

CENTRAL KAROO

DISTRICT MUNICIPALITY



SECTION:

MUNICIPAL HEALTH SERVICES

CULTURAL / RELIGIOUS SLAUGHTERING



The Section aims to create an environment supportive of good health and minimize those factors detrimental to our health in the Central Karoo district

The Section is focused on the needs and expectations of our communities in the Central Karoo. We seek a good relationship between the municipality and its inhabitants, with a collective responsibility for the environment to ensure that all communities will live in an environment that is beneficial to their health

OUR FUNCTION

The National Health Act, 2003 (Act 61 of 2003) defines Municipal Health Services as Environmental Health. In terms of Section 1 of the Act Municipal Health Services are defined as:

- Water Quality Monitoring;
- Waste Management and Monitoring;
- **Food Control**;
- Environmental Pollution Control;
- Health Surveillance of Premises;
- Communicable Diseases Control;
- Vector Control;
- Chemical Safety; and
- Management of Human Remains.

The Air Quality Management & Integrated Waste Management functions are also performed by the Section Municipal Health.

EHP's act as public arbiters of EH standards, maintaining close contact with the communities they serve. We act as advisers, educators, consultants, managers and enforcement officers (enforcing health policies), ensuring people are able to live, work & play in safe, healthy environments

STAFF & AREA OF SERVICE DELIVERY

EHP's are employed at our Head Office in Beaufort West as well as our Prince Albert & Laingsburg Offices

Services are rendered in ten (10) communities in the Central Karoo Region, namely Murraysburg, Beaufort West, Nelspoort, Merweville, Prince Albert, Leeu-Gamka, Klaarstroom, Prince Albert Road, Laingsburg & Matjiesfontein, as well as in the rural areas of the Beaufort West, Prince Albert & Laingsburg Districts.

The Central Karoo District Municipality has adopted a tolerant approach to slaughtering for cultural or religious purposes, whilst still being mindful of its public health responsibility.

DID YOU KNOW...

The Meat Safety Act 2000 (Act 40 of 2000) promulgated by the National Department of Agriculture exempts the slaughtering of animals for cultural or religious purposes from the requirements of the Act.

Whilst Section 7(2)(a) stipulates that slaughtering for cultural or religious purposes does not have to take place at an abattoir, Section 7(2)(b) is clear that this meat obtained from the animal slaughtered for cultural or religious purposes may not be sold to any person.

APPLICATION FOR THE SLAUGHTERING OF AN ANIMAL

Anybody wishing to slaughter, for cultural or religious purposes, must obtain prior written permission thereto from the local authority of the area where such a slaughtering will take place as well as from the Section: Municipal Health before the event.

In order to prevent any nuisances, a Category B-Municipality must, before granting its approval, refer such an application to the Section: Municipal Health for its comments.

An application form, available at the Section's offices stipulating all the relevant details, must be completed by the applicant and submitted to the Section: Environmental Health for an evaluation and consideration.

After receiving the Section: Municipal Health's comments for consideration, a Category B-Municipality may grant permission whereby the Section will then issue a Health Permit for Cultural / Religious Slaughtering to the applicant when notified by the Category B-Municipality of its approval.

WHAT TO CHECK FOR

- Is there water on site for animals and persons handling the meat?
- Is the site suitable for the number of animals to be slaughtered?
- Is the site suitable for the type of animal to be slaughtered?
- How will intestinal content be disposed of?
- How will blood be disposed of?
- Were there Any previous complaints recorded about the practices/ nuisances from neighbours?

GUIDELINES FOR CULTURAL/ RELIGIOUS SLAUGHTERING

Notes to bear in mind when communicating to the applicant prior to slaughtering:

- Animals selected for slaughter should be healthy condition. Keep the animal of feed 24 hours before slaughter, but provide free access to water.
- Legs of the animals not to be bound.
- Don't run or excite the animal prior to slaughtering because this may cause poor bleeding and give the carcass a bloody appearance.

Preparation for slaughtering

- Slaughter should be done in a dry, clean and dust-free area.
- In order to limit the impact on the neighbours, some of whom may be sensitive to the activities it is suggested that the area be screened off from general public view.

- Take precautions during slaughter, chilling and processing to keep the carcass and cuts clean and free from contamination. Use clean equipment, keep hands clean, wear clean clothing and keep work and storage areas clean.
- The carcass can be cooled, without refrigeration, by hanging it in a dry, clean building.

Most meat spoilage and off-odours and flavours can be attributed to one or more of the following causes:

- Improper cooling of the carcass. The internal temperature of the round and other thick parts should be lowered to 7 °C within 24 hours after slaughtering.
- Absorptions of off-odours. When the carcass is cooled or chilled in an area with any odour (manure, gasoline, paint or musty odour) the carcass will absorb it.
- Poor sanitation during slaughtering, chilling and processing. This contamination with micro-organisms causes off-odours, off flavours and spoilage.
- Improper freezing and storage of frozen meat. Packaged meat should be quick frozen and stored below 0 °C.
- Home freezers are for storage of products already frozen and not for quick freezing of large quantities of meat.
- Small quantities can be satisfactorily frozen at home by placing the meat in the freezer with at least 2,5 cm of space between each packet.

Disposal of Waste Products

- All waste products to be disposed off in a manner approved by the Section: Municipal Health.
- Hides not to be stored on the premises for longer than 24 hours.



Manager: MHS

Mr. G. E. van Zyl

Tel: 023 – 449 1064 / Cell: 083 654 9688

Email: gerrit@skdm.co.za

Env. Health Practitioners

Mr. L. Crafford

Tel: 023 – 449 1062 / Cell: 083 245 2002

Email: leon@skdm.co.za

Mrs. Z. Pikelela

Tel: 023 – 023 -449 1060 / Cell: 078 704 8996

Email: zimbinip@skdm.co.za

Ms. N. Snoek

Tel: 023 – 449 1000 / Cell: 063 042 0299

Email: nomabongo@skdm.co.za

Ms. N. Afrika

Tel: 023 – 449 1000 / Cell: 073 241 2349

Email: nosiphiwo@skdm.co.za

Mr. S. Maduna

Tel: 023 – 449 1000 / Cell: 079 675 5273

Email: sipho@skdm.co.za

Mr. P.J.W. Louw

Tel: 023 – 5411 320 / Cell: 073 026 8770

Email: pierrel@skdm.co.za

Mr. A. M. Du Toit

Tel: 023 – 5511 014 / Cell: 084 580 9818

Email: abri@skdm.co.za

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