

# REGULATIONS 1973, No. 17\*

2195

## Regulations under the *Abattoirs and Slaughtering Ordinance*

I. THOMAS ALAN O'BRIEN, the Acting Administrator of the Northern Territory of Australia, having received the advice of the Administrator's Council, hereby make the following Regulations under the *Abattoirs and Slaughtering Ordinance*.

Dated this fourteenth day of September, 1973.

T. A. O'BRIEN  
Acting Administrator

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### ABATTOIRS AND SLAUGHTERING REGULATIONS

1. These Regulations may be cited as the Abattoirs and Slaughtering Citation Regulations.
2. The Abattoirs and Slaughtering Regulations, being Regulations 1960, Repeal No. 3; 1961, No. 2; 1961, No. 16; 1962, No. 2; 1963, No. 4; 1964, No. 3; 1969, No. 12; 1970, No. 7; and 1972, No. 3, are repealed.
3. (1) In these Regulations, unless the contrary intention appears— Interpretation  
"edible offal" means any edible portion of a carcass, other than the the flesh, which has been passed by an Inspector, and includes sausage casings;  
"licensed premises" means premises in respect of which a licence under the Ordinance is issued and in force;  
"Schedule" means a Schedule to these Regulations;  
"sheep" includes lamb;  
"the Ordinance" means the *Abattoirs and Slaughtering Ordinance*.  
(2) Strict compliance with the Forms contained in the First Schedule is not necessary and substantial compliance is sufficient.
4. An area specified in the Second Schedule is a Licensed Abattoirs Licensed Abattoir Area.

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\* Notified in the *Northern Territory Government Gazette* on 20 September, 1973.

*Abattoirs and Slaughtering Regulations*

Application for licence to conduct premises

5. An application for a licence to conduct premises or proposed premises as an abattoir—

(a) for the slaughtering of stock; or

(b) for the slaughtering of poultry,

shall be in accordance with Form 1 and shall be accompanied by a fee of 50 dollars.

Application for renewal of licence to conduct premises

6. An application for the renewal of a licence to conduct premises as an abattoir shall be in accordance with Form 2 and shall be accompanied by a fee of 20 dollars.

Application for licence to use premises for slaughtering of buffaloes

7. An application for a licence to use premises for the slaughtering of buffaloes shall be in accordance with Form 3.

Application for renewal of licence to use premises for slaughtering of buffaloes

8. An application for the renewal of a licence to use premises for the slaughtering of buffaloes shall be in accordance with Form 4.

Licence or renewal of licence to conduct premises or proposed premises as an abattoir

9. A licence or a renewal of a licence to conduct premises or proposed premises as an abattoir shall be in accordance with Form 5.

Licence or renewal of licence to use premises for the slaughtering of buffaloes

10. A licence or renewal of a licence to use premises for the slaughtering of buffaloes shall be in accordance with Form 6.

Application for transfer of licence

11. An application for the transfer of a licence may be in accordance with Form 7 and shall be accompanied by a fee of 20 dollars.

Standards of licensed abattoir in a Licensed Abattoirs Area

12. A licence to conduct premises or proposed premises as an abattoir shall not be granted in respect of premises within a Licensed Abattoirs Area unless—

(a) the standards set out in the Third Schedule have been complied with; or

(b) the premises are registered under the Exports (Meat) Regulations as an export establishment.

Standards of licensed abattoir not in a Licensed Abattoirs area

13. A licence to conduct premises or proposed premises as a licensed abattoir not in a Licensed Abattoirs Area shall not be granted in respect of premises unless—

(a) the standards set out in the Fourth Schedule have been complied with; or

(b) the premises are registered under the Exports (Meat) Regulations as an export establishment.

Standards for licensed poultry abattoir

14. A licence to conduct premises or proposed premises as a poultry abattoir shall not be granted in respect of premises unless—

(a) the standards set out in the Fifth Schedule have been complied with; or

(b) the premises are registered under the Exports (Meat) Regulations as an export establishment.

15. A person shall not allow an animal or a bird that is not intended for slaughter in an abattoir to be within 100 yards of that abattoir.

Animals not to be kept near abattoir

Penalty: 200 dollars.

16. A licensee shall take such steps as are necessary or as he is directed by an Inspector to take to eradicate or control the incidence of insects or vermin on the premises in respect of which he is licensed.

Vermin

Penalty: 200 dollars.

17. A holder of a licence shall—

Stock or poultry at abattoir to be watered, &c.

(a) provide sufficient drinking water and shade for all live animals and birds held at the abattoir;

(b) when required to do so by an Inspector, provide food for all live animals and birds held at the abattoir; and

(c) slaughter those animals or birds—

(i) not later than 24 hours after they are placed at the abattoir; or

(ii) where an Inspector gives permission not to slaughter those animals or birds within that period, not later than such time as the Inspector directs.

Penalty: 200 dollars.

18. A licensee shall starve poultry held at the abattoir in respect of which he is licensed for such period, if any, up to 12 hours, prior to slaughter as required by an Inspector.

Starving of poultry

Penalty: 200 dollars.

19. A person shall not slaughter at an abattoir unless he has given to an Inspector notice of his intention to slaughter not less than 24 hours before slaughtering is to commence.

Notice of intent to slaughter

Penalty: 200 dollars.

20.(1) The licensee of an abattoir shall ensure that before cattle or pigs are bled in that abattoir they are stunned or killed by means of—

Killing and bleeding of cattle and pigs

(a) an electric stunner;

(b) a captive bolt stunner; or

(c) a firearm,

of a type approved by the Chief Inspector.

(2) The licensee of an abattoir shall ensure that cattle and pigs that are stunned or killed in that abattoir are thoroughly bled in a manner approved by an Inspector immediately after stunning or killing.

Penalty: 200 dollars.

21.(1) The licensee of an abattoir shall ensure that poultry killed at that abattoir—

Killing and preparation of poultry

(a) are not killed in that abattoir by being strangled; and

(b) are thoroughly bled by a method of external incision, at the time of killing.

*Abattoirs and Slaughtering Regulations*

(2) The licensee of an abattoir shall ensure that poultry killed at that abattoir are dry plucked, wax plucked or plucked after having been semi-scalded and do not show any signs of having been scalded.

(3) The licensee of an abattoir shall ensure that poultry are not killed at that abattoir--

(a) if they show any signs of a disease or scaly legs; or

(b) if they do not have clean feet.

(4) The licensee of an abattoir shall ensure that poultry killed at that abattoir are well dressed and have their crops emptied or removed and have their vents emptied.

Penalty: 200 dollars.

Restriction of  
certain acts

22. A licensee of an abattoir shall ensure that, when an Inspector is on duty in that abattoir, a person other than an Inspector does not, in that abattoir--

(a) strip or otherwise interfere with the pleurae of a carcass;

(b) cut, manipulate or interfere with a carcass in a manner capable of preventing the discovery of disease or of altering the condition of the meat of the carcass;

(c) dispose of a carcass or part of a carcass; or

(d) place a carcass or part of a carcass or the organs or viscera of a carcass with another carcass or part of a carcass or the organs or viscera of a carcass,

until an Inspector has inspected the carcass.

Penalty: 200 dollars.

Slaughter of  
certain calves  
prohibited

23.(1) A person shall not, in an abattoir--

(a) prepare the carcass of a calf for sale unless the carcass, when dressed and without the head, weighs not less than 18 kilograms; or

(b) slaughter a calf the meat of which is intended for human consumption unless the calf is--

(i) not less than 2 weeks old;

(ii) fully developed; and

(iii) in a well-nourished condition.

Penalty: 200 dollars.

(2) An Inspector may condemn the carcass of a calf slaughtered in contravention of this regulation and cause the carcass to be disposed of as he directs.

Stock not to be  
treated unless  
killed at the  
abattoir

24. A person shall not treat or dress at an abattoir a carcass or part of a carcass of stock or poultry, or meat or poultry flesh, or offal from a carcass of stock or poultry unless the stock or poultry was killed at that abattoir.

Penalty: 200 dollars.

Obligations of a  
holder of a  
licence

25.(1) A licensee shall provide for use in relation to the slaughtering of stock or poultry such suitable clean appliances, covered receptacles and utensils as are required to be provided by the Chief Inspector.

(2) A licensee shall ensure that containers for the storage of meat, poultry flesh and edible offal are of rust-proof, impervious material.

(3) A licensee shall ensure that—

- (a) stock is sprayed or washed, in a manner approved by an Inspector, prior to slaughter and poultry is sprayed or washed, in a manner approved by an Inspector, prior to dressing;
- (b) subject to these Regulations within one hour after the killing of an animal or bird, offal from the animal or bird is removed from the place where the slaughtering is being carried out;
- (c) the abattoir and all utensils, receptacles and appliances—
  - (i) are thoroughly cleaned within one hour of the completion of slaughtering for the day on each day that slaughtering is done; and
  - (ii) are kept clean when not being used;
- (d) meat or poultry flesh in the abattoir is protected at all times from flies, vermin, dust and any other source of contamination capable of impairing its suitability for human consumption;
- (e) blood is drained and washed from the floor of the abattoir in a manner that permits its removal from the precincts of the abattoir and its disposal in a manner approved by an Inspector;
- (f) viscera and bones are removed from the precincts of the abattoir and disposed of at least once daily or more often as an Inspector directs by burning, by burying or by being processed in a manner approved by an Inspector;
- (g) hides and skins are—
  - (i) treated and stored or destroyed or disposed of in a manner approved by the Chief Inspector; and
  - (ii) removed from the abattoir when an Inspector so directs;
- (h) fat required for sale is stored in leak-proof containers and is removed from the abattoir when an Inspector so directs;
- (i) by-products, other than hides, skins or fat required for sale, are—
  - (i) stored so that they are not contaminated and do not cause a health hazard; and
  - (ii) removed from the abattoir when an Inspector so directs; and
- (j) where there is bed-dressing, suitable cradles are provided to lie carcasses on so that they will be kept clear of the floor of the abattoir.

Penalty: 200 dollars.

26.(1) Where there is a build-up of poultry or poultry flesh awaiting processing after killing, an Inspector may direct that killing of poultry cease until the build-up is cleared. Rate of slaughter of poultry

(2) A licensee shall ensure that a direction under sub-regulation (1) is complied with.

Penalty: 200 dollars.

*Abattoirs and Slaughtering Regulations*Knives and  
scabbards**27.** A licensee shall ensure—

- (a) that knives used in licensed premises are not kept in scabbards other than scabbards that are made of impervious, rust-resistant materials and are capable of being dismantled and easily cleaned and sterilised; and
- (b) that knives, scabbards and sharpening steels are suspended by a rust-resistant chain.

Penalty: 200 dollars.

Scalding tanks

**28.** The licensee of an abattoir shall ensure that scalding tanks used for the treatment of pigs or poultry in the abattoir are emptied and thoroughly cleaned at the end of each working day.

Penalty: 200 dollars.

Soap and towels

**29.** The licensee shall ensure that—

- (a) every hand wash basin in the abattoir is at all times well supplied with liquid soap and disposable paper towels;
- (b) adjacent to every hand wash basin there is a receptacle suitable for the holding of used paper towels; and
- (c) towels other than paper towels are not used in the abattoir.

Penalty: 200 dollars.

Boning room  
temperature**30.** A licensee shall ensure that, where a boning room forms part of the licensed premises in respect of which he is the licensee, the air temperature of the room is kept below 12 degrees Celsius while the boning room is in use.

Penalty: 200 dollars.

Storage of meat

**31.(1)** A licensee shall ensure that meat obtained from stock slaughtered under his licence is stored—

- (a) by hanging the carcass in a fly-proof enclosure, chilling chamber or freezing chamber;
- (b) by hanging or placing the edible organs in a clean container in a fly-proof enclosure, chilling chamber or freezing chamber; or
- (c) in the case of boned meat—in a chilled or frozen state.

**(2)** A licensee shall ensure that meat obtained from stock slaughtered under his licence is not kept in the premises in which it is slaughtered for more than 4 hours after slaughtering without being transferred to a chilling or freezing chamber for storage whilst it is in the premises.

Penalty: 200 dollars.

Storage of meat

**32.(1)** A licensee shall ensure that carcasses, meat and edible organs obtained from stock slaughtered under his licence are not stored outside a chilling or freezing chamber in the premises in which the stock was slaughtered for more than 4 hours after slaughter.**(2)** A licensee shall ensure that meat obtained from stock slaughtered under his licence and not stored in a chilling or freezing chamber is, while it is in the premises in which it was slaughtered, stored—

(a) in the case of meat on the carcass, by hanging the carcass in a fly-proof enclosure; and

(b) in the case of edible organs, by hanging or placing the edible organs in a clean container in a fly-proof enclosure.

(3) A licensee shall ensure that carcasses from stock slaughtered under his licence are stored by being hung out of contact with other carcasses or walls and floors, and that air is able to circulate freely around carcasses.

Penalty: 200 dollars.

33. A licensee shall ensure that poultry carcasses or poultry flesh obtained from poultry slaughtered under his licence and not removed from the abattoir within 2 hours of slaughter is stored in a chilling or freezing chamber.

Storage of poultry, carcasses and poultry flesh

Penalty: 200 dollars.

34. The licensee shall ensure that no meat, poultry flesh or carcass comes into contact with the floor of any part of the licensed premises.

Meat, poultry flesh or carcass not to be in contact with floor

Penalty: 200 dollars.

35. A licensee shall ensure that meat or poultry flesh is not wrapped or packed in unclean material or packing.

Clean material to be used for packing

Penalty: 200 dollars.

36. A licensee shall ensure that cartons and receptacles designed to contain edible offal, meat or poultry flesh are not stacked or placed in a part of the licensed premises where meat or poultry flesh is processed except in a place in that part that is not less than 15 centimetres above the floor.

Storage of packing material

Penalty: 200 dollars.

37. A licensee shall ensure that water used in the slaughtering process in the licensed premises is not re-circulated unless it has been treated in a manner approved by the Chief Inspector.

Treatment of re-circulating water

Penalty: 200 dollars.

38. A licensee of an abattoir shall ensure that the temperature of cooling water used in the processing of poultry carcasses in that abattoir does not exceed 5 degrees Celsius.

Cooling water for poultry processing

Penalty: 200 dollars.

39.(1) An Inspector may order the water supply of licensed premises to be chlorinated or otherwise treated to his satisfaction.

Treatment of water supply

(2) A licensee shall comply with an order made by an Inspector under sub-regulation (1).

Penalty: 200 dollars.

40. A licensee—

Record of stock or poultry slaughtered

(a) shall keep a record of all stock or poultry slaughtered by him or his employees at the premises in respect of which he holds the licence;

*Abattoirs and Slaughtering Regulations*

(b) shall enter daily in the record—

(i) in the case of cattle or buffaloes—on Form 8, in respect of each animal slaughtered, the kind, the colour, ear-marks and brands, the sex and age, the dressed carcass weight or boneless meat weight, the name and address of the person from whom the animal was purchased or who supplied it, the date of purchase or supply, the manner in which the hide was disposed of and the date of disposal of the hide;

(ii) in the case of sheep, pigs or goats—on Form 9, in respect of each animal slaughtered, the kind, the sex and age, the dressed weight, the name and address of the person from whom the animal was purchased or who supplied it and the date of purchase or supply; and

(iii) in the case of poultry—on Form 10, the number slaughtered, the kind, the sex, the dressed weight, the name and address of the person from whom the poultry was purchased or who supplied it and the date of purchase or supply; and

(c) shall produce the record at his place of business on demand at any time by an Inspector.

Penalty: 200 dollars.

Monthly return  
of stock and  
poultry  
slaughtered

41. Each holder of a licence shall submit a return in accordance with Form 11 to reach the Chief Inspector on or before the fifteenth day of each month showing the numbers and average dressed weights of—

(a) in the case of cattle—bullocks and steers, cows and heifers, bulls, and calves;

(b) in the case of buffaloes—males and females;

(c) sheep;

(d) goats; and

(e) pigs,

and the numbers of chickens, ducks, turkeys, geese, and other poultry that were slaughtered at the premises in respect of which his licence is issued during the last preceding month.

Penalty: 200 dollars.

Personal hygiene

42. (1) A person shall not smoke or chew tobacco or expectorate in any part of premises where stock or poultry are slaughtered or meat or poultry flesh is stored or processed.

(2) A person shall wash thoroughly in boiling water and then rinse thoroughly in clean water all implements used by him—

(a) in dressing of a diseased carcass; or

(b) in dressing a carcass which has been subjected to faecal contamination.

(3) A person in an abattoir shall not place knives, steels or scabbards on the floor and shall not place in his mouth a knife of a type that is used in that abattoir for the dressing of stock or poultry.



(4) A person in licensed premises shall not blow air from his mouth onto or into an article used for the purpose of holding meat, poultry or poultry flesh.

(5) When a person employed in licensed premises visits a lavatory in the premises, he shall wash his hands before commencing or recommencing work in the premises.

(6) A person employed in licensed premises shall not wear a surgical dressing on his hand or arm unless it is a waterproof dressing.

(7) A person who has a wound or sore that, in the opinion of an Inspector, is likely to contaminate meat being processed shall not handle meat in licensed premises.

(8) A person shall not eat food in licensed premises except in a dining room.

(9) A person shall not consume intoxicating liquor in licensed premises.  
Penalty: 200 dollars.

43.(1) This regulation applies to a person who is an employe of a licensee and works in a room or an area in which the slaughtering or dressing of stock or poultry is performed, or meat, meat products or edible offal are prepared, packed or stored. Outer clothing of employes

(2) A person to whom this regulation applies shall, at all times while working in licensed premises, wear—

(a) clean outer clothes and a clean head covering, made of material that is capable of being effectively cleaned and the fibres of which are not likely to cause contamination of carcasses, meat or poultry flesh; and

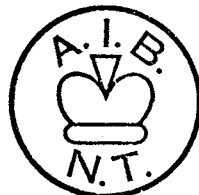
(b) an apron of a type approved by an Inspector.

(3) The head covering referred to in sub-regulation (2) shall be so fitted at all times that it will prevent his hair contaminating carcasses, meat or poultry flesh.

(4) An Inspector may require a person to whom this regulation applies to change his outer clothing or his head covering, and a person so required shall cease work until he has complied with the requirement.

Penalty: 200 dollars.

44. For the purposes of section 53(1) of the Ordinance, carcasses shall be marked by an Inspector with the letters and symbol— Marking of meat for human consumption by an Inspector



imprinted 4 times on each side of the carcass.

45. A person who is not an Inspector shall not mark meat as being fit for human consumption. Marking by other than an Inspector

Penalty: 200 dollars.

*Abattoirs and Slaughtering Regulations*

Marking of pet  
meat, &c.

46.(1) A licensee or other person shall ensure that all meat slaughtered for pet food under his licence is at the time of slaughter, cut into portions which do not exceed 2 kilograms in weight and that the whole of the surface area of each portion is—

- (a) sprayed with a solution of 1 part methyl-violet to 400 parts water by volume; or
- (b) dusted with powdered charcoal.

(2) The licensee or other person who packs pet meat for marketing shall ensure that—

- (a) if the meat is packed in a carton, the carton is marked in letters not less than 3 centimetres high—  
“PET MEAT, NOT FOR HUMAN CONSUMPTION”; and
- (b) if the meat is to be sold in individual packs, each pack is marked—  
“PET MEAT, NOT FOR HUMAN CONSUMPTION”.

Penalty: 200 dollars.

Supervision and  
inspection

47. Upon the request of a person engaged in the preparation of meat for human consumption, the Chief Inspector may make available the services of an Inspector, being services for the purposes of these Regulations.

Fees for  
Inspector's  
services

48.(1) Where, at the request of a person, the services of an Inspector are made available to the person for the purposes of these Regulations before or after the official hours of work or on a Saturday, Sunday or holiday, the person shall be charged for those services—

- (a) where the services are made available on a Sunday—a fee of 1 dollar 35 cents per quarter-hour or part of a quarter-hour; or
- (b) where the services are made available before or after the official hours of work or on a Saturday or holiday—a fee of 1 dollar per quarter-hour or part of a quarter-hour.

(2) In this regulation, “holiday”, in relation to the services of an Inspector on a day, means a day observed as a holiday, under the *Public Service Act* 1922-1973, at the place at which the attendance of the Inspector is required.

Inspector may  
inspect and cut  
meat, poultry  
flesh or offal

49. An Inspector may inspect meat, poultry flesh or offal at licensed premises and cut into or divide the meat, poultry flesh or offal in any manner necessary for the purpose of inspecting meat, poultry flesh or offal.

Tests to detect  
disease

50. For the detection of disease in stock or poultry or in carcasses or meat or poultry flesh, an Inspector may make or apply or cause to be made or applied any test approved by the Chief Inspector.

Certain meat  
or poultry flesh  
liable to be  
condemned

51. An Inspector may condemn and destroy or dispose of or cause to be destroyed or disposed of meat or poultry flesh that has been—

- (a) contaminated; or
- (b) dealt with, altered or removed, in contravention of these Regulations.

52. Where an Inspector is of the opinion that meat or poultry flesh found at licensed premises is unfit for human consumption—

Manner of destroying, &c., condemned meat or poultry flesh

- (a) the prescribed method for destroying that meat or poultry flesh is to burn it; and
- (b) the prescribed method for disposing of that meat or poultry flesh is to subject it to steam heat in a digester for 30 minutes at an internal pressure of not less than 40 pounds per square inch or to such other treatment as is approved by the Chief Inspector and then to bury or burn it or sell, use or otherwise dispose of it in any way not involving its consumption by human beings.

53.(1) If an Inspector is of the opinion that an obligation of a licensee has not been carried out—

Inspector may carry out licensee's obligations at licensee's expense

- (a) the Inspector may cause the obligation to be carried out to his satisfaction; and
- (b) the holder of the licence shall pay to the Commonwealth any expense thereby incurred by the Inspector.

(2) An expense incurred by an Inspector under sub-regulation (1) is a debt payable to the Commonwealth by the holder of the licence and may be recovered at the suit of the Commonwealth in a court of competent jurisdiction.

54.(1) The diseases listed in the Sixth Schedule are prescribed as diseases affecting human beings for the purposes of the Ordinance.

Diseases

(2) The diseases listed in the Seventh Schedule are prescribed as diseases affecting stock and as diseases affecting poultry for the purposes of the Ordinance.

FIRST SCHEDULE

Reg. 5

Form 1

THE NORTHERN TERRITORY OF AUSTRALIA

Abattoirs and Slaughtering Ordinance

APPLICATION FOR A LICENCE TO CONDUCT PREMISES AS AN ABATTIOR

I ..... of .....  
 (Full name in block letters) (postal address)

- apply for a licence to conduct
- \* a licensed abattoir in a Licensed Abattoirs Area
  - \* an abattoir not in a Licensed Abattoirs Area
  - \* a licensed poultry abattoir

- at—
- \* the premises owned [or occupied] by me.
  - \* the premises proposed to be erected on a place owned [or occupied] by me.
  - \* the premises proposed to be erected on the land in respect of which I have applied under the *Special Purposes Leases Ordinance* for a lease for abattoir purposes.

2. The premises are situated [or the proposed premises will be situated] at  
 in the Northern Territory on land described in the  
 Register Book of Crown Leases Volume ..... at Folio .....  
 [or the land, in respect of which I have applied under the *Special Purposes*

*Abattoirs and Slaughtering Regulations*

*Leases Ordinance* for a lease for abattoir purposes, is situated at  
in the Northern Territory and is described in my application  
for that lease in the following terms:

]

3. I attach copies of the newspaper, the plans and specifications [*if a statement by the Minister is required, and the statement*] as required by section 41.

Dated this \_\_\_\_\_ day of \_\_\_\_\_, 19 \_\_\_\_\_.

\_\_\_\_\_  
(Signature of Applicant)

\*Strike out whichever is not applicable.

Form 2

Reg. 6

## THE NORTHERN TERRITORY OF AUSTRALIA

*Abattoirs and Slaughtering Ordinance*APPLICATION FOR RENEWAL OF LICENCE TO CONDUCT PREMISES  
AS AN ABATTOIR

I \_\_\_\_\_ of \_\_\_\_\_  
(Full name in block letters) (postal address)

apply for renewal of a licence to conduct—

- \* a licensed abattoir in a Licensed Abattoirs Area
- \* an abattoir not in a Licensed Abattoirs Area
- \* a licensed poultry abattoir

The premises owned [*or occupied*] by me are situated at  
in the Northern Territory on land described in the Register Book of Crown Leases  
Volume \_\_\_\_\_ Folio \_\_\_\_\_.

2. I am the holder of a licence that expires on 31 December 19 \_\_\_\_\_, in respect of those premises.

Dated this \_\_\_\_\_ day of \_\_\_\_\_, 19 \_\_\_\_\_.

\_\_\_\_\_  
(Signature of Applicant)

\*Strike out whichever is not applicable.

Form 3

Reg. 7

## THE NORTHERN TERRITORY OF AUSTRALIA

*Abattoirs and Slaughtering Ordinance*APPLICATION FOR A LICENCE TO USE PREMISES FOR THE  
SLAUGHTERING OF BUFFALO

I \_\_\_\_\_ of \_\_\_\_\_  
(Full name in block letters) (postal address)

- apply for a licence to use premises for the slaughtering of buffalo in respect of—
- \*the premises owned [or occupied] by me.
  - \*the premises proposed to be erected on a place owned [or occupied] by me.
  - \*the premises proposed to be erected on land in respect of which I have applied under the *Special Purposes Leases Ordinance* for a lease for abattoir purposes.
2. The premises are situated [or the proposed premises will be situated] at \_\_\_\_\_ in the Northern Territory on land described in the Register Book of Crown Leases Volume \_\_\_\_\_ Folio \_\_\_\_\_ [or the land, in respect of which I have applied under the *Special Purposes Leases Ordinance* for a lease for abattoir purposes is situated at \_\_\_\_\_ in the Northern Territory and is described in my application for that lease in the following terms:

J.

3. I attach a statement of relevant information as required by section 46.

Dated this \_\_\_\_\_ day of \_\_\_\_\_, 19 \_\_\_\_\_.

.....  
(Signature of Applicant)

\*Strike out whichever is not applicable.

TO BE COMPLETED IN DUPLICATE

Reg. 8

Form 4.

THE NORTHERN TERRITORY OF AUSTRALIA

*Abattoirs and Slaughtering Ordinance*

APPLICATION FOR RENEWAL OF A LICENCE TO USE PREMISES FOR THE SLAUGHTERING OF BUFFALO

I, \_\_\_\_\_ of \_\_\_\_\_  
(Full name in block letters) (postal address)

apply for a renewal of a licence to use premises for the slaughtering of buffalo.

The premises owned [or occupied] by me are situated at \_\_\_\_\_ in the Northern Territory on land described in the Register Book of Crown Leases Volume \_\_\_\_\_ Folio \_\_\_\_\_.

2. I am the holder of a licence which expires on 31 December 19 \_\_\_\_\_, in respect of those premises.

Dated this \_\_\_\_\_ day of \_\_\_\_\_, 19 \_\_\_\_\_.

.....  
(Signature of Applicant)

TO BE COMPLETED IN DUPLICATE

Reg. 9

Form 5

THE NORTHERN TERRITORY OF AUSTRALIA

*Abattoirs and Slaughtering Ordinance*

LICENCE TO CONDUCT PREMISES AS AN ABATTOIR

*Abattoir and Slaughtering Regulations*

I ..... the Chief Inspector of

Abattoirs grant [or renew] to .....

of ..... a licence to conduct

- \*a licensed abattoir in a Licensed Abattoir Area
- \*a licensed abattoir not in a Licensed Abattoirs Area
- \*a licensed poultry abattoir

on premises situated at ..... in the Northern Territory on land described in the Register Book of Crown Leases Volume Folio .

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

.....  
Chief Inspector of Abattoirs

\*Strike out whichever is not applicable.

Reg. 10

Form 6

THE NORTHERN TERRITORY OF AUSTRALIA

*Abattoirs and Slaughtering Ordinance*

LICENCE TO USE PREMISES FOR THE SLAUGHTERING OF BUFFALO

I ..... the Chief Inspector of

Abattoirs grant [or renew] a licence to .....

of ..... to use for the slaughtering of buffalo premises situated at ..... in the Northern Territory on land described in the Register Book of Crown Leases Volume Folio .

2. This licence is subject to the conditions laid down below and remains in force, subject to the *Abattoirs and Slaughtering Ordinance*, until the thirty-first day of December 19 .

CONDITIONS

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

.....  
Chief Inspector of Abattoirs

Reg. 11

Form 7

THE NORTHERN TERRITORY OF AUSTRALIA

*Abattoirs and Slaughtering Ordinance*

TRANSFER OF LICENCE

I ..... of .....  
(Full name in block letters) (postal address)

*Abattoirs and Slaughtering Regulations*

2209

apply for the transfer to .....  
(Full name in block letters)

of ..... of the licence granted under the  
(postal address)

*Abattoirs and Slaughtering Ordinance* in respect of premises situated at  
in the Northern Territory on land described  
in the Register Book of Crown Leases Volume Folio .

Dated this day of , 19 .

.....  
Signature of transferor

.....  
Signature of transferee

TO BE COMPLETED IN DUPLICATE

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Reg. 40

Form 8

## THE NORTHERN TERRITORY OF AUSTRALIA

*Abattoirs and Slaughtering Ordinance*

## DAILY RECORD OF CATTLE AND BUFFALO SLAUGHTERED

The table set out hereunder is a complete record of all cattle and buffalo slaughtered on

, 19 , at the premises in respect

of which my licence is issued.

							Signature of Licensee	
Kind	Colour, earmarks and brands	Sex and age	Dressed carcass weight or boneless weight	Name and address of person from whom purchased or supplied	Date of purchase or supply	How hide disposed of	Date of disposal of hide	





*Abattoir and Slaughtering Regulations*

Reg. 40

Form 10

## THE NORTHERN TERRITORY OF AUSTRALIA

*Abattoirs and Slaughtering Ordinance*

## DAILY RECORD OF POULTRY SLAUGHTERED

The table set out hereunder is a complete record of all poultry slaughtered on  
 , 19 , at the premises in respect of which my licence  
 is issued.

Signature of Licensee

Number slaughtered	Kind	Sex	Dressed weight in kilograms	Name and address of person from whom purchased or supplied	Date of purchase or supply

**THE NORTHERN TERRITORY OF AUSTRALIA**  
*Abattoirs and Slaughtering Ordinance*  
**MONTHLY RETURN OF STOCK AND POULTRY SLAUGHTERED**

The table set out hereunder is a complete record of stock and poultry slaughtered at the premises in respect of which my licence is issued during the month of ..... 19 .....

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

											Signature of Licensee						
	CATTLE				BUFFALO		SHEEP	GOATS	PIGS	POULTRY							
	Bullocks & Steers	Cows & Heifers	Bulls	Calves	Males	Females				Chickens	Ducks	Turkeys	Geese	Others			
Number																	
Average Dressed Carcass Weight or Boneless Weight																	

Abattoirs and Slaughtering Regulations

*Abattoirs and Slaughtering Regulations*

Reg. 4

## SECOND SCHEDULE

## Part I

## LICENSED ABATTOIRS AREA OF ALICE SPRINGS

All the area of land contained in the Town of Alice Springs.

## Part II

## LICENSED ABATTOIRS AREA OF DARWIN

All the area of land contained in the Hundred of Bagot and the Hundred of Strangeways.

Reg. 12

## THIRD SCHEDULE

STANDARDS TO BE COMPLIED WITH IN RELATION TO AN ABATTOIR  
IN A LICENSED ABATTOIRS AREA FOR GRANT OF A LICENCE

1. A licensed abattoir in a Licensed Abattoirs Area shall have the capacity to slaughter 40 head of cattle or more each day and, in the case of a licensed abattoir in the Darwin Licensed Abattoirs Area, forty head of pigs or more each week.
2. A licensed abattoir in a Licensed Abattoir Area shall be so arranged that—
  - (a) adequate space and facilities are provided for the efficient inspection of meat; and
  - (b) all operations of or in relation to slaughtering may be carried out at the abattoir under hygienic conditions.
3. A licensed abattoir in a Licensed Abattoirs Area shall be provided, to the satisfaction of the Chief Inspector, with—
  - (a) yards that are suitable and sufficient for the holding of one day's kill and for the isolating of animals at the abattoir that are injured or found to be diseased;
  - (b) a race that is—
    - (i) in the opinion of the Chief Inspector, suitable for delivering animals safely to the knocking box or slaughter floor; and
    - (ii) in the case of a cattle race, equipped with overhead water sprays;
  - (c) a knocking box for cattle;
  - (d) slaughter pens for sheep or pigs, or both, as the case requires, if the abattoir is required to have the capacity to slaughter sheep or pigs, or both;
  - (e) a cattle killing and dressing floor the area of which is not less than 17 square metres per stand;
  - (f) where slaughtering pens for sheep or pigs, or both, are provided, a killing and dressing floor for sheep or pigs, or one for sheep and another for pigs, as the case requires, the area of which is sufficient to provide an area of 6 square metres for each carcass being dressed on the floor;
  - (g) storage hanging rails—
    - (i) erected away from the dressing floors and in a flyproof enclosure; and
    - (ii) sufficient to permit the hanging of all the carcasses produced from stock killed at the abattoir;
  - (h) sufficient chilling, freezing or cold storage accommodation to hold all the carcasses that can be produced from stock killed at the abattoir in two days;
  - (i) a separate rail for the hanging of carcasses condemned or held for further inspection;
  - (j) a room set apart solely for the cleansing and preparation of edible offal;

- (k) cold water and hot water supplies sufficient for the proper cleansing of carcasses and edible offal and for the proper cleansing of the abattoir each day at the conclusion of operations on that day;
  - (l) facilities for the cleansing of wipes, knives and other instruments by boiling;
  - (m) drainage facilities equipped with traps and capable of disposing of all the effluent from the abattoir without giving rise to a nuisance; and
  - (n) a septic tank connected to the privy accommodation of the abattoir, unless the abattoir is connected to a sewerage disposal system.
4. (1) A licensed abattoir in a Licensed Abattoirs Area shall be provided, to the satisfaction of the Chief Inspector, with—
- (a) an area to be used solely for the removal of paunch contents and dung from viscera;
  - (b) a room to be used solely for the treatment and sorting of hides, skins and inedible offal;
  - (c) equipment for the destruction, disposal or treatment of inedible offal and of meat condemned by an Inspector;
  - (d) a building for the salting or drying, or salting and drying, of hides, and of any skins produced at the abattoir, unless the Chief Inspector is satisfied that all hides and skins produced at the abattoir will be destroyed by burning;
  - (e) a room, equipped with ablution facilities, to be used solely by Inspectors as a changing room and office;
  - (f) a dining room for the use of persons employed at the abattoir;
  - (g) a changing room with locker accommodation for the use of persons employed at the abattoir;
  - (h) showers and hand basins for the use of persons employed at the abattoir;
  - (i) privy accommodation for persons employed at the abattoir; and
  - (j) equipment for the daily laundering of the working clothes of persons employed at the abattoir.
- (2) Subject to sub-clause (3), the buildings, area, rooms, equipment, facilities and accommodation referred to in sub-clause (1) shall be provided in a building or buildings separated from the slaughter house and chiller of the abattoir. (3) The area referred to in sub-clause (1)(a) and the room referred to in sub-clause (1)(b) may be provided beneath the slaughter floor of the abattoir if the abattoir has two storeys.
5. The walls of a licensed abattoir in a Licensed Abattoirs Area—
- (a) shall be of brick, concrete or metal;
  - (b) shall have smooth inside surfaces, impervious to moisture;
  - (c) shall not have any exposed wood at any point 2 metres or less above the level of the floor of the abattoir; and
  - (d) shall be so constructed that, except for—
    - (i) flyproof gauze; and
    - (ii) if desired by the licensee, movable shutters or windows, or both,the area enclosed by the bounding lines of a wall is, above the height of 2 metres from the floor of the abattoir, mainly open space.
6. The roof of a licensed abattoir in a Licensed Abattoirs Area shall be, to the satisfaction of the Chief Inspector—
- (a) impervious to moisture; and
  - (b) provided with a lining of smooth finish affixed to the inside of the rafters or purlins.
7. The floors of a licensed abattoir in a Licensed Abattoirs Area—
- (a) shall be of reinforced concrete at least 10 centimetres thick;
  - (b) shall be not less than 15 centimetres above the ground at their lowest point;
  - (c) shall be drained into shallow gutters which are graded towards a blood drain outlet through the wall; and
  - (d) shall be finished so as to be impervious to moisture.

*Abattoirs and Slaughtering Regulations*

- o. (1) The drainage from a licensed abattoir in a Licensed Abattoirs Area shall be directed by surface drains, impervious to moisture, to a settling pit constructed of concrete or other material impervious to moisture.
- (2) The settling pit shall be so constructed as to effectively retain all solids entering it.
- (3) Adjoining the settling pit there shall be a concrete bed for the deposit of solids removed from the settling pit.
- (4) The bed—
- (a) shall be not less than 1 metre wide;
  - (b) shall extend the length of one side of the settling pit;
  - (c) shall have on its side and ends a raised kerb not less than 15 centimetres high; and
  - (d) shall drain into the settling pit.
- (5) The abattoir shall be provided with means that enable all effluent from the abattoir to be disposed of in such manner as the Chief Inspector approves.
9. Each building of a licensed abattoir in a Licensed Abattoirs Area shall be fly-proof so far as is consistent with the efficient operation of the abattoir.

## Reg. 13

## FOURTH SCHEDULE

## STANDARDS TO BE COMPLIED WITH IN RELATION TO AN ABATTOIR NOT IN A LICENSED ABATTOIRS AREA FOR GRANT OF A LICENCE

1. An abattoir not in a Licensed Abattoirs Area shall be so arranged that—
  - (a) adequate space and facilities are provided for the efficient inspection of meat; and
  - (b) all operations of or in relation to slaughtering may be carried out at the abattoir under hygienic conditions.
2. The walls of an abattoir not in a Licensed Abattoirs Area—
  - (a) shall be of brick, concrete or metal;
  - (b) shall have smooth inside surfaces that are impervious to moisture and that can be readily cleansed;
  - (c) shall not have any exposed wood at any point less than 2 metres above a floor of the abattoir;
  - (d) shall, if metallic sheeting is used, have all joints sealed with a flexible sealing compound resistant to hot water and have cover strips applied where necessary; and
  - (e) shall be so constructed that the building is entirely flyproof, and there shall be installed, at the junctions of floors and walls, coves with radii sufficient to promote sanitation.
3. The roof of an abattoir not in a Licensed Abattoirs Area shall be impervious to moisture.
4. The floors of an abattoir not in a Licensed Abattoirs Area—
  - (a) must be constructed of impermeable, rust-resistant and readily cleaned material to the satisfaction of the Chief Inspector;
  - (b) where constructed of concrete—must be of reinforced concrete at least 10 centimetres thick;
  - (c) shall be not less than 15 centimetres above the ground at their lowest point; and
  - (d) shall be drained into shallow gutters which are graded towards a blood drain which has its outlet outside the walls of the abattoir buildings.
5. At an abattoir not in a Licensed Abattoirs Area—
  - (a) drainage from the abattoir shall be directed by surface drains impervious to moisture to a settling pit constructed of concrete or other material impervious to moisture;

- (b) the settling pit shall be so constructed as to effectively retain all solids entering it;
  - (c) there shall be a bed of concrete or other material impervious to moisture for the deposit of solids removed from the settling pit, adjoining the solids retainer, being a bed that—
    - (i) is not less than 1 metre wide;
    - (ii) extends the length of one side of the settling pit;
    - (iii) has on its perimeter a raised kerb not less than 15 centimetres high; and
    - (iv) drains into the settling pit; and
  - (d) means shall be provided to enable all effluent from the abattoir to be disposed of in such a manner as the Chief Inspector approves.
7. A carcass room at an abattoir not in a Licensed Abattoirs Area—
- (a) shall be fly proof; and
  - (b) shall be ventilated on all sides.
8. A chilling chamber at an abattoir not in a Licensed Abattoirs Area shall be—
- (a) sufficient in capacity to hold one day's kill; and
  - (b) capable of reducing the temperature of carcasses and sides at their thickest point to 15 degrees Celsius, within 20 hours.
9. An abattoir not in a Licensed Abattoirs Area shall be provided, to the satisfaction of the Chief Inspector, with—
- (a) tanks capable of storing cold water and hot water in quantities sufficient for the proper cleansing of carcasses and edible offal and for the cleansing of the abattoir each day, being tanks which are fully enclosed and protected against contamination;
  - (b) facilities, including foot-operated hand wash basins, and facilities for sterilising knives, hooks, rollers and other instruments by immersion in hot water of a temperature of 80 degrees Celsius located in the abattoir in accordance with the direction of the Chief Inspector; and
  - (c) outside water points.
10. An abattoir not in a Licensed Abattoirs Area shall be provided, to the satisfaction of the Chief Inspector, with—
- (a) a hoist capable of raising a carcass clear of the floor;
  - (b) if carcasses are not dressed on a rail—cradles for the dressing of carcasses;
  - (c) perforated metal draining surfaces which are reversible;
  - (d) inspection tables or trolleys;
  - (e) if edible offal is processed—offal racks; and
  - (f) a vehicle, equipped with a steel tray, for disposal of offal.
11. At an Abattoir not in a Licensed Abattoirs Area a boiling or processing room
- (a) shall have a lined ceiling;
  - (b) shall have no shelving permanently installed;
  - (c) shall not be equipped with tables or racks which are of other than non-corrosive metal; and
  - (d) shall be capable of being controlled to a temperature of less than 12 degrees Celsius.
12. At an abattoir not in a Licensed Abattoirs Area there shall be provided, to the satisfaction of the Chief Inspector, sufficient toilet and ablution facilities for persons employed at the abattoir and persons visiting the abattoir, and, where necessary, sufficient laundry facilities for the daily laundering of working clothes of persons employed at the abattoirs.
13. At an abattoir not in a Licensed Abattoirs Area—
- (a) a hanging rail in a chilling chamber shall be not less than 100 centimetres apart from any other hanging rail nor less than 60 centimetres from a wall of a chilling chamber; and
  - (b) a rail in a chilling chamber shall be no less than 50 centimetres from an upright part of a door jamb.

*Abattoirs and Slaughtering Regulations*

14. The doors of an abattoir not in a Licensed Abattoirs Area shall be not less than 1 metre wide.
15. At an abattoir not in a Licensed Abattoirs Area there shall be provided—
- (a) holding yards situated not less than 20 feet from the abattoir buildings, being yards provided
    - (i) with a sufficient water supply and drinking troughs for the watering of stock;
    - (ii) with sufficient shade for stock; and
    - (iii) with a system of drainage which drains to a place away from the abattoirs buildings;
  - (b) a forcing pen constructed of concrete;
  - (c) a race; and
  - (d) an enclosed knocking box.
16. Where inedible by-products of slaughtering are processed at an abattoir not in a Licensed Abattoirs Area, the processing shall be carried out in an area completely separated from the slaughtering of meat for human consumption.

## Reg. 14

## FIFTH SCHEDULE

1. A poultry abattoir shall be so arranged that—
- (a) adequate space and facilities are provided for the efficient inspection of meat; and
  - (b) all operations of or in relation to slaughtering and processing may be carried out at the abattoir under hygienic conditions.
2. The walls of a poultry abattoir—
- (a) shall be of brick, concrete or metal;
  - (b) shall have smooth inside surfaces that are impervious to moisture and can be readily cleansed;
  - (c) shall not have any exposed wood at any point less than 2 metres above a floor of the abattoir;
  - (d) shall, if metallic sheeting is used, have all joints sealed with a flexible sealing compound resistant to hot water and have cover strips applied where necessary;
  - (e) shall be so constructed that the building is entirely fly-proofed, and there shall be installed, at the junctions of floors and walls, coves with radii sufficient to promote sanitation.
3. The roof of a poultry abattoir shall be impervious to moisture.
4. The floors of a poultry abattoir—
- (a) must be constructed of impermeable, rust resistant and readily cleaned material to the satisfaction of the Chief Inspector;
  - (b) where constructed of concrete—must be of reinforced concrete at least 10 centimetres thick;
  - (c) shall be not less than 15 centimetres above the ground at their lowest point;
  - (d) shall be drained into shallow gutters which are graded towards a blood drain which has its outlet outside the walls of the abattoir buildings.
5. At a licensed poultry abattoir—
- (a) drainage from the abattoir shall be directed by surface drains impervious to moisture to a settling pit, save all or mechanical device for the separation of feathers and offal;
  - (b) the settling pit shall be so constructed as to effectively retain all solids entering it;



- (c) there shall be a bed of concrete or other material impervious to moisture for the deposit of solids removed from the settling pit, adjoining the solids retainer, being a bed that—
    - (i) is not less than 1 metre wide;
    - (ii) extends the length of one side of the settling pit;
    - (iii) has on its perimeter a raised curb not less than 15 centimetres high; and
    - (iv) drains into the settling pit; and
  - (d) there shall be provided means that enable all effluent from the abattoir to be disposed of in a manner approved by the Chief Inspector.
6. The load-in area of a poultry abattoir shall be so constructed as to provide for sufficient shade for all birds awaiting slaughter.
7. At a poultry abattoir there shall be provided a room or rooms for killing and plucking poultry separate from areas where other processes of slaughtering are carried out.
8. There shall be provided at a poultry abattoir sufficient storage facilities for storing two days' kill in a chilled or frozen state.
9. A poultry abattoir shall be provided to the satisfaction of the Chief Inspector with—
- (a) tanks capable of storing cold water and hot water in quantities sufficient for the proper cleansing of carcasses and edible offal and for the cleaning of the abattoir each day, being tanks which are fully enclosed and protected against contamination;
  - (b) facilities including foot-operated hand wash basins, and facilities for sterilising knives, hooks and other instruments by immersion in hot water of a temperature of 80 degrees Celsius located in the abattoir in accordance with the directions of the Chief Inspector; and
  - (c) outside water points.
10. A poultry abattoir shall be provided to the satisfaction of the Chief Inspector, with—
- (a) suitable and sufficient equipment for the slaughtering, plucking or defeathering, washing, chilling, packaging and freezing of poultry;
  - (b) perforated metal draining surfaces which are reversible;
  - (c) facilities suitable and sufficient for the disposal of offal, feathers and condemned poultry, poultry flesh or offal; and
  - (d) vehicle equipped with a steel leak-proof body for the disposal of offal, feathers and condemned poultry, poultry flesh or offal.
11. At a poultry abattoir a processing room—
- (a) shall have a lined ceiling;
  - (b) shall have no shelving permanently installed;
  - (c) shall not be equipped with tables or racks which are of other than non-corrosive metal; and
  - (d) shall be capable of being controlled to a temperature of less than 12 degrees Celsius.
12. There shall be provided at a poultry abattoir sufficient ablution and toilet facilities for persons employed at the abattoir and persons visiting the abattoir, and, where necessary, sufficient laundry facilities for the daily laundering of working clothes of persons employed at the abattoir.
13. Where inedible by-products of slaughtering are processed at a poultry abattoir, the processing shall be carried out in an area completely separated from the slaughtering of poultry for human consumption.

*Abattoirs and Slaughtering Regulations*

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**SIXTH SCHEDULE**

Cholera	Scarlet Fever
Diphtheria	Septic sore throat
Enteric or typhoid fever	Skin diseases
Infective Diarrhoea	Staphylococcal infections
Infective hepatitis	Tuberculosis
Leprosy	

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Reg. 54

**SEVENTH SCHEDULE**

Abscesses	Liver fluke
Actinomycosis (including actino- bacillosis and actino-staphylocosis)	Lungworm infestation
Anthrax	Mastitis
Arthritis	Melanosis
Bacterial infections	Nephritis
Bruising and other trauma	Oedematous conditions
Cancer	Peritonitis
Cysticercosis	Pericarditis
Demodectic mange	Pleurisy
Ecchymosis	Pneumonia
Emaciation	Pleuropneumonia
Empyema	Redwater
Enteritis	Rinderpest
Erysipelas	Salmonellosis
Fever	Sarcosporidiosis
Foot and Mouth disease	Septicaemia
Heat stroke	Sparganosis
Hydatids	Swine fever
Hydronephrosis	Swine plague
Icterus	Toxaemia
Intoxications	Trichinosis
Kidney worm of pigs	Tuberculosis
Liver cirrhosis	Urticaria
	Worm nodules

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