

LAO PEOPLE'S DEMOCRATIC REPUBLIC

PEACE INDEPENDENCE DEMOCRACY UNITY PROSPERITY

Ministry of Agriculture and Forestry

No. 0005/MAF

Instruction on the Regulation on
Livestock Management in the Lao PDR

1. Principles and Reasons

Since ancient times, our farmers have been hard working people and have
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- x Serious infectious disease outbreaks occur very often; new diseases appear; endemic diseases occur every year and each year there are not less than 10 thousand head of animals that die, which endangers the subsistence of the farmers, their economies and the national economy as well.
- x In addition to the said problems, it affects not only the animal's health through infectious diseases transmitted from animals to animals, but also the consumer who consumes contaminated meat and meat products. This is due to inadequate management, supervision and control by the livestock and veterinary officer.

In order to prevent and reduce or avoid the problems mentioned above, the Prime Minister's Decree No. 85/PMO, dated 01/05/1993, on the Regulation of Livestock Management in the Lao PDR, should be put into effect. The Ministry of Agriculture and Forestry has issued the Regulation on animal management, to control the importation of livestock and livestock products, to supervise and control animal slaughtering, the distribution and hygiene of meat and meat processing in order to ensure the health of consumers. This will stimulate the development of livestock production with suitable quantity and quality.

2. Instruction for the Contents of Some Articles

Article 3 of Section 2

Animals that must be registered are animals at least 1 year old. However, for animals less than 1 year of age, the registration should be done with the village administrative authority that describes also the right of ownership.

A registration card can be issued, one sheet per animal and valid for the whole life of the animal. The central government will identify the identity (ID) card of each individual animal. The ID card shall include the code number of the province, districts, species of animals, date of the registration and ages of animals. Animal vaccination and any other information is under the responsibility of the provincial livestock and veterinary officer who is the person that defines other data for animal identification, such as: age, species, color, sex and other special points on the animal's body. The mark shall be in the form of an ear tag or ear tattoo or stamping of the number on the back upper leg. The mark shall identify province, district and the animal. Upon registration and identification marking, the registration card shall be issued and include the following information:

Page 1: Identification page shall contain an address and name of owner

- Name and address of the animal's owner.
- Number of registration.
- Identification mark.

Page 2: Ownership

- Transfer of ownership.
- Others.

Page 3: Medical history

Type and date of vaccination.
Medicines and treatment.
History of diseases previously occurred.

Plus fees, 200 kip per one sheet of registration card for 1 animal and valid for the whole life of the animal.

Article 6 of Section 3

The certificate of vaccination and the number and types of vaccine needed for vaccination will depend on the condition of the disease status for each region in the country, determined by the central veterinary service, such as only haemorrhagic septicaemia is needed in some areas but haemorrhagic septicaemia and foot and mouth disease are needed. In some areas, 3 or 4 types of vaccine are needed for vaccination, such as: haemorrhagic septicaemia, anthrax, foot and mouth disease and black leg. However, in the case of movement of animals for slaughter or other purposes, the certification of vaccination against haemorrhagic septicaemia is required.

Article 19 of Section 4

Remark: Areas close to the rivers should include the areas down stream because many animals die and fall in the river and this affects the downstream areas and causes livestock deaths.

- x Declaration and cancellation of the animal epidemic zones is the task of the provincial governor on the recommendation of the Provincial, Municipality and Special Zone Agriculture and Forestry Department.

Article 29 (Point B) of Section 5
Basic hygiene practice in slaughterhouses

A. Slaughter hall and other rooms:

- x Yard and lair area in a slaughterhouse shall be kept clean and shall be disinfected at least twice a year.
- x No animal, other than an animal to be slaughtered, shall be allowed into the premises of slaughterhouses or slaughter points.
- x Slaughter hall and other parts of the slaughterhouse shall be allowed and washed (kept clean, washed, disinfected) as frequently as possible, particularly before and after the slaughter operation.
- x All equipment, implements, tables, utensils, including knives, axes, saws and containers, shall be washed and cleaned at intervals before and after the slaughter operation. The above equipment shall be thoroughly disinfected when it has come in contact with animals suspected of disease, carcasses suspected of infection or part thereof.

B. For the workers in the slaughterhouse:

The veterinary meat inspector, with the help of the operator of the slaughterhouse, shall provide regular and adequate notices and training education to the workers on the hygienic handling of meat and its products.

Every person engaged in slaughterhouse or meat preparation shall maintain a high degree of person cleanliness. Hands shall be washed as frequently as possible, before commencing work, immediately after using the lavatory, after handling contaminated material and whenever else necessary.

Persons who have:

- x Cuts and wounds with infections.
- x Intestinal disease and parasites, especially Salmonellosis.
- x Disease affecting the respiratory system;

are not allowed to work in the slaughterhouse. The operator of the slaughterhouse shall take them for their medical check up twice per year.

Correct clothing or wears should be worn and also designed and approved by the veterinary meat inspector.

Any behavior, which can potentially contaminate meat, such as eating, smoking or spitting, shall be prohibited in any part of the slaughterhouse.

C. The care of animals before slaughter:

Animals kept in the yard prior to slaughter shall be provided with:

- x Adequate feed and drinking water (24 hours prior to slaughter).
- x Clean and adequate space for resting.

D. During slaughtering:

Slaughtering should be done in a humane manner. The animals must not suffer prior to slaughter. The veterinary meat inspector should approve the method of slaughter.

Before slaughtering, the animals should always be washed properly.

Pigs shall be scalded, after bleeding, in hot water at a temperature not less than 60 degrees Celsius, and the hair should be removed on a clean table before they are hanged for evisceration.

E. Handling of animal carcasses and meat in the slaughterhouse:

All dressing operations, such as skinning, evisceration, or cutting of the carcass, shall be off the floor and done in a manner to avoid contact with the floor and any contamination with faecal material or stomach and intestinal content.

When the meat inspector finds any carcass, portion thereof or offal unfit for human consumption, he shall condemn it and have it kept in the designated container. This container shall be under the supervision of the meat inspector at all times.

No stomach or intestine shall be allowed out to the slaughterhouse without first being thoroughly washed, cleaned and scalded.

All meat and offal intended for sale should be transported in a closed container. To avoid cross contamination, meat and visceral organs and guts shall be placed in different containers.

Containers for meats or offal should be cleaned before reuse.

No offal or other refuse shall be fed to dogs or other animals.

Article 38 of Section 5:

- x Cystic meat to be confiscated and condemned.

Cysts in cattle and buffalo meat, if three or more cysts are found or white spots in one cut (when the meat is being cut by the veterinary meat inspector) on the different muscles of the carcass, such as cheek, heart, diaphragm, intercostal muscles, tongue or liver and lung.

Cysts in cattle and buffalo meat, if three or more cysts are found in muscles of the heart, liver, brain or any other muscles.

Cysts in pigs' meat, if three or more cysts are found in the muscles of the tongue, heart, diaphragm, liver or any other muscles.

- x Partial condemned meat can be distributed on the condition that this meat is well boiled. Meat should be cooked before distribution. Meat boiling should be done in the slaughterhouse area and under the supervision of the veterinary meat inspector. It is strictly not allowed to boil the meat outside the slaughterhouse.
- x Meat contaminated with infectious diseases and unfit for human consumption must be disposed of. Meat disposal shall be under the supervision of the veterinary meat inspector in the area of the slaughterhouse. It is strictly prohibited to dispose of contaminated meat outside the slaughterhouse.

Article 39 of Section 5

The veterinary meat inspector will certify and ensure the meat or animal products have already been checked by stamping the meat. The stamps should be designed by the Department of Livestock and Fisheries. The size and stamp should be the same throughout the whole country.

3. Method of implementation

- x Dissemination of this regulation should commence with administration from the top down, especially with the Livestock and Fisheries officers who are the key people to understand and implement this Regulation.
- x Set up pilot areas suitable for implementation of this Regulation.

Vientiane, 02 January 1997
Minister of Agriculture and Forestry
Xiene Saphangthong