



CENTRAL KAROO DISTRICT MUNICIPALITY



SECTION : ENVIRONMENTAL HEALTH

Policy Number : CKDM EH : 01/2012.

Policy Date : 10/03/12

RE. : POLICY RELATING TO THE SLAUGHTERING OF ANIMALS FOR CULTURAL OR RELIGIOUS PURPOSES

This policy replaces all previous policies in this regard and must be implemented with immediate effect

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obo N.W. NORTJé
ACTING MUNICIPAL MANAGER

Enquiries : G. E. van Zyl



CENTRAL KAROO DISTRICT MUNICIPALITY



SECTION : ENVIRONMENTAL HEALTH

POLICY RELATING TO SLAUGHTERING OF ANIMALS FOR CULTURAL OR RELIGIOUS PURPOSES

PREAMBLE

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.

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 the Section : Environmental Health before the event.

POLICY

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.

Any person or persons who wish to slaughter animals, not in an abattoir, for religious purposes of the Muslim faith or for indigenous religious or cultural purposes must obtain prior written permission thereto from the local authority of the area where such a slaughtering will take place.

In order to prevent any nuisances, a Category B-Municipality must, before granting it's approval, refer such an application to the Section : Environmental 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 : Environmental 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 it's approval.

In case a nuisance develops, it needs to be dealt with in terms of the Council's Municipal Health By-law or Section 27 of the Health Act.

An administration fee of R100.00 (One hundred rand) must be paid to the Council with the issuing of a Health Permit.

Annexure :

- Annexure1 : Meat Safety Act, 2000 : Red Meat Regulations, 2004
- Annexure 2 : Application form
- Annexure 3 : Checklist for EHP's
- Annexure 4 : Health permit for Cultural / Religious Slaughtering
- Annexure 5 : Guidelines for Cultural / Religious Slaughtering

ANNEXURE 1



Meat Safety Act, 2000 (Act No. 40 of 2000)
Red Meat Regulations, 2004

MEAT SAFETY ACT, 2000 (ACT NO. 40 OF 2000)

RED MEAT REGULATIONS, 2004

Part XI : Slaughter of Animals for own Consumption and for Religious and Cultural Purposes [Section 22(1)(c)] [Section 7(a),(b)]

128. Slaughter of animals, not in an abattoir, for religious purposes of the Muslim faith

- 1) The slaughter of animals for purposes of the Muslim faith may only be performed by a person –
 - a) authorized thereto, in writing, by Islamic religious authorities; and
 - b) who has the necessary knowledge, physical ability and equipment to execute the bleeding incision in a humane manner.
- 2) A person contemplated in sub regulation (1) must-
 - a) obtain prior written permission thereto from the local authority of the area where such a slaughtering will take place;
 - b) obtain written permission thereto from the owner of the land where such slaughtering will take place; and
 - c) ensure that only healthy animals are slaughtered.
- 3) The parts of animals slaughtered that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.
- 4) Meat obtained from an animal slaughtered under this regulation may only be distributed as prescribed by Islamic Law.
- 5) Any other legal provisions regulating the keeping and slaughtering of animals on land mentioned in sub regulation (2)(b) must be complied with in addition to the provisions of the Act and these Regulations.

Part XI : Slaughter of Animals for own Consumption and for Religious and Cultural Purposes [Section 22(1)(c)] [Section 7(a),(b)]

129. Slaughter of animals, not in an abattoir, for indigenous religious or cultural purposes

- 1) A person who slaughters animals for indigenous religious or cultural purpose must –
 - a) obtain prior written permission thereto from the local authority of the area where such a slaughtering occurs;
 - b) obtain written permission thereto from the owner of the land where such slaughtering will take place; and
 - c) ensure that only healthy animals are slaughtered.
- 2) The parts of animals slaughtered that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.
- 3) Any other legal provisions regulating the keeping and slaughtering of animals on land referred to in sub-regulation (1)(b) must be complied with in addition to the provisions of the [Act](#) and these Regulations.

ANNEXURE 2



APPLICATION FORM



**CENTRAL
SENTRAAAL KAROO**

**DISTRIKSMUNISIPALITEIT / DISTRICT MUNICIPALITY
UMASIPALA WESITHILI SASE**

63 Donkin Street
Donkinstraat 63
Private Bag X560
Privaatsak X560
Ingxowa X560
BEAUFORT WES(T)/ BHOBHOFOLO
6970

iFaksi / Fax / Faks: 023 - 415 1253
iFowuni / Tel: 023 - 449 1000
E-mail: manager@skdm.co.za

APPLICATION FORM

Name of the applicant:.....

Address of the applicant:

Contact numbers: Tel: Cell :

Address of the premises where slaughtering will take place:

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Date when slaughtering will take place:.....

Number of animals to be slaughtered:.....

Type of animal to be slaughtered:.....

Will the animals have free access to water?

How long will live animal/s be kept before slaughtering?

Is water available for the person/s engaged in the slaughtering?

Stipulate the means of disposal that will be used for the blood:

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Stipulate the means of disposal that will be used for the intestinal content:.....

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Where will the hides be kept and how will they be disposed of?

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SIGNATURE OF APPLICANT

.....
DATE

ANNEXURE 3



CHECKLIST FOR EHP'S



63 Donkin Street
Donkinstraat 63
Private Bag X560
Privaatsak X560
Ingxowa X560
BEAUFORT WES(T)/ BHOBHOFOLO
6970

iFaksi / Fax / Faks: 023 - 415 1253
iFowuni / Tel: 023 - 449 1000
E-mail: manager@skdm.co.za

CHECKLIST FOR THE EHP

Water on site for:

- (a) Animals
- (b) Persons handling the meat

Is the site suitable for the number of animals to be slaughtered?

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Is the site suitable for the type of animal to be slaughtered?

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How will intestinal content be disposed of?

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How will blood be disposed of?

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Are you satisfied that if the applicant adheres to the practices described in the application that no public health nuisances will develop.

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Any previous complaints recorded about the practices/ nuisances from neighbours?

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If yes, how was it dealt with and can the situation again lead to a nuisance?

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Recommend approval		Cannot recommend approval	
Reasons for non-recommendation			

What were your findings on the follow-up visit not later than 48 hours after the event.

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ENVIRONMENTAL HEALTH PRACTITIONER

ANNEXURE 4



HEALTH PERMIT FOR CULTURAL/ RELIGIOUS SLAUGHTERING

ANNEXURE 5



GUIDELINES FOR CULTURAL/ RELIGIOUS SLAUGHTERING

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 off 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 degrees 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 degrees 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 : Environmental Health.
- Hides not to be stored on the premises for longer than 24 hours.