

**From the Ministry of Agriculture and Rural Affairs**

**Regulation regarding the Procedures and Principles for Establishment, Opening, Operation and Inspection of Red Meat and Meat Products Processing Establishments.**

**FIRST CHAPTER**

**Objective, Scope, Basis and Definitions**

**Objective**

**Article 1-** Objective of the Regulation is to ensure the sound production of meat and meat products by providing slaughter of bovines and ovines at establishments having proper technical and hygienic conditions; examination, storage, cutting, processing, becoming into finished product, wrapping, packing and transport of meat to be obtained from slaughter animals; and to make arrangements for necessary measures involving in disposals and waste arisen from processing establishments.

**Scope**

**Article 2-** Regulation comprises technical, hygienic and health conditions necessitated for all combines, slaughterhouses, cold storage, cutting facilities, finished product production facilities established and to be established by real and juristic persons and official organizations producing red meat and meat products; and for staff members working at these facilities; and principles for establishment, operation and inspection of such facilities; and procedures to be followed in case of not obeying provisions at the said regulation.

The said Regulation does not comprise cutting process realized at food selling points with a view to present directly to the consumers; and cutting areas where such process is being performed and places where the mentioned meat is stored.

**Basis**

**Article 3-** The Regulation has been prepared on the basis of article 18 of the Decree, having the force of law dated June 24, 1995 and numbered 560 regarding Production, Consumption and Inspection of Foods; and article 33 of Animal Health and Control Law dated May 8, 1986 and numbered 3285.

**Definitions**

**Article 4-** The followings mentioned in Regulation will have the below meanings:

- a) **Ministry:** Ministry of Agriculture and Rural Affairs.
- b) **Regulation:** This Regulation.
- c) **Authorized Unit:** Unit of the Ministry authorized to provide permission for establishment and operation of facilities within the scope of Regulation; General Directorate of Protection and Control for combines and slaughterhouses of the first and the second classes; Provincial Directorate of the Ministry for slaughterhouses of the third class, cold storage, cutting facilities and finished product production facilities.
- c) **Provincial Directorate:** The Provincial Directorates of the Ministry of Agriculture and Rural Affairs.
- d) **Slaughter Animals:** Bovines, ovines and other slaughter animals.
- e) **Bovines:** Cattle, water buffaloes and camels.
- f) **Ovines:** Sheep and goats.
- g) **Establishment:** Slaughterhouses, cold storage, cutting facilities, finished product production facilities or units having all of such types of facilities in one place.
- h) **Combine:** The facility having cutting facility and/or finished product production facility in addition to slaughterhouses of the first and the second classes where slaughter animals are being slaughtered.
- i) **Slaughterhouse:** The facility where slaughter animals are being slaughtered and/or meat is being stored following the cutting process; and which are graded as the first, the second and the third classes as to their capacity and technical and hygienic conditions.
- i) **Slaughterhouse of the First Class:** The slaughterhouses having conditions specified in articles 7 and 8 of the Regulation and which are capable of making meat sales to all parts of the country.
- j) **Slaughterhouse of the Second Class:** Slaughterhouses having the conditions specified in article 9 of Regulation and which are capable of slaughtering maximum 30 slaughtering units per week and 1560 slaughtering units per year and incapable of making meat sales outside the boundaries of province in which said slaughterhouses are situated.
- k) **Slaughterhouses of the Third Class:** Slaughterhouses having conditions stated in article 10 of the Regulation and which are capable of slaughtering 20 slaughtering units per week and maximum 1040 slaughtering units per year and incapable of making meat sales outside the boundaries of county in which said slaughterhouses are situated.
- l) **Cold Storage Facility:** Facilities where meat is stored under cold conditions.
- m) **Cutting Unit:** Facilities where carcass is cut into halves and into smaller pieces than quarters and where prepared fresh meat and prepared meat mixtures are produced.

**n) Finished Product Production Facility:** Facilities where products which are processed in a way that their cross section areas should not show physical characteristics of the fresh meat, as a result of mixing supplementary and additive substances into meat or offal and various procedures applied as to the qualities of products.

**o) Slaughtering Unit:** One slaughtering unit used for determination of the slaughtering capacity of slaughterhouse, namely each of 1 head of cattle, 1 head of water buffalo, 1 head of camel, 2 head of calves, 8 head of sheep, 10 head of goats, 10 head of lambs and 12 head of kids.

**ö) Red Meat:** All cuttings obtained from slaughter animals and suitable for human consumption.

**p) Carcass:** The bodies of animals obtained following the skinning removal of internal organs and separation of heads and feet after blood has been drained.

**r) Offal:** The other parts except carcass, obtained at the end of slaughtering the animals, for human consumption.

**s) Seal (stamp):** Stamp prepared in pursuance with principles set forth in article 101 of the Animal Health and Control Regulation dated March 15, 1989 and numbered 20109 put into force on basis of Animal Health and Control Law numbered 3285.

**ş) Permission for Establishment of the Facility:** The permission given by authorized unit after obtaining approval of the Ministry of Health/the Provincial Directorate of Health in case site, projects and documents of the facility is found to be satisfactory.

**t) Operation Permission:** The permission certificate given by authorized unit via obtaining suitable opinion of the Ministry of Health and the Provincial Directorate of Health for the purpose of operating facility with establishment permission and which has been constructed in pursuance with its projects approved by the authorized unit; and of which technical and hygienic conditions and certificates found to be satisfactory as a result of inspection carried out at site.

**u) Health Control Band:** Area which is required to be left as non-housing area around the facility by taking consideration the harmful effects on environment.

**ü) Authorized Manager:** Manager responsible for the operation of facility within the scope of Regulation in cooperation with the employer in pursuance with the provisions of Regulation.

**v) Controller:** Authority of the Ministry who is charged of inspection of all facilities within the scope of Regulation in respect of meeting the provisions of Regulation.

**y) Examination Veterinarian:** Independent veterinarian who is charged of the duty of examination of slaughter animals prior to and following the slaughtering and who has certificate from meat examination held by the Ministry and whose task is approved by the authorized unit to work at private combines and slaughterhouses and as well as the veterinarian who is appointed by relevant institutions to work at combines and slaughterhouses belonging to the Municipalities and Meat and Fishery Products Joint Stock Company.

## SECOND CHAPTER

### Application and Permission Procedures

#### Certificates Required for Facility Establishment Permission

**Article 5-** The persons and institutions willing to establish their facility are obliged to apply with an application letter having the following appendices the office of governor of province.

a) A statement that has been filled out by the person or authority of institution willing to establish the facility in accordance with Appendix 1 of Regulation.

b) The certificate indicating the site of facility; the 1/500 or 1/1000 scaled plan which has been prepared following the approval of relevant Municipality and approved by the Directorate of Public Improvements in such a way that it will indicate the sections such of technical, social and (water) treatment etc. belonging the settlement and its surroundings; and that it will show the borders of health control band which has been approved by the Ministry of Health for slaughterhouses and combines and by the office of governor of the province for other facilities in accordance with Regulation regarding the Unhygienic Establishments published on Official Gazette dated September 26, 1995 and numbered 22416.

c) 2 pieces of detailed construction project illustrating all sections of the facility and prepared in accordance with the rules of technical drawings.

ç) 2 pieces of sanitary installation project prepared in accordance with the principles of TS 1258.

d) Water utilization certificate obtained from the municipality in where facility is going to be established; project for providing drinking water and water for general purposes where the city water network is not available, explanation report on the capacity and utilization of water; certificate to be obtained from the General Directorate of State Hydrolic Works for using of water from well in case water is provided from deep wells; and reports indicating the results of physical, bacterial and chemical analyses of water samples taken properly by an official institution.

e) Certificate indicating that the environmental effect evaluation is positive at facility within the scope of Appendix 1 of Environmental Effect Evaluation Regulation prepared in accordance with article 10 of the Environment Law numbered 2872 and has become effective by having published on the Official Gazette dated June 23, 1997 and numbered 23028; and decision of the Local Environment Committee, stating that the environmental effects have no importance or the certificate showing that environmental effect evaluation is positive at the facility within the scope of list of Appendix 2 of the said Regulation.

f) The detailed fossa septic (fosse septique) project for domestic waste water generated from social facilities having no sewerage systems prepared in accordance with the provisions of Regulation for fossa septic to be opened where the sewerage drain construction is not possible that is published on the Official Gazette dated March 19, 1971 and numbered 13783; and project and explanation report on how waste water will be removed following the fossa septic, if it is drained, its project; and collection and removal of water for general purposes used at bathrooms, wash basins and kitchens etc. and rain waters.

Such information and certificates are examined under the coordination of Provincial Directorate in cooperation with Provincial Health Directorate. For combines and slaughterhouses of the first and the second classes; above mentioned information and certificates and report on the establishment of facility prepared in accordance with Appendix 2 of the Regulation is submitted to the Ministry by Provincial Directorate. Following the examination made at the Ministry, permission for establishment of the facility is given to the ones found to be satisfactory by obtaining the approval of Ministry of Health.

For slaughterhouses of the third class and cold storage, cutting facility, finished product production facility; information and certificates mentioned above are examined under the coordination of Provincial Directorate in cooperation with Provincial Health Directorate. The report on establishment of the facility is arranged in accordance with Appendix 2 of the Regulation and permission for establishment of the facility is given by Provincial Directorate with approval of office of governor of province.

The permission for establishment of facility is valid for 3 years. Extension is given again to facilities of which constructions are started but not completed during said period. Extension of one more year may be given to facilities of which constructions are not started yet. The applications are replied in 3 months at latest.

### **Certificates Required for Operation Permission**

**Article 6-** The persons and institutions that have obtained facility establishment permission and established their facilities in accordance with their projects based on establishment permission, are obliged to apply to the office of governor of province with an application letter including following documents in order that they can obtain operation permission.

a) For combine, slaughterhouses of the first class and second class:

1- For private combines and slaughterhouses; contract signed between the owner of facility and authorized manager and attested by notary public in which responsibilities of authorized manager, specified in the Regulation are indicated clearly, and certificate for working permission of the authorized manager obtained from relevant Chamber of Occupation; the written document in which name and responsibilities of the authorized specified in Regulation are stated clearly and which is signed by major for combines and slaughterhouses belonging to the municipality and by Director of combine or slaughterhouse for combines and slaughterhouses belonging to Meat and Fishery Products Joint Company.

2- The course certificate by examination veterinarian to be employed, from the course on meat examination arranged by Ministry, certificate for working permission of examination veterinarian obtained from relevant Chamber of Occupation, and contract signed between veterinarian and owner of the facility and attested by notary public, in which responsibilities of examination veterinarian specified in Regulation are stated clearly.

3- The operation certificate obtained in accordance with the provisions of Worker Health and Working Security.

4- The contracts attested by notary public for doctors and other assistant health staff members for facilities having 50 and more workers who work regularly.

5- The certificate for emission permission at the facilities within the scope of appendix 8.7.2.b of regulation for Protection of Air Quality dated November 2, 1986 and numbered 19269.

The trial permission is given by authorized unit to ensure that required measuring can be performed at the combine or slaughterhouse in order that emission permission can be obtained.

6- Certificate for discharge and connection permission,

The trial permission is given by authorized unit to ensure that required measuring can be performed at combines and slaughterhouses in order that permission for discharge or connection can be obtained

If waste water treatment facility or sewerage systems which will ensure the connection are not existed at slaughterhouses of the second class, removal of the waste is ensured through fossa septic or a similar system temporarily, by obtaining approval of the office of governor of province until waste water treatment facility is constructed or connection permission is obtained.

7- The explanation report and certificates concerning the evaluation of by products.

8- The certificate obtained from Fire Brigade Directorate stating that necessary measures are taken against fire and explosions.

The above mentioned certificates are examined under coordination of the Provincial Directorate in cooperation with Provincial Health Directorate. The opening report arranged in accordance with Appendix 3 of Regulation and certificates mentioned above are submitted to the Ministry. The operation permission is given by Ministry after obtaining the approval of Ministry of Health, for combines and slaughterhouses of the first class and second class found to be satisfactory as a result of examination of certificates and examination made at site by the authorities of Ministry. The operation permission and seal sample are forwarded to the Provincial Directorate. The Provincial Directorate has seals made at the General Directorate of Mint and Seal Press on condition that cost met by the owner of facility and they are delivered as charge to the examination veterinarian/veterinarians. The operation permission is send to the relevant facility as attachment of a letter.

For slaughterhouses of the third class, cold storage, cutting facilities and finished product production facilities:

1- For slaughterhouses of the third class; course certificate indicating that examination veterinarian to be employed has participated in the course on meat examination arranged by Ministry, certificate for working permission of examination veterinarian obtained from relevant Chamber of Occupation and contract signed between examination veterinarian and owner of the facility and attested by notary public; and for slaughterhouses belonging to municipality written certificate signed by major and specifying clearly the name and responsibilities of examination veterinarian.

2- The contract signed between authorized manager and owner of the facility and to be attested by notary public and specifying clearly responsibilities of authorized manager, and certificate for working permission of authorized manager obtained from relevant Chamber of Occupation; and for slaughterhouses belonging to municipality the written certificate signed by major and specifying clearly name and responsibilities of the authorized manager employed.

For slaughterhouses of the third class in case the authorized manager is a veterinarian, authorized manager can work as examination veterinarian as well.

3- The operation certificate obtained in accordance with provisions of the Worker Health and Working Security.

4- If waste water treatment facility or sewerage systems which will ensure connection are not existed at slaughterhouses of the third class, certificate indicating approval of office of the governor of province that removal of waste water is ensured through fossa septic or a similar system temporarily until waste water treatment facility is constructed or connection permission is obtained.

5- The explanation report and certificates concerning the processing of by products.

6- The certificate obtained from Fire Brigade Directorate stating that necessary measures are taken against fire and explosions.

The above mentioned certificates are examined under coordination of the Provincial Directorate in cooperation with Provincial Health Directorate. The opening report arranged in accordance with Appendix 3 of Regulation. The operation permission is given to facilities found to be satisfactory by Provincial Directorate by obtaining approval of the office of governor of the province. The seals to be used at slaughterhouses ensured to be made at the General Directorate of Mint and Seal Press by Provincial Directorate on condition that the cost is met by owner of the facility and they are delivered as charged to examination veterinarian/veterinarians of slaughterhouses. The operation permission is send to relevant facility as attachment of a letter.

### **THIRD CHAPTER**

#### **Conditions Required for Operation Permission to the Establishments**

**General conditions for combines, slaughterhouses of the first class, cold storage, the cutting facilities and finished product production facilities.**

**Article 7-** Slaughterhouses of the first class are slaughterhouses having following general and specific conditions. There is no limitation for sale of the meat produced at combines and slaughterhouses of the first class every where in the country and for purposes of export. In order that operation permission is given the combines, slaughterhouses of the first class, cold storage, cutting facilities and finished product production facilities are obliged to have the following general conditions.

a) All sides of the facilities are surrounded with walls or wire fences having height of at least 1, 5 m.

b) Floors of the rooms and corridors where various activities are performed for producing of meat and cutting, processing, becoming finished product, cooling, storing, wrapping, packing and transporting of the meat and offal should made of materials of waterproof, easily cleanable and disinfected. The sufficient slope to the canals is ensured so as to prevent water collection.

c) It is ensured that the waste water is eliminated from clean places to the dirty places in rooms where meat is produced and meat and the internal organs are cutted, proceed and produced as finished product, by using the drainage with grating and traps catching the scent; and in other rooms

and places by using an appropriate system. The canals should be suitable for cleaning and disinfection and should be global shaped and should have sufficient depth and size. The covers and/or grating should be removed easily and canal connections between the rooms should have specific arrangements for purpose of keeping solid waste. There is a closed canal system to connect waste water originated from the facility to waste water treatment facility.

c) The walls should be covered with materials which are light color, washable and disinfected; strong, smooth and impermeable; at least up to the height of storing in cooling, freezing and storing rooms; at least up to a height of 3 m in slaughtering hall; and at least up to a height of 2 m in other rooms and places.

d) The connections of walls-floors should be in a rounded type.

e) Frames of the doors and windows are made of resistant stainless materials. If they are made of wood, all of the surfaces are covered with smooth and waterproof materials. All of the outer windows which are openable are covered with window wires so as to prevent entering the flies, insects and rodents.

f) The doors and windows should have sufficient wideness. It is ensured that doors in places where edible materials such as meat and offal are processed, be automatic or openable to either direction.

g) An appropriate system is existed to ensure air conditioning and elimination of vapor.

h) There is sufficient natural light or artificial lightening which does not change colors.

ı) The ceiling should be in a smooth and easily cleanable type.

i) There should be continuous hot and cold water possibilities which are drinkable and have enough pressure, and adequate number of taps which are not operated manually and by arm in all sections where working and cleaning activities are being carried out. The washbasins in such places should have some possibilities such as liquid cleaning materials, disinfectants, and disposable towels.

j) The pipes carrying water which is not drinkable should be in a different color and should not pass through the rooms where meat exist. At facilities established prior to the publication of this Regulation; the system which is not used for drinking water is permitted to pass through places where meat and finished products are existed if there are no points on the system to put on taps and hoses.

k) There are containers having hot water of at least 82°C and disinfectants at suitable points of working areas with a view to clean and disinfect the apparatus used.

l) It is arranged a suitable separation which does not hinder the work flow between clean and dirty places and there is a proper disinfection system at the passage place.

m) All devices, tables carrying containers, carrying bands and overhead railways used, and all materials touching the meat should be made of easily cleanable, disinfected and stainless materials which are not harmful to meat. The surfaces which touch or may touch the meat should be smooth as well as welding and connecting points.

n) There are carrying tools with special mark and of lockable type which are made of easily cleanable, disinfected, waterproof and stainless materials to keep the garbage, waste; and meat and offal which are not suitable for consumption. If garbage and waste cannot be annihilated or removed from facility at the end of each working day it is ensured that a lockable cold room exists to keep such materials.

o) There is a thermometer or thermograph in all sections involving in meat and meat products.

ö) At the places where wrapping and packing processes are performed a separate room is required for hygienic storage of materials which are necessary for such processes.

p) There should be cold storage of sufficient sizes and numbers as of the capacities of facilities and cold storage should have suitable cooling equipments. These equipments should have a system to ensure the removing of defrost water, and a system suitable for removal of dense water exist on the ceiling.

r) It is ensured that the existing disposals and wastes to be removed and discharged under hygienic conditions without damaging the environment and public health.

s) There is a lockable room having necessary tools and equipments to be used by examination veterinarian.

ş) There is a room or rooms having adequate size and smooth, waterproof and cleanable walls and floors for use of the working staff members. The rooms have a wash basin, a shower and a toilet for at most 15 workers; and a wardrobe with two sections for each worker to put his clothes. The taps are not manual and armed types. There are hot water possibilities, wash basins have liquid cleaning materials and disposable towels. The toilets should not open directly to working sections.

t) The shower is not required for staff members use, in cold storage where only packed meat is accepted and delivered.

u) There should be a suitable place and sufficient possibilities for cleaning and disinfecting the tools.

ü) There should be some places having sufficient possibilities for cleaning and disinfecting the vehicles carrying live animals and vehicles transporting meat.

v) There should be a suitable health unit at the facilities where over 50 workers work regularly in accordance with Regulation for Working Conditions, Responsibilities and Authorities of Working Place Doctors published on Official Gazette dated July 4, 1980 and numbered 17037.

### **Specific Conditions for Combines, the Slaughterhouses of the First Class, Cold Storages Cutting Facilities and Finished Product Production Facilities**

**Article 8-** The following specific conditions are required for each section in addition to general conditions required for facilities.

a) Specific conditions required for the slaughterhouses of the first class:

1) The open and enclosed animal waiting places should have a size of twice of the slaughtering capacity by calculating 3 m<sup>2</sup> for bovines and 0, 7 m<sup>2</sup> for ovines and should have easily cleanable, disinfected and resistant and waterproof floors; and necessary arrangements and sufficient water and drainage systems for purpose of watering and feeding of the animals when it is required. These places shall be in the type of separate sections as of animal kinds; and have adequate number of examination paddocks; and they should be constructed in such a way that encountering of the movements of different kinds of animals can be avoided.

2) The loading platforms should be in a type that it ensures unloading of animals easily and approaching at transportation vehicles and shall have strong grating at by sides to avoid exit of the animals from loading platform; and shall not have sharp points and similar structures which may cause animals to be wounded; and floors shall be made of waterproof materials and should be suitable for cleaning and disinfecting.

3) There should be a balance for weighing the animals.

4) There should be a separate lockable section for keeping animals which are infected and suspected to be infected; the drainage system for paddocks in this section should not have any connection with drainage system of the other closed and open waiting places.

5) The hall where slaughtering is realized should have enough size so as to make all the processes easily and should be separated or as separated sections for bovines and ovines and also there should be a separate hall for suspected animals. Height of the slaughtering hall should be at least 6 m.

6) There should be a pressured water possibility of 1000 liters per head of bovines and 250 liters per head of ovines to be slaughtered and also there should be an appropriate disinfection system.

7) There should be overhead railways which are made of stainless materials and which have appropriate connections with cold storages. The said overhead railways should have such a height to ensure that distance between the body of which the head is cut and floor be at least 25 cm.

8) There should be blood collection pond and some places for examination.

9) There should be separate rooms having adequate size and necessary equipment where stomach and intestines are emptied, cleaned and processed.

10) There should be rooms for cleaning and preparing offal and cold storage for storing such offal.

11) Removal of the offal, by products and other parts from slaughtering hall is ensured in a hygienic way via a system such as carrying band, vehicle with hanger and carrying containers.

12) There should be closed and impermeable carrying containers for storage of skins, horns, toes, fats not edible and other similar parts; and rooms for keeping such containers until they are removed from the facilities.

13) A separate section is required for packing the offal.

14) A separate lockable room is required for keeping the suspected meat. There should be necessary arrangements for meat and by products to be annihilated and for meat to be evaluated by taking into consideration some conditions.

15) In case meat and other parts which are not suitable for human consumption cannot be removed immediately, there is an appropriate locked room for keeping them in safety.

16) A specific place is required for collecting the content of digestion system and manure.

17) It is obligatory to have waste water treatment facility.

b) Specific conditions required for cutting and packing facilities:

1) There are room and/or rooms with adequate size which are arranged so that processes for cutting, separating meat from bones and packing can be performed in accordance with the hygienic rules. Prepared meat mixtures and wrapping of them are performed in a separate room. There is a thermometer or a thermograph in these rooms.

2) There are cooling, freezing and storing rooms with sufficient capacity separately for packed and unpacked meat and prepared meat mixtures.

3) The rooms where packing and wrapping materials are stored should have hygienic conditions and no air connection with rooms which may infect the said materials.

c) Specific conditions required for cold storages:

1) There should be cooling, freezing and storing rooms having adequate capacity and required cooling system and they shall be cleanable and disinfected. There is a thermometer or a thermograph to show the temperature of rooms.

2) The capacities of these rooms will be at most 200 kg meat of bovines and at most 100 kg meat of ovines for an area of 1 m<sup>2</sup>.

3) There are overhead railways having suitable connections with slaughtering hall and other parts.

d) Specific conditions required for finished product production facilities:

1) There are production, wrapping, packing and storing room or rooms having adequate size and technical equipments suitable for nature of the finished products.

2) The tools, machines, containers and tables which will touch the meat and finished products should be made of stainless materials suitable for cleaning and disinfecting and resistant against cracking, scratching and breaking.

3) Separate rooms are required for storage of supplementary and additive substances which are mixed into finished products.

4) Wrapped and/or packed finished products and not wrapped and/or not packed finished products are kept in the separate stores.

## **General and Specific Conditions Required for Slaughterhouses of the Second Class**

**Article 9-** The slaughterhouses which do not meet all conditions required for slaughterhouses of the first class but meet following general and specific conditions are classified as slaughterhouses of the second class. These slaughterhouses have capacity to slaughter at most 50 slaughtering units per week and at most 1560 slaughtering units per year. The meat obtained at these slaughterhouses is not sold outside the province boundaries. The meat may be sold at retail sale points in boundaries of the province or may be used for production of finished products. In order that the operation permission to be given, following conditions should be existing at the slaughterhouses of the second class.

- 1) All sides of slaughterhouse are surrounded with walls or wire fences with height of at least 1, 5 m.
- 2) The floors in slaughterhouses should be waterproof, easily cleanable and disinfected and smooth and should have sufficient slope to the canals so as to prevent the water collection.
- 3) There should be sufficient canal system for removal of the waste water.
- 4) The walls are covered with materials of light color; washable and disinfected, strong, smooth and impermeable; at least up to the height of storing in cooling, freezing and storing rooms; at least up to a height of 3 m in slaughtering hall; and at least up to a height of 2 m in other rooms and places.
- 5) The frames of doors and windows are made of resistant stainless materials. If they are made of wood, all of surfaces are covered with smooth and waterproof materials. All of the openable windows are covered with window wires so as to prevent entering of flies, insects and rodents.
- 6) The doors and windows should have sufficient wideness. It is ensured that doors in the places where edible materials such as meat and offal are processed be automatic and openable to either side.
- 7) An appropriate system is present to ensure air conditioning and elimination of vapor.
- 8) There is sufficient natural light or artificial lightening which does not change colors.
- 9) The ceiling shall be smooth and easily cleanable.
- 10) Working places and all sections where cleaning services are performed shall have continuous hot and cold water possibilities which are drinkable and have enough pressure; and adequate number of washbasins. Such washbasin has some possibilities such as liquid cleaning materials, disinfectant and disposable towels.
- 11) There are containers having hot water of at least 82°C and disinfectants at suitable points of working areas for purpose of cleaning and disinfecting of the apparatus used.
- 12) Overhead railways, carrying bands and all of the equipment should be made of easily cleanable, disinfected and stainless materials which are not harmful to meat.

13) There are carrying tools of lockable type which are made of easily cleanable, disinfected, waterproof and stainless materials to keep garbage, waste; and meat and offal which are not suitable for consumption. If garbage and waste cannot be annihilated or removed from facility at the end of each working day it is ensured that a lockable cold room exists to keep such materials.

14) There is a thermometer or thermograph in all sections involving in meat and the meat products.

15) There should be cold storages of adequate sizes and numbers as of the capacity of slaughterhouse; and cold storages should have suitable cooling equipments. These equipments should have a system to ensure removing of defrost water and there should be a system suitable for removal of dense water to be existing on the ceiling.

16) It is ensured that existing disposals and wastes are removed and discharged under hygienic conditions without damaging the environment and public health.

17) There should be a lockable room having necessary tools and equipments to be used by examination veterinarian.

18) There should be a room or rooms with adequate size and having smooth, waterproof and cleanable walls and floors for use of the working staff members. The rooms have a wash basin, a shower and a toilet for at most 15 workers; and a wardrobe with two sections for each worker to keep their clothes. The washbasins have possibilities such as liquid cleaning materials and disposable towels. The toilets should not open directly to working sections.

19) There should be a suitable place and sufficient possibilities for cleaning and disinfecting the tools.

20) There should be some places having sufficient possibilities for cleaning and disinfecting the vehicles carrying live animals and vehicles transporting meat.

21) For waiting of animals come to facilities for slaughtering there should be open and enclosed animal waiting places beside or close to slaughterhouse, having a size of 3m<sup>2</sup> per animal for bovines and 0.7 m<sup>2</sup> per animal for ovines. They should have easily cleanable, disinfected, resistant and waterproof floors; and necessary arrangements and sufficient water and drainage systems for purpose of watering and feeding of the animals when it is required.

22) The loading platforms should be in a type of that it ensures unloading of animals easily and approaching of the transportation vehicles and shall have strong grating at by sides to avoid exit of the animals from loading platform; and floor of the loading platform shall be in such a way that animals will not slip and made of waterproof materials; and should be easily cleanable and disinfected.

23) The hall where slaughtering is realized should have enough size so as to make all processes easily and its height should be at least 6 meters. Slaughtering of different kinds of animals is performed in different times.

24) There should be a pressured water possibility of 1000 liters per head of bovines and 250 liters per head of ovines to be slaughtered and also there should be a suitable chlorinating system.

25) There should be overhead railways which are made of stainless materials and which have appropriate connections with cold storages. The said overhead railways should have such a height to ensure that distance between the body of which the head is cut and the floor to be at least 25 cm.

26) There should be separate rooms for keeping edible offal and offal which is not edible.

27) Removal of head, feet, skin, internal organs, toes and similar parts is ensured via a system such as shooting hole, carrying band, and vehicles with hangers, and carrying containers under hygienic conditions.

28) There should be closed and impermeable carrying containers for storage of skin, horn, toes, fats which are not edible, and similar parts; and rooms for keeping such containers until they are removed from slaughterhouse.

29) A separate lockable cold room is required for keeping suspected meat.

30) A specific place is required for collecting the content of digestion system and manure.

31) It is ensured that waste water be treated accordingly.

### **General and Specific Conditions Required for Slaughterhouses of the Third Class**

**Article 10-** The slaughterhouses of the third class are slaughterhouses having following general and specific conditions and having slaughtering capacity of 20 slaughtering units per week and at most 1040 slaughtering units per year. The meat obtained from these slaughterhouses cannot be sold outside the county boundaries. In order that operation permission is given the following conditions should be existed at slaughterhouses of the third class.

a) All sides of slaughterhouse are surrounded with walls or wipred wire fences with a height of at least 1.5 m.

b) The loading platforms should ensure unloading of animals easily and approaching of transportation vehicle.

c) The floors should be made of waterproof, easily cleanable and disinfected materials, and should have sufficient slope to the canals so as to prevent water collection in slaughtering hall, cold storage and the corridors.

ç) The walls are covered with materials of light colors, washable and disinfected, strong, smooth and impermeable; at least up to a height of 3 meters in slaughtering hall; and at least up to a height of 2 meters in other rooms and places.

d) The frames of doors and the windows are made of resistant stainless materials. If they are made of wood, all of the surfaces are covered with smooth and waterproof materials.

e) All of the openable outer windows are covered with window wires so as to prevent the entering of flies, insects and rodents.

f) The floors should be smooth and easily cleanable type.

- g) There should be natural or artificial lightening and air conditioning system.
- h) The hall where slaughtering is realized should have enough size so as to make all processes easily and its height should be at least 6 meters. Slaughtering of different kinds of animals is performed in different types.
  - 1) Slaughtering should not be performed on the floor. There should be a system to ensure that slaughtering and following processes be performed via hanger. 1000 liters of water per head of bovines and 250 liters of water per head of ovines are required for slaughtering processes.
    - i) There should be continuous drinkable cold and hot water with enough pressure; and wash basin and taps at the working places. Such washbasins should have possibilities such as liquid cleaning materials, disinfectants and disposable towels.
    - j) There are containers having hot water of at least 82°C and disinfectants at suitable points of working areas with a view to clean and disinfect the manual apparatus used.
    - k) The apparatus, tables, carrying containers, hangers, cranes, and mono railways should be made of easily cleanable and disinfected and stainless materials which are not harmful to the meat. The usage of wood is forbidden.
    - l) It is ensured that existing disposals and waste be removed, removed and discharged under hygienic conditions without damaging the environment and public health.
    - m) For usage of staff members working at slaughterhouse, there should be a separate section having the shower and washbasins; and a wardrobe with two sections for each worker to keep his clothes.
    - n) There should be a separate room or section to keep the offal.
    - o) In case the transport of carcass and internal organs from slaughterhouse takes more than 1 hour, there should be a cold storage with adequate size for storage of these products.
      - ö) There are carrying containers and vehicles of marked and lockable type which are made of easily cleanable, disinfected, waterproof and stainless materials to keep garbage, waste and meat and other parts which are not suitable for human consumption.
      - p) In case the cold storage is existed, it should have adequate cooling equipment, thermometer or thermograph.
      - r) Removal of heads, feet, skins, toes, internal organs, and other similar parts is ensured via a system such as shooting hole, carrying band, and vehicle with hanger, and carrying containers.
      - s) There should be some places having adequate possibilities for cleaning and disinfecting of the vehicles used for transport of slaughter animals and meat.
      - ş) There is a special place for manure collection, and manure is removed daily.

## **FOURTH CHAPTER**

### **Rules to be Obeyed during Working at the Combines and Slaughterhouses which have Obtained the Operation Permission**

#### **Issues regarding the staff members, buildings and equipments**

**Article 11-** The following issues should be taken into consideration at facilities having the operation permission.

- a) Considerable attention should be paid on cleanliness of staff members, buildings and equipments.
- b) The staff members contacting the meat and meat products should wear easily cleanable, light colored, clean head-coverings, boots or special shoes, gloves, working clothes and protective clothes; and colors of such clothes should be different for staff members engaging in dirty sections and for ones engaging in clean sections. The staff members should wear clean working clothes at the beginning of each working day, and if necessary they change these clothes during daytime.
- c) All the staff members dealing with meat and meat products should clean and disinfect their hands many times during the day especially during the times when they stop to work and begin to work again. The ones contacting with the sick animals or infected meat and other materials should clean their hands, arms and equipments they use first with cold water and than with hot water before disinfected them.
- ç) Smoking is not allowed in all sections related to meat and meat products.
- d) Entering of foods and beverages brought to the facilities for consumption of staff members, to sections for meat and meat products are prohibited.
- e) The staff members engaging in cleaning and processing offal should not contact to meat and vice versa.
- f) No animals except the ones brought to be slaughtered should be entered into the facility.
- g) Controls are performed periodically for insects, rodents etc. according to a schedule. The substances used for this purpose and detergent, disinfectants and similar chemicals are kept in a separate locked room or in a cupboard which has no connection with production sections, and they are used by staff members who are charged with this duty.
- h) Detergent, disinfectants and similar chemicals cannot be used in such a way that they contact directly with meat and meat products. These substances should not have harmful composition for working equipments.
- 1) In case the water is supplied from any source except city water network, this source is protected against all kinds of pollution, and disinfection of water is realized according to a schedule.
- i) Bacteriological analysis per month and chemical analysis once in 3 months are made on the samples of the water used which are taken by an official institution and results are kept.

j) The waters which are not suitable for drinking are not used for any other purpose besides vapor production, cooling of the cooling equipment and fire.

k) Sawdust and similar materials should not spread over the floor.

l) Entering and exiting of any other person except relevant ones are prohibited.

m) All tools and equipments used are cleaned and controlled regularly; they are cleaned and disinfected carefully during the working day period and at the end of work; and cannot be used and kept in any other places except the relevant section. In case of infection, they are cleaned and disinfected immediately. The tools and equipments are rinsed with drinkable water after the detergent, disinfectant and similar chemicals were used.

n) The meat and carrying vehicles should not contact with floor, walls and ceiling.

o) The facilities are not permitted to be used for any other purpose beside their original purposes.

ö) There is a report belonging to the staff members who are going to begin to work at the facilities, which is obtained from an official health institution and which confirms that there is no objection in respect of health to work at food facilities. The health controls of working staff members are repeated once in every 3 months. The staff members who are not found to be satisfactory according to the results of control should not be worked at facilities where procedures involving the meat are being carried out.

p) Content of digestion system and manure are removed daily.

### **Issues Regarding the Slaughtering and Skinning**

**Article 12-** The following issues should be taken into consideration in respect of hygiene of slaughtering, meat cutting and meat processing:

a) It is obligatory to bring slaughtering animals together with their origin of certificates or veterinarian health reports.

b) The animals are brought to slaughtering hall in such a way that they are not subjected to any stress. The slaughtering is not performed on the floor definitely. The slaughtering procedure is performed by ensuring that animals suffer from pain at a minimum level. The slaughtering and following procedures are realized on the overhead railways.

c) It is ensured that blood be shed completely following the slaughtering, and if the blood would be utilized, it is collected in the clean carrying containers.

ç) The skin should be taken immediately and completely without contacting to the carcass.

d) Internal organs are removed in half an hour at the latest following the blood shedding.

e) Determination of which head and internal organs, separated from the body belong to which animal is ensured by numbering or a similar system.

f) The cuttings smaller than quarters are performed only at the facilities having cutting section.

g) The carcass and offals of which examination is not completed cannot be removed from examination area; and cannot be cut or subjected to any other processes; and cannot be contacted with the once of which examination is completed.

h) Transport of the slaughter animals to slaughterhouse; examination services, health control before and after slaughtering; meat sealing; the procedures to be followed for the meat to be eaten after process; the meat to be annihilated; the procedures to be followed for suspected meat and cut meat brought from other places are carried out in pursuance with provisions of Animal Health and Control Law no 3285 and instructions of the Animal Health and Control Regulation and Meat Inspection which is published on the basis of mentioned law.

ı) The meat and offals which are not suitable for human consumption are removed from working areas as soon as possible without contacting the other meat and offals in order to store them in the special room or containers.

ı) In case the blood and offals of other animals are collected in the same place prior to completion of the examination following the slaughtering, all of the blood and offals are annihilated if one of the concerned carcass and internal organs is found to be unsuitable for human consumption.

j) The slaughterhouses of the first class are responsible for slaughtering a certain number of animals, in other words 0.1 percent of their slaughtering capacities, which are send to slaughtering as found to be diseased or suspected according to the disease searching investigations made by the Ministry and they are also responsible for processing meat accordingly.

### **Issues Concerning the Meat Cutting**

**Article 13-** The following issues should be taken into consideration in respect of meat to be cut:

a) During the cutting, removing meat from bones, wrapping and packing; internal temperature of meat should be 4°C or less; the temperature of liver, kidney and head should be 3°C or less; and the temperature of cutting room should not be over 12°C.

b) In case the cutting process is performed in facilities located in the same place with slaughterhouse, meat can be cut when it is hot. In this case the meat should be brought into the cutting room and taken to a suitable cooling room immediately after cutting.

### **Issues Concerning the Production and Storage of the Finished Product**

**Article 14-** The following issues should be taken into consideration in respect of finished products production:

a) The controlled raw materials, supplementary and additive substances are used for production of finished product.

b) Using of any other substances is prohibited for finished product production for any purposes except the substances which are permitted to be added in composition of product by the Ministry.

c) The temperature of rooms where production processes are performed should not be over 12°C unless another temperature is required for technology of the product.

d) The technological processes and storage conditions required for application as to the qualities of finished products produced are applied exactly. The temperature of storage rooms is regulated in accordance with quality of the product, and storage should not be realized over capacities of the rooms. There is an arrangement which avoids the contacting of products with the floor and walls in the storage rooms.

### **Issues Concerning the Wrapping and Packing**

**Article 15-** The following issues are taken into consideration in respect of wrapping and packing processes:

a) Wrapping and packing materials should be hygienic; should not spoil the organoleptic qualities of meat and finished products; should not contaminate the meat with substances harmful for human health; should be strong enough.

b) If the packing materials are not suitable for cleaning and disinfecting or they have tendency to become rusty, such materials are prohibited to be used again.

c) The processed meat, internal organs and finished products are certainly packed with a protective wrap. The packages in which the wrapped products are placed, include only one kind of product.

ç) The meat, internal organs and finished products which are wrapped and packed, and the ones which are not wrapped and packed are stored in separate places.

### **Issues Concerning the Cooling and Cold Storage**

**Article 16-** The following issues are taken into consideration during the cooling and cold storage:

a) The meat should be cooled immediately after examination, and internal temperature of carcass and cuttings should be kept constantly below 4°C, and temperature of the internal organs below 3°C.

b) The internal temperature of frozen carcass or cuttings should be (-) 12°C or less, and later on they should be stored below said temperatures.

c) The carcasses are cooled and stored as hanged in the cold storages without contacting with each others and preventing air circulation.

ç) The frozen carcass and cuttings should have a mark indicating the date of freezing.

d) The meat and offals belonging different kinds of animals are stored in separate stores.

- e) The temperatures of storing rooms are registered regularly.
- f) The cold storages and storing rooms are separate for each the meat, offals and finished products; and no substances and materials except the said products should not be kept in these rooms.

### **Issues Concerning the Transporting Place and Transports**

**Article 17-** The following issues are taken into consideration for transportation of the slaughter animals, the meat, offals and finished products:

a) The carrying vehicles used for transportation of the slaughter animals, meat, offals and finished products should be washed and disinfected in a discharged section at the end of each transport.

b) The meat, offals and finished products are transported by vehicles with appropriate cooling system. The vehicle should keep required temperature during the transportation, and internal surfaces of vehicles should be made of smooth and stainless materials of suitable for cleaning and disinfection which will not affect the organoleptic characteristics of meat, offals and finished products; or which will not cause products to be harmful to human health. In order that loading and unloading are realized more easily, vehicles should have moveable meat hangers and an appropriate ladder system.

c) Unless a suitable physical separation is ensured in the carrying vehicles for purpose of protecting the unpacked meat from packed meat and offals, the transports are not realized by the same vehicle.

ç) The tripe which have not been cleaned or boiled, skins, heads and toes which have not been skinned, are not transported together with meat, internal organs and finished products.

d) The carcasses besides the frozen ones, are transported as cutting of halves or quarters as hanged in the vehicles.

e) The other parts and offals are transported in stainless carrying containers as packed, or in containers of impermeable of water and oil.

f) The loading and transporting places should ensure the loading of meat and meat products easily and approaching of the vehicles.

## **FIFTH CHAPTER**

### **Issues Concerning the Authorized Manager,**

#### **Examination Veterinarian and Controller**

#### **Duties, Responsibilities and Employment of the Authorized Manager**

**Article 18-** At facilities within the scope of Regulation, it is obligatory to employ an authorized manager. The issues for his/her duties, the responsibilities and employment of the authorized manager are stated below:

a) Authorized manager is responsible, together with owner of the facility, for operation of the facility within the scope of Regulation in pursuance with the provisions of Regulation; for production, cutting, processing, cooling, storing, packing and transportation of meat and meat products; for health control and training of working staff members; for transportation of by products properly, removal and transportation of disposals and waste without causing harm to the environment and public health.

b) Authorized manager is obliged to submit regularly and correctly all information requested via instructions of the Ministry.

c) Authorized manager is obliged to keep regularly all records such as the number of animals slaughtered, and amount of meat obtained, diseases determined, and processes applied for meat, offals and by products which are suspected, subject to conditions and which will be annihilated; and field of activity of the facility.

ç) The owner of facility is obliged to provide authorized manager with the tools, apparatus and some possibilities to be used for carrying out his duties.

d) Employment of authorized manager is made with a contract having the attestation of notary public on basis of the certificate to be obtained from the relevant Chamber of Occupation. A copy of the contract is submitted to Provincial Directorate within 7 days beginning from the signing date of contract. At combines, slaughterhouses of the first class and second class, a copy of contract is submitted to the Ministry by Provincial Directorate.

e) In case the authorized manager wants to quit the work he is obliged to inform in written the management of combine or slaughterhouse and Provincial Directorate in which the facility where he works is located before 1 month. If the management wants to quit the authorized manager, the same procedures are followed by management of the facility and it is obligatory to employ a new authorized manager in the meanwhile.

f) Authorized managers cannot work at another post in working hours.

### **Duties and Responsibilities of Examination Veterinarian**

**Article 19-** It is obligatory to employ an adequate number of examination veterinarians at combines and slaughterhouses, the number of the examination veterinarians is determined through instructions to be published by Ministry taking into consideration the slaughtering capacities of slaughterhouse.

a) Examination veterinarian is responsible for all kinds of examinations made for the animals before and after slaughtering, and for marking of meat with seal having the number given for each combine or slaughterhouse by Ministry.

b) The animals cannot be slaughtered without being controlled by examination veterinarian and meat and meat products cannot be exited from the slaughtering places without completion of examinations following the slaughter.

c) Examination veterinarian is authorized for requesting all kinds of tests on animals to be slaughtered, carcass and other products for examination and control purposes.

c) Examination veterinarian is obliged to keep regularly all records regarding the number of meat obtained, disease determined, and processes for meat, offals and by products which are suspected and subjected to conditions and which will be annihilated.

d) Authorized manager and owner of the facility are obliged to provide the examination veterinarian with all possibilities for the purpose of carrying out his duties.

e) Employment of examination veterinarian is made by Ministry for slaughterhouses of the first class and the second class, and Provincial Directorate for slaughterhouses of the third class on the basis of contract with attestation of notary public, which is signed between examination veterinarian and owner of the facility; and working permission certificate obtained from the relevant Chamber of Occupation; and certificate indicating the attendance of examination veterinarian in meat examination course held by the Ministry.

f) In case examination veterinarian wants to quit the work he is obliged to inform in written the management of combine or slaughterhouse and Provincial Directorate in which the facility where he works is located before 1 month. If the management wants to quit the examination veterinarian, the same procedures are followed by management of the facility and it is obligatory to employ a new examination veterinarian in the meanwhile.

### **Duties and Responsibilities of the Controller**

**Article 20-** There are at least two controllers in each province the duties and responsibilities of the controllers are stated below.

a) The controller is charged with the duty of technical, hygienic and health conditions of the facility.

b) The Provincial and County Directorates, owner of the facility and authorized manager are obliged to provide the controller with all possibilities for the purpose of carrying out his duties.

c) The controller is authorized for requesting all kinds of tests for control and examination purposes.

## **SIXTH CHAPTER**

### **Obligations**

#### **Disease Notification**

**Article 21-** In case the animal diseases or animal deaths, of which reasons are unknown, are seen, the authorized manager is obliged to inform the Provincial Directorate or County Directorate of the Ministry about such situation.

#### **Staff Members Notification**

**Article 22-** The Provincial Directorate is informed in each year about the names and duties of authorized manager, examination veterinarian, doctor and other health and technical staff members who are working at the facility by authorized manager.

## **Training of the Staff Members**

**Article 23-** It is ensured the attendance of working staff members in courses and in-service training workshops arranged by the official and occupational organizations on the field of activities of the facility so that occupational and technical knowledge of the staff members is improved in line with the new improvements, and costs of such services are met by management of the facility. In addition various training activities are carried out regularly on required fields by authorized manager.

The Ministry holds a course on meat examination for the purpose of training required number of examination veterinarians each year, and gives a certificate to the ones who have completed the course successfully, so that they can work in the field of meat examination. If the veterinarians having said certificate have not worked on the field of meat examination in one year beginning from the completion date of the course, they will attend in the mentioned course again so that he can be charged with the duty of examination veterinarian.

## **Laboratory Examinations**

**Article 24-** The facilities have the required laboratory, examination and test made at their own laboratories or at another laboratory. If necessary, the Ministry request that all the laboratory examinations and analysis of slaughter animals, meat and offals are made at facilities or request that such examinations and analysis are made by management of the facility at a laboratory authorized by official institutions.

## **Records and Statistics Required to be Kept**

**Article 25-** It is obligatory to keep records and statistics stated below and preserve them at least for a period of 5 years at the facilities;

- a) The certificate of origin and health report of animals brought to the slaughterhouse.
- b) All the records regarding number of animals slaughtered daily, amount of meat obtained, diseases determined and processes applied for meat, offals and by products which are suspected, subject to condition; and which will be annihilated.
- c) In case of determination of the diseases set forth in the Animal Health and Control Law and instructions for the Meat Examination published in accordance with the said Law, reports on diseases determined and procedures followed.
- ç) The reports on the results of laboratory examinations and analysis made.
- d) Temperature records of the sections.
- e) The storage and transport dates of products.
- f) The reports on the bacteriological and chemical analysis made for waters.
- g) The reports regarding the health control of workers, repeated once in every 3 months.
- h) In-service training reports.

- i) Schedule for insects and rodents control.

### **Closing, Changes and Additions**

**Article 26-** No changes and additions can be made without the approval of Ministry at facilities having the establishment permission and operation permission. Projects regarding the changes to be made at facilities and basis for changes are submitted to the office of governor of the province as attachment of an application letter. The changes to be made are examined by Ministry for combines, slaughterhouse of the first class and the second class, and by Provincial Directorate for slaughterhouses of the third class and other facilities, and the ones found to be satisfactory are approved. At facilities having the operation permission, production activities can be carried out without interruption during the period when changes are being made, in case working activities carried out for said changes affect production in no way. The facilities are informed in written whether or not the request is approved within two months at the latest following the date of application. Upon the completion of changes made is informed in written by the owner of facility, the operation permission is arranged again if there are any changes in the information included in the certificate for operation permission at the end of inspections to be made,

In case slaughterhouses of the third class and the second class are willing to get operation permission for a higher class, they should have certificates and conditions required for class to which they are willing to be transferred. If it is approved, the new operation permission is given by authorized unit.

The operation permission is valid for natural and juristical persons or official organization, address and field of activity which are written on the certificate. If any of these is changed, operation permission will be invalid. In case the name of owner and title of the facility on operation permission certificate are changed, office of the governor of province is informed on the same day with a writing having the attachments such as the information and certificates regarding the changes, and original certificate of the operation permission. The authorized unit makes necessary changes on the certificate of operation permission, or arranges a new certificate for operation permission.

In case the operation permission certificate is lost or damaged and consequently it cannot be read, it is applied to the office of governor of the province with a writing having the attachments such as relevant newspaper announcement or the original operation permission certificate which is damaged. If it is approved by the Ministry, operation permission certificate prepared again, by using the prior date and number and making the necessary explanations.

In case the activities of facility are stopped or facility is closed by owner of the facility, the office of governor of province is informed in written about such situation.

## **SEVENTH CHAPTER**

### **Inspection and Penalties**

#### **Inspection**

**Article 27-** Slaughterhouses and combines are inspected by controllers working at the center and local organizations of the Ministry, and other facilities by inspection staff members of the Ministry at least 4 times a year, and if necessary, they are inspected with or without notification in respect of technical, hygienic and health conditions without taking into consideration the period. The

deficiencies determined as a result of inspection, the suggestions made by inspection authorities, for completion of deficiencies, and period given for completion of deficiencies by taking into consideration the nature of deficiencies are recorded in the inspection minutes specified in Appendix 4 of the Regulation; and in the inspection book which is existed in the facilities and kept by authorized manager in pursuance with Appendix 5 of the Regulation.

### **Penalties**

**Article 28-** The provisions of amended article 18 of Decree, having the force of law no 560 are valid if the provisions of regulations are disobeyed and it is determined during the inspections made by veterinarians working at the center and local organizations of the Ministry that provisions of the Regulation are not obeyed, the deficiencies determined are not completed within the given period or the deficiencies are going on, at the facilities having establishment permission and/or operation permission, and at the facilities belonging to real and juristical persons and official organizations which have started to operate without obtaining the permission of establishment and/or permission of operation.

## **SECTION VIII**

### **Miscellaneous and Final Provisions**

#### **Provisions not to be Applied**

**Article 29-** Provisions of the Slaughterhouses Construction Regulation are not obeyed as of the publishing date of Regulation.

#### **Abolished Provisions**

**Article 30-** Regulation regarding the procedures and principles for establishment, opening, operation and inspection of red meat and meat products production facilities, published in Official Gazette dated August 19, 1996 and numbered 22732.

**Provisional Article 1-** All facilities established prior to the publishing of Regulation and within the scope of Regulation are obliged to apply to the Ministry and obtain operation permission up to December 31, 2000. The establishment permissions and operation permissions given by the Ministry in pursuance with Regulation regarding the Procedures and Principles for Establishment, Opening, Operation and Inspection of Red Meat and Meat Product Production Facilities, published in Official Gazette dated August 19, 1996 and numbered 22732; are valid.

a) All facilities established prior to the publishing of Regulation and which operate without obtaining establishment permission and operation permission are obliged to applied to the Ministry, and complete all certificates set forth in Articles 5 and 6 of the Regulation. In case the certificates are completed, establishment report and opening report are prepared, and facilities are found to be in accord with the provisions of Regulation as a result of inspection made at site, operation permission is given by the Ministry for combines and slaughterhouses of the first class and the second class; and by the Provincial Directorate for slaughterhouses of the third class, cold storages, cutting facilities and finished product production facilities.

b) All facilities within the scope of Regulation, which have obtained the establishment permissions in accordance with the legislations existing prior to publishing of Decree, having the

force of law no 560 regarding Production, Consumption and Inspection of Foods are obliged to apply together with their files based on the permission to Provincial Directorate, and to complete the certificates missing in their existing files specified in Article 5 of the Regulation within 6 months as of publishing date of the Regulation; and to inform the Ministry about their existing situation.

c) All facilities within the scope of Regulation, established prior to publishing of Regulation, and which have obtained the operation permission in accordance with the legislations existing prior to publishing of Decree, having the force of law no 560 are obliged to apply together with their files based on the permission to the Provincial Directorate, and to complete the certificates missing in their existing files requested in Articles 5 and 6 of the Regulation. In case the certificates missing in their existing files are completed, opening report is prepared, and facilities found to be in compliance with provisions of the Regulation as a result of inspection made at site, the facilities are provided with operation permission again by the Ministry for combines and the slaughterhouses of the first class and the second class; and by the Provincial Directorate for slaughterhouses of the third class, cold storages, cutting facilities and finished product production facilities.

ç) For facilities which have not obtained the establishment permission and operation permission within above mentioned periods, procedures are followed in pursuance with the provisions of Provisional Article 18 of Decree, having the force of law 560.

**Provisional Article 2-** Veterinarians working as examination veterinarian at present and the ones who are going to work are obliged to obtain certificate up to January 1, 2003, from meat examination course held by the Ministry.

**Provisional Article 3-** The slaughterhouses obtained operation permission as slaughterhouse of the second class in accordance with the Regulation are not permitted to transport meat outside the boundaries of their own province if they do not obtain operation permission so as to operate as slaughterhouse of the first class.

### **Enforcement**

**Article 31-** The Regulation will be in force on the date of publication.

### **Execution**

**Article 32-** The provisions of this Regulation are executed by the Minister of Agriculture and Rural Affairs.

## DECLARATION

- a) Of the Facility to be established:
- a) Name and Surname of the Owner :
  - b) Commercial Title :
  - c) Address :
  - d) Tel No :
  - e) Fax No :
  - f) Block, Section and Parcel No :
  - g) Whether or not it is situated in the Industrial Region:
- b) Field of Activity and Capacity
- a) Slaughterhouse (Slaughtering capacity / head per day)
    - Bovine :
    - Ovine :
    - Other Slaughter Animals :
  - b) Cold Storages (Number and area /m<sup>2</sup> of the cold storages)
  - c) Meat Cutting Facility (Processing capacity / kg per day)
  - d) Prepared meat and prepared meat mixtures (Processing capacity / kg per day)
  - e) Finished Product Facility
 

Name of the Product	Amount of Production (day/kg)
Savory Sausage	
Sausage	
Salami	
Others	
  - c) The report including the detailed information about measures for avoiding environment pollution and about the kinds and amounts of solid, liquid and gas disposals (wastes) which will be coming out from the facility and how such disposals will be removed and eliminated.
  - d) Work flow chart and explanation report on activity field of the facility.
  - e) Total number of staff members to be employed, working hours of the facility, number and duration of shifts arranged and number of staff members to be worked at per shift.
  - f) Explanation report on how the by products to be existed and the parts which are not suitable for human consumption will be utilized.
  - g) Starting date determined for investment of the facility.
  - h) Date of establishment in case the facility has been established already.

Name and Surname of the owner of  
Facility  
Signature

## REPORT ON ESTABLISHMENT OF THE FACILITY

- 1- Of the Facility to be established :
  - a) Name and Surname of the Owner :
  - b) Commercial Title :
  - c) Address :
  - d) Block, Section and Parcel No :
  - e) Whether or not it is situated in the Industrial Region:
  - f) Field of Activity :
  - g) Length of health control band specified (m) :
- 2- Whether or not amount of drinking water and water for general purposes specified for the facility are sufficient.
- 3- Utilization purpose of the site and surroundings at present.
- 4- Whether or not there are water sources such as drinking water, water for general purposes, thermal, mineral and surface water and if so, their distances to the site where facility to be established; and utilization purposes.
- 5- Level of underground water.
- 6- Prevailing wind situation and topographical nature of the area.
- 7- Distance to the nearest settlement.
- 8- Whether or not measures to be taken for disposals (wastes) originated from production at the facility and from social facilities are satisfactory.

<u>Kind of the Disposals</u>	<u>Satisfactory</u>	<u>Unsatisfactory</u>
Solid		
Liquid		
Gas		
Others		

Approvable / not Approvable for giving permission for establishment of the facility. (Reasons)

Environment Health Technician/  
Health Center Doctor / Medical Technologist

Food and Environment  
Control Branch Directorate

Controller  
From the Provincial Directorate

Controller  
From the Provincial Directorate

Controller Branch  
Director

Date  
Provincial Director

Approval of the Governor  
of Province

## REPORT ON OPENING

- 1- Of the Establishment:
  - a) Name and Surname of the Owner :
  - b) Commercial Title :
  - c) Address :
  - d) Field of Activity :
  - e) Block, Section and Parcel No :
- 2- Whether or not facility has been established in accordance with the projects submitted at the stage of permission for establishment.
  - a) Established
  - b) not established
- 3- Whether or not there is operation certificate in accordance with the Worker Health and Work Security by Law.
  - a) Present
  - b) not present
- 4- Whether or not contracts for doctors and other assistant health staff members are present. (They are required for facilities having at least 50 workers and within the scope of article 180 of General Hygiene Law.)
  - a) Present
  - b) not present
- 5- Whether or not certificate has been obtained from the Directorate of Fire Brigade for the purpose of indicating required measures have been taken against fire and explosion.
  - a) Obtained
  - b) not obtained
- 6- Emission permission certificate for facilities within the scope of Appendix 8.7.26 of Air Quality Protection Regulation for slaughterhouses of the first class and the second class.
  - a) Present (date and number)
  - b) not present
- 7- Whether or not there is recharge permission certificate.
  - a) Existing
  - b) not existing
- 8- Whether or not there is a contract with the approval of Notary Public made by authorized manager.
  - a) Existing
  - b) not existing
- 9- Whether or not there is contract with the approval of Notary Public made by examination veterinarian.
  - a) Existing
  - b) not existing
- 10- Determinations and observations made at site  
The facility is satisfactory/unsatisfactory for giving operation permission in respect of technical, hygienic, environmental and public health conditions. (Reasons)

Environment Health Technician/  
Health Center Doctor / Medical Technologist

Food and Environment  
Control Branch Directorate

Controller  
From the Provincial Directorate

Controller  
From the Provincial Directorate

Controller Branch  
Director

Date  
Provincial Director

Approval of Governor  
of the Province

MINUTES OF INSPECTION

1- Of the Establishment:

- a) Name and Surname of the Owner :
- b) Commercial Title :
- c) Address :
- d) Field of Activity :
- e) Tel No :
- f) Fax No :
- g) Date of Inspection :

2- Deficiencies determined:

3- Suggestions made:

Inspected by

Inspected by

Authorized Manager or  
Owner of the Facility

