type E : Sheep or goat meat (bone-in) fresh, chilled.
- 2.2.6 Type F : Sheep or goat meat (bone-in) fresh, frozen.

2.3 Characteristics.—Sheep/goat shall have the following characteristics :

- (a) Boneless cuts to be entirely free from bone pieces, wood dust, metal pieces or other undesirable matter.
- (b) Free from slime, discoloration, malodour and structural alterations.
- (c) Lean and fine in texture.
- (d) Firmness in consistency i.e. will not pit on pressure.

SCHEDULE VI

SPECIFICATIONS FOR MINCED MEAT

1. General

Mincd meat derived from buffalo beef/veal and sheep or goat meat which shall have been obtained from healthy animals and slaughtered in licensed slaughter houses. The animals shall be subjected to ante-mortem and post-mortem veterinary inspection by designated agency. The meat should not be treated with colour, dyes, additives, preservatives and chemicals.

2. Special

2.1 Definition : Mincd meat means comminuted meat of uniform grains obtained from boneless buffalo beef/veal or sheep or goat meat.

2.2 Characteristics : Mincd buffalo beef/veal or sheep or goat meat shall comprise of the following characteristics.

- (a) Be free from blood clots, bones and bone pieces, tendons, hairs, excessive fat or any foreign material.
- (b) Shall not show any trace of decomposition, discoloration, malodour etc.
- (c) Be bright in colour.
- (d) Be of uniform grains.

SCHEDULE VII

SPECIFICATION FOR BACTERIOLOGICAL STANDARDS

1. General

The standards contained in this Schedule shall apply to the various type of raw meat, frozen products described in preceding schedules.

2. Prescribed parameters.—Normally one sample per consignment by product type shall be drawn and tested for the following factors :—

- (a) Total Plate Count—Aerobic plate count shall not exceed 10^7 micro organisms per gm
- (b) Escherichia Coli—The E Coli count shall not exceed 100 per gm.
- (c) Salmonella—This should be absent in all samples

3. Procedures.—The method for sampling and testing for conformation with the above standards will be as detailed in Schedule II.

[F No. 6/1/92-EI&EP]
KUM. SUMA SUHHANNA, Director

3 उक्त पक्ष चिकित्सक प्रमाण पत्र जारी करना। नियम 5.1 के अधीन सूचना प्राप्त होने पर नियम 3 और 4 के अधीन यथा उचित के अनुसार निरीक्षण और इस प्रकार के निरीक्षणों यदि कोई हों, के आधार पर अधिकार, प्रपना और प्रमाण पत्र जारी करने पर कि परेषण का प्रसंस्करण और पैकिंग इस पर लागू मानक विनिर्देशों के अनुसार किया गया है यह घोषणा करते हुए निरीक्षण प्रमाण-पत्र जारी कर देगा कि कच्चे मांस के निरीक्षण मानक उपभोग के लिए उपयुक्त है और निर्यात योग्य है।

परन्तु अधिकार के लिए विधिपूर्ण होगा कि वह पर्यवेक्षण, निरीक्षण करने का उपरोक्त उपबंधों की अपेक्षाओं का अनुपालन सुनिश्चित कराए और निर्यात के लिए आवश्यक मांस के लिए किसी भी रूप में अधिकारण प्रमाण-पत्र जारी करने से इंकार कर दें यदि वह पूर्वोक्त अपेक्षाओं का पालन नहीं करता।

परन्तु यह और कि केन्द्रीय सरकार या अधिकारण के लिए यह विधिपूर्ण होगा कि वह मरणोपरांत और मरणोपरान्त शव परीक्षा निरीक्षणों के लिए आवश्यक और उत्तरदायी कार्मिक विनिर्दिष्ट और अभिहित करें तथा इसमें शवों की सहाय के प्रति यूनिट किसी या दोनों व्यक्तियों के लिए आवश्यक कार्मिकों की सहाय सम्मिलित होगी।

परन्तु यह और कि ऐसे कार्मिक, अधिकारण या अन्य किसी शोक प्रधिकरण या प्रह्वेट अधिकारण जो पशुओं का शव और निर्यात के लिए मांस के उत्पादन में प्रसन्न परिसरों के प्रयोग के हकदार और उत्तरदायी हैं, के अधीन नियोजन में हो सकेंगे।

5.4 निरीक्षण प्रमाण-पत्र जारी करने से इंकार: जहां अधिकारण का समाधान नहीं हो पाता वहां वह तीन दिनों के भीतर ऐसा प्रमाण-पत्र जारी करने से इंकार की सूचना निर्यातकर्ता को उसके कार्यों सहित देगा।

5.5 जांच निरीक्षण: प्रमाणन के पश्चात् अधिकारण को मण्डार-करण अभिवहन में या पत्तों पर परेषण की क्वालिटी में पुनः निर्धारित करने का अधिकार होगा। न प्रक्रमों में से किसी भी प्रक्रम पर परेषण के मानक विनिर्देश के अनुसार पाए जाने की दशा में मूल रूप में जारी प्रमाण-पत्र प्रत्याहृतिकर लिया जाएगा।

5.6 पशु स्वास्थ्य प्रमाण-पत्र की विधिमान्यता: परेषण के पास होने की तारीख से निरीक्षण प्रमाण-पत्र हस्ताक्षरित मांस के संबंध में पांच दिन और हस्ताक्षरित मांस के लिए 90 दिन की अवधि के लिए विधिमान्य होगा। यदि एक आवेदन में प्रस्तुत एक से अधिक परेषण भिन्न-भिन्न दिनों पर अनुमोदित होते हैं, तो प्रमाण-पत्र की विधि मान्यता अनुमोदित की पूर्वतम तारीख के लिए संगणित की जाएगी।

5.7 निरीक्षण प्रमाण-पत्रों की पुनः विधि मान्यता: यदि परेषण का निरीक्षण प्रमाण-पत्र की अवधि के भीतर पोत बहन नहीं होता है तो निर्यातकर्ता को निर्यात के लिए परेषण की प्रस्तुत करने की प्रमाण-पत्र जारी करने के लिए आवश्यक प्रमाण-पत्र प्रदान करने के लिए तीन दिन और हस्ताक्षरित मांस के लिए 30 दिन की अवधि के लिए बढ़ा दी जाएगी।

6. निरीक्षण का स्थान: इन नियमों के प्रयोजनार्थ कच्चे मांस (हस्ताक्षरित/हस्ताक्षरित) का निरीक्षण प्रसंस्करणकर्ता/निर्यातकर्ता/बूचड़-खाने के परिसरों पर किया जाएगा। प्रसंस्करणकर्ता/निर्यातकर्ता/बूचड़-खाने ऐसा निरीक्षण करने के लिए अधिकारण को सभी आवश्यक सुविधाएं प्रदान करेंगे।

7. निरीक्षण फीस: निर्यातकर्ता/प्रसंस्करणकर्ता अधिकारण को निम्ना-नुसार देगा:—

1. परेषणानुसार निरीक्षण के अंतर्गत निर्यात के लिए प्रति परेषण न्यूनतम 50/- रुपये के अधीन रहते हुए, पोत पर्यन्त निःशुल्क मूल्य के 0.4 प्रतिशत की दर से फीस दी जाएगी।

2. उत्पादनगत क्वालिटी नियंत्रण प्रणाली के अंतर्गत प्रति परेषण न्यूनतम 50/- रुपये के अधीन रहते हुए, पोत पर्यन्त निःशुल्क मूल्य के 0.2 प्रतिशत की दर से फीस दी जाएगी।

3. स्वयं प्रमाणीकरण प्रणाली के अंतर्गत निर्यात के लिए एक वर्ष में न्यूनतम केवल दो हजार पांच सौ और अधिकतम केवल एक लाख रुपये के अधीन रहते हुए, पोत पर्यन्त निःशुल्क मूल्य के 0.1 प्रतिशत की दर से फीस दी जाएगी।

टिप्पणी:—प्रत्येक परेषण के लिए निर्यातकर्ता द्वारा दी जाने वाली निरीक्षण फीस की राशि निकटतम रूप तक पूर्णकृत की जाएगी और इस प्रयोजन के लिए जहाँ ऐसी राशि में रूप का भाग पैसे हों, वहाँ यदि ऐसा भाग पचास पैसे या अधिक हो तो वह बढ़ाकर रुपया कर दिया जाएगा और यदि ऐसा भाग पचास पैसे से कम हो तो उसे छोड़ दिया जाएगा।

8. अधील.—(1) ऐसा कोई व्यक्ति जो पशु चिकित्सक स्वास्थ्य प्रमाणपत्र जारी किए जाने के अधिकारण के इंकार किए जाने से ब्यापित है, वह ऐसे इंकार की सूचना प्राप्त होने के दस दिनों के भीतर केन्द्रीय सरकार द्वारा इस प्रयोजन के लिए नियुक्त न्यूनतम तीन परन्तु सात से अधिक व्यक्तियों के पैनल को अपील कर सकेगा।

(2) पैनल की गणपूर्ति तीन की होगी।

(3) अपील, इसके प्राप्त होने के पंद्रह दिनों के भीतर निर्यात की जाएगी।

[फाईल सं 6/1/92—ई आई एण्ड ईपी]
कुमारी सुमा सुब्बन्ना, निदेशक

New Delhi, the 15th January, 1993

S.O. 204.—In exercise of the powers conferred by Section 17 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby makes the following rules, namely:—

1. Short title and commencement:—(1) These rules may be called the Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992.

(ii) They shall come into force on the date of their publication in the Official Gazette

2. Definitions:—In these rules, unless the context otherwise requires:—

2.1 "Act" means the Export (Quality Control and Inspection) Act, 1963 (22 of 1963);

2.2 "Agency" means any agency for quality control or inspection established or recognised under Section 7 of the Act;

2.3 "Animal" means an animal belonging to any of the species specified below, namely:—

(a) Buffalo, (b) Sheep, and (c) Goat

2.4 "Boneless meat" means dressed meat which is free from tandon, bones, certilages and seperable nerves;

2.5 "Buffalo Beef" means buffalo carcass/meat from an animal which is more than 12 (twelve) months of age;

2.6 "Buffalo Veal" means buffalo carcass/meat from an animal above four months old but upto twelve months;

2.7 "Council" means the Export Inspection Council established under section 3 of the Act;

2.8 "Carcass" means the (slaughtered) body or any part thereof including viscera of any animal which has been

slaughtered according to the proper procedure in an approved slaughter house;

2.9 "Chilled" means that the core temperature of carcass/ cuts/ mince does not exceed 4 degrees celsius at any stage ;

2.10 "Cuts" means meat obtained from dressed carcass and boneless meat;

2.11 "Frozen" means that the temperature of carcass/meat/ mince shall reach minus 8 degrees celsius by quick freezing and shall not go above minus 15 degrees celsius during storage and minus 8 degrees celsius at any other stage;

2.12 "Goat meat" means carcass/cubes/cuts obtained from goat which is more than nine months of age ;

2.13 "Halves" means sawed/chopped carcass divided into two equal halves splitting through the centre of the backbone or removing the back bone by cutting through the transverse process of the vertebrae;

2.14 "Inspecting Officer" means a qualified veterinarian of the Central Government or Agency;

2.15 "Lean" means the meat free from separable fat,

2.16 "Legs" means single or unsplit cut of half/side in front of hip joints,

2.17 "Minced meat" means comminuted meat of uniform grains obtained from boneless meat of buffalo, goat or sheep;

2.18 "Mutton or sheep" means carcass/cubes/cuts obtained from goat or sheep which is more than nine months of age ;

2.19 "Net weight" means weight of the carcass/cuts/mince when packed but does not include weight of the package or added ice;

2.20 "Quarters" means fourth part of carcass of the cut sides of a buffalo/veal carcass derived from halves and generally categorised as fore and hind quarters;

2.21 "Slaughter" means killing of an animal employing a humane method in accordance with the provisions of the Prevention of Cruelty to Animals Act, 1960 (54 of 1960) in a licensed slaughter house where the animal is subjected to through ante mortem and post mortem examinations ;

2.22 "Slaughter house/abattoir" means the building, premises or place which is licensed by the local authority for the slaughter of animals intended for human consumption.

3. Quality Control and Inspection.

3.1 The quality control of raw meat (chilled or frozen) intended for export shall be carried out with a view to ensure that the same conforms to the specification recognised by the Central Government under Section 6 of the Act.

Requirement of an abattoir.

For the purpose of assuring the quality of meat for exports it shall be ensured that the abattoir where the animals are slaughtered shall meet with the following requirements :—

- (a) All abattoirs and slaughter houses in existence as on the date of commencement of these rules shall comply with the requirements stipulated in IS-4393-1979 'Basic requirement for an abattoir'.
- (b) The abattoirs or slaughter houses constructed after the date of the notification of these rules and utilised for purposes of securing raw material for export of meat shall comply with the requirements of IS-4393-1979.
- (c) Whereafter the date of notification of these rules abattoirs or slaughter houses are constructed for purposes of source of meat for export and these are in conformity with any accepted international standards for abattoirs such units shall not be re-

quired to comply with IS-Standards mentioned above and shall be eligible for licensing on the basis of compliance with any other accepted international standards.

- (d) In the case of existing abattoirs which do not meet with the requirements of clause (a) at present they shall have to conform the requirement within a period of three years from the date of commencement of these rules or such extended period as may be notified by the Government.

3.3 Conditions for antemortem and postmortem. Inspection.—The animals and carcasses shall be subjected to antemortem and postmortem inspections by a qualified veterinarian of the Central Government or Agency.

3.4 Storage.

3.4.1 The carcasses halves/quarters shall be so hung in the chill room as to be atleast 30 centimeters from the ceiling, 30 centimeters from the walls and 10 centimeters from the floor.

3.4.2 The frozen and packed carcasses/meat/mince shall be stacked on clean racks atleast 30 centimeters from the ceiling, 10 centimeters from the floor and 10 centimeters from the walls and cartons shall be stacked one over the other.

3.5 Sanitary and other requirement of meat processing unit.—The premises shall be fit for processing unit approved and registered by the local authority.

3.5.1 The premises shall not be located in an area subjected to frequent flooding.

3.5.2 All yards, out house, stores and all approaches to the factory shall always be kept clean and in sanitary condition.

3.5.3 The road within the premises shall be metalled.

3.5.4 The premises shall be located in a sanitary place. Wherever marine products, fruits and vegetables are handled in the same area, the premises where meat is processed shall be adequately partitioned from the premises where these products are processed or leave a gap of seven days between different processings, in case they are carried out in the same processing hall.

3.5.5 It shall exclude the entry of dogs, cats, rodents, insects, flies, crows, bats and vultures. The use of poisons or baits is prohibited in place where processing is carried out or any packed product is stored.

3.5.6 The premises shall be so constructed and maintained as to permit hygienic processing and dressing. All operations in connection with the processing or packing of carcass meat shall be carried out under strict hygienic conditions and under the supervision of the qualified veterinarians of the Central Government or Agency. Meat shall not come in contact with floors, walls or other structures except those which are specially designed for contact with meat. No portion of the processing area shall be used for living or sleeping purposes unless it is separated from the processing/dressing area by a wall.

3.5.7 All the parts of the authorised premises shall always be kept clean, adequately lighted, the intensity should be 220 Lux in work rooms and shall 550 Lux in inspection areas, and ventilated and shall be regularly cleaned, disinfected and deodorised. The premises should provide adequate working space for the satisfactory performance of all operations. The flooring shall be impervious, non slippery and washed daily with disinfectant. The floor should slope sufficiently for liquids to be drained off to trapped outlets protected by a grill except in rooms where meat is frozen or stored frozen. Lime washing, colour washing or painting, as the case may be, shall be done atleast once a year. The dates when this is to be undertaken shall be intimated in advance to the Agency to facilitate verification and inspection.

tion. The floors, walls, ceilings, partitions, doors and other part of all structures shall be of such material, construction and finish that they can be readily and thoroughly cleaned. The walls shall be tiled with white glazed ceramic tiles upto a height of 1.5 meters to enable washing with hot water and chemical disinfectants. Alternatively, suitable coatings or hygienic panels, may be used instead of ceramic. The walls shall be free from cracks, crevices and dampness.

3.5.8 All plant areas utilized for processing of meat shall be appropriately protected against ingress of flies.

3.5.9 The ceiling shall be of permanent nature and prevent accumulation of dirt and minimize condensation, mould development and flaking and should be easy to clean. Wherever stairs are there, it should be constructed with such material which is to be cleaned easily and effectively, should have side curb with a minimum height of 15 centimeters.

3.5.10 The processing area shall be free from cobwebs and spiders.

3.5.11 The rooms and compartments in which the meat is processed or stored shall be free from dust and odour emanating from the dressing rooms, toilets, catch basins by-product storage, animal pens.

3.5.12 The equipment shall be so placed as to permit thorough inspection for cleanliness. All the tables and equipments used for dressing of carcasses shall be of such material which can be easily cleaned, sterilised and is impervious to water, resistant to chemicals and rust and smooth. Equipments and utensils used for inedible or condemned materials should be so identified and should not be used for edible meat. No vessel or container for storage of meat made up of galvanised iron or iron shall be used except meat freezing trays which may be of galvanised iron. Copper or brass vessels when used should be heavily tinned. Use of wooden equipment/structures in the processing area shall be avoided. Wooden chopping blocks and wooden handle or knives which when used, shall daily be washed with hot water or steam sterilised. The wooden chopping blocks shall be strong enough to withstand chopping and shall not contaminate the meat with wood dust.

3.5.13 The processing area shall not be used for the processing of any material other than meat of the same species without approval of the Agency.

3.5.14 All drainage and plumbing system shall be designed for efficiency and adequacy having regard to the throughput of the plant and all drains and gutters shall be permanently installed. The drainage system of the processing unit shall not be connected within the processing building with the drains receiving effluent materials from the toilets or animal pens. Manholes will be leakproof to avoid backflow of the waste matter due to blockage.

3.5.15 The entry to the processing area shall be restricted and process workers from slaughter house or by-product area shall not be allowed to enter the clean area that is processing or packing area. For easy identification the uniforms of workers of the clean area shall be different from those of workers in other areas.

3.5.16 All activities relating to meat processing and having requirement of the use of water shall be supported by access to adequate clean and potable water. The water to be utilized in the plant for processing related activities shall be subjected to regular testing and the plan shall have adequate arrangements for such testing. If upon testing water is found to be unwholesome or non-potable, the fact shall be reported to the authorities responsible for the supply and if it is from processor's own sources then processor shall take all necessary steps to render the water wholesome and potable.

3.5.17 Wash basins with ample detergent and harmless, antiseptic solution, preferably with foot operated faucets having water supply shall be provided at each entry and exit points.

13/G/93-12

3.5.18 Ample supply of water shall be provided for the workers and for keeping the plant clean, Tables, band saws, knives, steers, cleavers, knife pouches, containers for storage of meat shall be washed thoroughly with detergent solutions and hot water. Hot water at 82°C and above should be available for sterilisation of knives and other cutting tools/equipment. If non potable water is used for production of steam or for refrigeration of fire control or any other purpose unconnected with processing then such water should be carried in completely separate lines identified preferably by colour and with no cross connection or back siphonage with the lines carrying potable water supply.

3.5.19 No person having any open wound on the hands shall be allowed to work in the processing area. No person suffering from infectious or contagious disease shall be allowed to enter the premises. Annual medical check up of all the employees shall be carried out by a registered medical practitioner with a minimum MBBS qualification. A record of such examinations duly signed by a registered medical practitioner shall be maintained and presented to the inspecting officer as and when desired by him. Overcrowding of employees in the processing area shall be avoided by providing working table at sufficient distance from each other.

3.5.20 Spitting, chewing and smoking shall be prohibited in the processing area.

3.5.21 The finger nails and hairs shall be properly trimmed or covered. Combing of hairs in processing area and cleaning and blowing of nose shall be prohibited in the processing area.

3.5.22 All process workers shall be provided with aprons, headwear, hand gloves and footwear of such material which can be easily cleaned and disinfected. The supervisory staff shall ensure that the same are properly cleaned and the workers are neat, clean and tidy. Adequate, suitable and conveniently located changing facilities should be provided.

3.5.23 The authorised premises shall have adequate cold storage facilities.

3.5.24 The cold storage (Chilling room, freezing room, freezer store) shall be licenced premises. Temperature records of the cold storage shall be maintained and retained for one year.

3.5.25 All external accesses to the processing area shall be provided with antiseptic foot bath for persons entering the processing area.

3.5.26 Provision as to lavatories as per Marine Product Export Development Authority.

3.5.27 Exhaust fans shall be provided where necessary.

3.5.28 Trolleys used for transportations of the waste shall be marked as to identify them from those which shall be exclusively used for the transportation of carcass meat.

3.5.29 Waste material should be handled in such a manner as to exclude contamination of food or potable water. Precaution should be taken to prevent access to waste by pests. Waste should be removed from the meat and meat by-product handling and processing areas at regular intervals. Waste receptacles used for storage and equipment which has come into contact with the waste should be cleaned and disinfected. At least once a day the waste storage area also should be cleaned and disinfected.

3.5.30 All the processing area and equipments shall be cleaned and disinfected after each days' work.

3.5.31 At definite time schedule shall be adopted for cleaning and sanitizing the chilling room.

3.6 Method of sampling and testing.—The inspection of raw meat (chilled/frozen) meant for export, shall be done by the processor and the same with the Agency to see that the consignment conform to the standard specifications.

3.7 Instructions for Agency.—All instructions regarding sanitation in the premises, cleanliness of personnel and equip-

... method of sampling, testing, packing, marking and inspection of raw meat at all stages of dressing and maintenance of records thereof all instruction issued from time to time by the Agency and compatible with these rules shall be adhered to.

3.8 Conditions for transport of carcasses/meat.—The conditions stipulated in column (2) of the following table are to be followed for transportation of carcasses/meat depending upon type of meat :—

Type of meat	Specifications for transport
(1)	(2)
Fresh	Vehicles fully covered with impervious flooring and side walls (In case of transport over distance exceeding 100 kms. suitable arrangement shall be made to maintain a temperature not exceeding 6°C.
Chilled	Transported in refrigerated/insulated vans. In case of transport over distance exceeding 100 kms. suitable arrangement shall be made to maintain a temperature not exceeding 6°C.
Frozen	Transported in insulated/refrigerated vans. The temperature of the carcass meat shall not go above minus 8°C.

4. Basis of Inspection.—Inspection of raw meat (chilled/frozen) intended for export shall be carried out with a view to seeing that the same conform to the specifications recognised by the Central Government under Section 6 of the Act.

5 Procedure of Inspection and Certification

5.1 Application for Inspection.—An exporter intending to export raw meat (chilled/frozen) shall submit an intimation in prescribed proforma giving particulars of consignment intended to be exported to the nearest office of the Agency.

5.2 The time limit for Sending Application.—Every such intimation shall reach the office of the Agency not less than five days before the anticipated date of despatch of the consignment from the exporters premises.

5.3 Issue of veterinary Health Certificate.—On receipt of the intimations under rule 5.1 the Agency on satisfying itself on the basis of inspection carried out as provided for under rule 3 and 4 and the instructions if any issued in this respect that the consignment has been processed and packed according to the standard specification applicable to it, shall issue a veterinary health certificate declaring the consignment of raw meat (chilled/frozen) as fit for human consumption and export worthy :

Provided that it shall be lawful for the Agency to supervise, oversee and secure compliance of the requirements of the provisions and to refuse to issue veterinary health certificate in respect of the consignment intended for export not complying with the requirements.

Provided further that it shall be lawful for the Central Government of the Agency to specify and designate the personnel necessary and responsible for ante-mortem and post-mortem inspections and this shall include the number of personnel necessary for either or both functions per unit of number of carcasses :

Provided further that such personnel may be under the employment of the Agency or any other public authority or the private agency entitled to and responsible for the use of the premises in question for slaughter of animals and production of meat for export.

5.4 Refusal to issue veterinary health certificate.—Where the Agency is not satisfied, it shall within a period of five days refuse to issue such certificate and communicate such refusal to the exporters alongwith the reasons thereof.

5.5 Check Inspection.—Subsequent to certification, the Agency shall have right to reassess the quality of the consignment in storage, transit or at the ports. In the event of consignment being found not conforming to the standard specifications, at any of these stages, the certificate originally issued shall be withdrawn.

5.6 Validity of veterinary health certificate.—The inspection certificate issued shall be valid for a period of five days in respect of chilled meat and ninety days for frozen meat and twenty one days for vacuum pack chilled meat from the date of passing of the consignment. If more than one consignment approved on different days is presented in one application, the validity of the certificate shall be reckoned for the earliest date of approval.

5.7 Revalidation of veterinary health certificate.—If the consignment is not shipped within the period of validity of the inspection certificate, the exporter shall be permitted to present the consignment for revalidation. In such cases, the validity shall be extended for a further period of three days for chilled meat and thirty days for frozen meat.

6. Place of Inspection.—The inspection of raw meat (chilled/frozen) for the purpose of these rules shall be carried out at the premises of the processor/exporter/abattoir. The processor/exporter/abattoir shall provide all necessary facilities to the Agency to carry out such inspection.

7. Inspection fee.—Inspection fee shall be paid by the exporter/processor to the Agency as under :—

- 1 For export under consignmentwise inspection, a fee at the rate of 0.4 per cent of the F.O.B. value, subject to a minimum of Rs. 50 per consignment.
- 2 For export under the in-process quality control system, a fee at the rate of 0.2 per cent of the F.O.B. value, subject to a minimum of Rs. 50 per consignment.
- 3 For export under the Self-certification system, a fee at the rate of 0.1 per cent of the F.O.B. value, subject to a minimum of Rupees Two thousand five hundred only and maximum of rupees one Lakh only in a year.

Note.—The amount of inspection fee for each consignment payable by the exporter shall be rounded off to the nearest rupee and, for this purpose where such amount contains a part of rupee, then if such a part is fifty paise or more, it shall be increased to one rupee and if such part is less than fifty paise, it shall be ignored.

8. Appeal.—(1) Any person aggrieved by the refusal of the Agency to issue a veterinary health certificate may within ten days of receipt of the communication of such refusal, if he prefer an appeal to a panel of experts consisting of not less than three, but not more than seven persons appointed for the purpose by the Central Government.

(2) The quorum of the panel shall be three

(3) The appeal shall be disposed of within fifteen days of its receipt.

[File No 6/1/92 EI&EP]

KUM SUMA SUBBANNA, Director

वाणिज्य मंत्रालय

नई दिल्ली, 25 जनवरी, 1993

का.सा. 205 :—केन्द्रीय सरकार नियान (क्वालिटी नियंत्रण और निरीक्षण) अधिनियम 1963 (1963 का 22) की धारा 7 की उपधारा (1) द्वारा प्रदत्त शक्तियों का प्रयोग करते हुए कच्चा मांस (हिमशीत/मृतशीत) का निर्यात (क्वालिटी नियंत्रण और निरीक्षण)

भाग II—खंड 3(11)

New Delhi, the 25th January, 1993

वर्ष 1992 में दायर किए गए जनों के अधीन कच्चा मांस (दूतशीत/हिमशीत/हिमशीत) का निर्यात में पूर्व निरीक्षण करने के लिए (निम्नलिखित अधिकारों को संभालती है—

S.O 205.—In exercise of the powers conferred by sub-section (1) of Section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby recognises the following agencies for the inspection of Raw Meat (Chilled/Frozen) prior to export, subject to the conditions notified in the Export of Raw Meat (Frozen/Chilled) (Quality Control and Inspection) Rules, 1992

1. निर्यात निरीक्षण प्रतिकरण बम्बई/कलकत्ता/कोचीन/दिल्ली/मद्रास।
2. विपणन तथा निरीक्षण निदेशालय।

1. Export Inspection Agency at Bombay/Calcutta/Cochin/Delhi/Madras.
2. Directorate of Marketing and Inspection

निर्यात में कच्चा मांस (दूतशीत/हिमशीत) से निम्नलिखित परिभाषित है—

Explanation.—In this notification Raw Meat (Chilled/Frozen) means—

- (1) जिस पशु वस्त्रादिक का मांस चार माह से लेकर एक वर्ष तक की आयु के भेड़ों के कटों से प्राप्त मांस के (दूतशीत/हिमशीत) द्वारा प्रसंस्कृत मांस तथा कीमा मांस और
- (2) भारतीय बकरा तथा भेड़ कच्चा दूतशीत/हिमशीत मांस तथा बकरे भेड़ का कीमा मांस और बकरे तथा भेड़ से प्राप्त दूतशीत/हिमशीत द्वारा प्रसंस्कृत।

(i) Meat and minced meat processed by chilling quick freezing obtained from Buffalo, Carcasses veal/calf meat obtained from buffalo calves of above four months and upto one year of age; and

(ii) Indian goat and sheep raw chilled, frozen meat and minced meat of goat, sheep and processed by chilling/quick freezing obtained from goat and sheep.

इस अधिसूचना राजपत्र में इससे प्रकाशन की तारीख से प्रवृत्त होगी।

2. This notification shall come into force on the date of its publication in the Official Gazette.

[काईल स 6/1/92 ईसाई एण्ड इपी
कुमारी सुभा सुब्बाना, निदेशक]

[F No. 6/1/92-EI&EP]
KUM SUMA SUBBANNA, Director

EXTRACT FROM THE GAZETTE OF INDIA : PART II—SEC 3, SUB-SEC. (ii)

Appearing on Page No 3222

Dated 23-10-93

वाणिज्य मंत्रालय

MINISTRY OF COMMERCE

अधिसूचना

नई दिल्ली 4 अक्टूबर 1993

का आ 2221—केन्द्रीय सरकार निर्यात (बवानिटी नियंत्रण और निरीक्षण) अधिनियम 1963 (1963 का 22) की धारा 7 की उपधारा (i) द्वारा प्रदत्त शक्तियों का प्रयोग करते हुए, बम्बई म्यूनिसिपल कॉर्पोरेशन को कच्चा मांस (दुतशीतित/हिमशीतित) का निर्यात (बवानिटी नियंत्रण और निरीक्षण) नियम, 1992 में अधिसूचित शर्तों के अधीन दिओनार एबॉटोर से उत्पन्न कच्चा मांस (दुतशीतित/हिमशीतित) का निर्यात से पूर्व निरीक्षण करने के लिए एक प्रतिकरण के रूप में मान्यता देती है।

स्पष्टीकरण—इस अधिसूचना में कच्चा मांस (दुतशीतित/हिमशीतित) से निम्नलिखित अभिप्रेत है—

- (1) भैंस, बकरी, कटरी/बछड़े का मांस चार माह से लेकर एक वर्ष तक की आयु के बंस के कटरी से प्राप्त मांस के (दुतशीतित/हिमशीतित) द्वारा प्रसंस्कृत तथा कीमा मांस, और
- (ii) भारतीय बकरा तथा भेड़ कच्चा दुतशीतित/हिमशीतित मांस तथा बकरे, भेड़ का कीमा मांस और बकरे तथा भेड़ से प्राप्त दुतशीतित/हिमशीतित द्वारा प्रसंस्कृत।

2 यह अधिसूचना राजपत्र में प्रकाशन की तारीख से प्रवृत्त होगी।

[फाईल नं 6/1/92-ई आर् ई एण्ड ई सी]

कुमारी सुमा सुबबन्ना, निदेशक

NOTIFICATION

New Delhi, the 4th October, 1993

S.O 2221.—In exercise of the powers conferred by sub-section (i) of Section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby recognises the Bombay Municipal Corporation as an agency for inspection of Raw Meat (Chilled/Frozen) originating from Deonar abattoir prior to export subject to the conditions notified in the Export of Raw Meat (Frozen/Chilled) (Quality Control and Inspection) Rules, 1992

Explanation: In this notification Raw Meat (Chilled/Frozen) means :—

- (i) Meat and minced meat processed by chilling/quick freezing obtained from Buffalo, Carcasses, veal/Calf meat obtained from buffalo calves of above four months and upto one year of age; and
- (ii) Indian goat and sheep raw chilled/frozen meat and minced meat of goat, sheep and processed by chilling/quick freezing obtained from goat and sheep.

2. This notification shall come into force on the date of its publication in the Official Gazette.

[F. No 6/1/92-EI&EP]

KUM SUMA SUBBANNA, Director

EXTRACT FROM THE GAZETTE OF INDIA : PART II—SEC 3, SUB-SEC (ii)

Appearing on Page Nos. 304-305

Dated 30-1-93

बाणिज्य मंत्रालय
MINISTRY OF COMMERCE

नई दिल्ली, 25 जनवरी, 1993

2 यह अधिसूचना राजपत्र में इसके प्रकाशन की तारीख में प्रकाशित होगी।

[साईल नं 6/1/92 ईकई एण्ड ईपी
कुमारी सुभा सुबान्ना, निदेशक]

New Delhi, the 25th January, 1993

S.O. 205—In exercise of the powers conferred by sub-section (3) of Section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby recognises the following agencies for the inspection of Raw Meat (Chilled/Frozen) prior to export, subject to the conditions notified in the Export of Raw Meat (Frozen/Chilled) (Quality Control and Inspection) Rules, 1992

स.ओ. 205 - निर्यात गुणवत्ता नियंत्रण अधिनियम, 1963 (22 of 1963) के अन्तर्गत प्राप्ति के अधीन कच्चा मांस (दूधशीत/हिमशीत) का निर्यात में पूर्व निरीक्षण के लिए निम्नलिखित संस्थाओं को मान्यता देते हैं।

1. निर्यात निरीक्षण अधिकरण अम्बई/कलकत्ता/कोची/चेन्नई/दिल्ली

2. विपणन तथा निरीक्षण निदेशालय।

स्पष्टीकरण: इस अधिसूचना में कच्चा मांस (दूधशीत/हिमशीत) से निम्नलिखित अभिप्रेत है:—

(1) भेस शर्तों, कटरो/बछड़े का मांस चार माह से लेकर एक वर्ष तक की भालू के भेस के कटरो में प्राप्त मांस के (दूधशीत/हिमशीत) द्वारा प्रसूक्त मांस तथा कोमा मांस और

(2) भारतीय बकरा तथा भेड़ कच्चा दूधशीत/हिमशीत मांस तथा बकरे, भेड़ का कोमा मांस और बकरे तथा भेड़ से प्राप्त दूधशीत/हिमशीत द्वारा प्रसूक्त।

1. Export Inspection Agency at Bombay/Calcutta/Cochin/Delhi/Madras.

2. Directorate of Marketing and Inspection

Explanation.—In this notification Raw Meat (Chilled/Frozen) means:—

(1) Meat and minced meat processed by chilling/quick freezing obtained from Buffalo, Carcasses, veal/calf meat obtained from buffalo calves of above four months and upto one year of age; and

(2) Indian goat and sheep raw chilled/frozen meat and minced meat of goat, sheep and processed by chilling/quick freezing obtained from goat and sheep.

3. This notification shall come into force on the date of its publication in the Official Gazette

[F No 6/1/92-EI&EP]
KUM SUMA SUBBANNA, Director

1-41

EXTRACT FROM THE GAZETTE OF INDIA : PART II—SEC 3, SUB-SEC (ii)

Appearing on Page No 290

Dated 30-1-93

बाणिज्य मंत्रालय

MINISTRY OF COMMERCE

नई दिल्ली, 15 जनवरी, 1993

New Delhi, the 15th January, 1993

का आ 202—केन्द्रीय सरकार, निर्यात (क्वालिटी नियंत्रण और निरीक्षण) अधिनियम, 1963 (1963 का 22) की धारा 2 की उप-धारा (1) द्वारा प्रदत्त शक्तियों का प्रयोग करते हुए, सभी राज्य सरकारों की पशुपालन निदेशालयों को कच्चा मांस (हिमशीतित/द्रुतशीतित का निर्यात (क्वालिटी नियंत्रण और निरीक्षण) नियम 1992 में अधिसूचित शर्तों के अर्थात् कच्चा मांस (द्रुतशीतित/हिमशीतित) का निर्यात से पूर्व निरीक्षण करने के लिए अधिकरणों के रूप में मान्यता देती है।

S.O. 202.—In exercise of the powers conferred by sub-section (i) of Section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby recognises the Directorates of Animal Husbandry of all State Governments, as Agencies for the inspection of Raw Meat (Chilled/Frozen) prior to export, subject to the conditions notified in the Export of Raw Meat (Frozen/Chilled) (Quality Control and Inspection) Rules, 1992.

Explanation—In this notification Raw Meat (Chilled/Frozen) means :—

स्पष्टीकरण—इस अधिसूचना में कच्चा मांस (द्रुतशीतित/हिमशीतित) से निम्नलिखित अभिप्रेत है :—

- (i) भैंस, शबों, कटरों/बछड़े का मांस चार माह से लेकर एक वर्ष तक की आयु के भैंस के कटरों से प्राप्त मांस के द्रुतशीतित/हिमशीतित द्वारा प्रसंस्कृत मांस तथा कीमा मांस; और
- (ii) भारतीय बकरा तथा भेड़ कच्चा द्रुतशीतित/हिमशीतित मांस तथा बकरे, भेड़ का कीमा मांस और बकरे तथा भेड़ से प्राप्त द्रुतशीतित/हिमशीतित द्वारा प्रसंस्कृत।

- (i) Meat and minced meat processed by chilling/quick freezing obtained from Buffalo, Carcasses, veal/calf meat obtained from buffalo calves of above four months and upto one year of age; and

- (ii) Indian goat and sheep raw chilled/frozen meat and minced meat of goat, sheep and processed by chilling/quick freezing obtained from goat and sheep.

2 यह अधिसूचना राजपत्र में प्रकाशन की तारीख से प्रवृत्त होगी

2 This notification shall come into force on the date of its publication in the Official Gazette

[फाइल सं 6/1/92-ई आई एण्ड ई पी]

कुमारी सुमा सुब्बाना, निदेशक

[F. No. 6/1/92-EI&EP]

KUM. SUMA SUBBANNA, Director