

DECREE LAW No 10/2014

of 14 May 2014

SLAUGHTERHOUSE LICENSING SYSTEM

The reduced hygienic and sanitary conditions in places where animals are slaughtered for public consumption have contributed to the lack of consumer confidence in purchasing fresh meat in the territory of the Democratic Republic of Timor-Leste, as for the difficulties in achieving desirable levels of self-supply for the good pursuit of public interests. These conditions give rise to difficulties in processing and marketing meat by-products and in rejuvenating the business fabric associated with

Article 3

Classification

1. Slaughterhouses shall be classified according to the following categories:
 - a) *Public service slaughterhouses* - those intended exclusively for the provision of services to third parties;
 - b) *Private service slaughterhouses* - those intended exclusively for the service of the undertakings which own them;
 - c) *Mixed service slaughterhouses* - those intended either for the provision of services to third parties or for the service of the undertakings which own them.
2. The provision of services to third parties in mixed service slaughterhouses shall always be a priority and established by protocol between the Directorate-General for Agriculture and Livestock (D.G.A.P.) and the entities concerned.

CHAPTER II

NATIONAL SLAUGHTER NETWORK

Article 4

National Slaughter Network

1. The National Slaughter Network (NSN) is the group of slaughterhouses and animal slaughter sites

Article 6

Technical and sanitary conditions

1. The technical and sanitary conditions to be met by slaughterhouses are set out in the Annex hereto.
2. The technical and sanitary conditions to be met by slaughterhouses are established by the D.G.A.P. by means of a circular note and sent out to the respective district, municipal or local authorities, which are responsible for their dissemination.

Article 7

Award to third parties

The D.G.A.P. may, when it does not have qualified personnel available, hire private entities to verify compliance with the conditions set out in the annex to this legal diploma or, in the case of slaughterhouses, the conditions set out in the circular note, by signing a written contract.

Article 8

Other licenses

The licenses granted under this statute do not exempt those responsible for existing establishments and project promoters of new slaughterhouses from obtaining other licenses and authorizations from the entities that are responsible for verifying compliance with current regulations on ~~note~~

Article 12

Opinion

1. The D.G.A.P. shall issue its opinion within a maximum of 45 days from the date of lodging of the application provided for in Article 10(1).
2. The D.G.A.P. technicians may visit the site of the planned work when they consider that this is necessary for a proper assessment of the case.

Article 13

Decision

1. Within a maximum of 60 days after the submission of the project or its reformulation, the D.G.A.P. shall communicate one of the following decisions to the applicant, stating its reasons:
 - a) the draft does not meet the conditions set out in the Annex, and must therefore be revised and submitted for further examination;
 - b) the project meets the conditions set out in the Annex, and the work may therefore commence once the permits referred to in Article 8 have been obtained.
2. A copy of the project shall be sent to the applicant, with certification of approval for all the parts.

Article 14

Approval under condition

Where the preliminary study or the project does not meet the conditions set out in the Annex or, in the case of animal slaughter sites, the conditions set out in the circular note, in specific, easily and unequivocally identifiable aspects, these documents may be approved under conditions, expressly mentioned, to be observed respectively in the preparation of the project and in the execution of the work.

Article 15

Missing elements

Incomplete or incorrect delivery of the elements to be included in the preliminary assessment of the project shall give rise to a request for the missing elements, interrupting the periods referred to in Articles 10 and 12.

Article 16

Conclusion of the work

1. At the end of the work, the applicant shall report the same fact to the D.G.A.P., so that, within 20 days, a team of technicians of this service, of the district directorates or of a third party contracted for this purpose shall carry out a technical inspection to verify whether the establishment is in conformity with the project.
2. Within 20 days after the technical survey, the D.G.A.P. shall notify the applicant of one of the following decisions, depending on whether the survey report concludes that the establishment built, refurbished or expanded conforms or not to the project:
 - a) The application is granted and the respective license is issued;
 - b) The application has been rejected and the establishment is not authorized to operate.
3. In the event referred to in subparagraph b) of the previous paragraph, the interested party, after having made the necessary changes or improvements to the perfect execution of the project previously approved under the terms of article 12, may request the D.G.A.P. to carry out a new inspection, repeating the process established in the previous numbers.

Article 17

General assessment of the establishment

When decisions concerning the preliminary assessment, design or technical survey are communicated to the applicant, in addition to an indication of whether or not the conditions set out in the Annex have been met, an assessment of the general design of the establishment, its dimensions and the technical solutions adopted, the safety of personnel and installations may be carried out for guidance and information purposes only.

CHAPTER IV

THE TRANSMISSION OF SLAUGHTERHOUSES

Article 18

Transfer of establishment

1. The transfer, by any title, of ownership or enjoyment of a slaughterhouse or animal slaughter sites, in accordance with the legal provisions in force, shall be recorded in the respective file, at the request of the person concerned, without prejudice to the provisions of special legislation.
- 2.

Article 21

Accessory penalties

1. Depending on the seriousness of the misdemeanor and the agent's fault, the following additional penalties may be imposed simultaneously with the fine:
 - a) loss of objects belonging to the agent;
 - b) prohibition on engaging in a profession or activity the exercise of which is subject to public authority, authorization or approval by a public authority;
 - c) deprivation of the right to an allowance or benefit granted by public bodies or services;
 - d) suspension of authorizations, licenses and permits.
2. The accessory penalties referred to in subparagraphs b) to d) of the previous paragraph shall have a maximum duration of two years as from the date of the final judgment.

Approved by the Council of Ministers on 25 February 2014.

The Prime Minister,

Kay Rala Xanana Gusmão

The Minister of Agriculture and Fisheries,

Mariano Assanami Sabino

Enacted on 29 - 04 - 2014

Be it published.

The President of the Republic,

Taur Matan Ruak

ANNEX
TECHNICAL AND HEALTH CONDITIONS
OF SLAUGHTERHOUSES

I - Site selection

1. The choice of the site for the slaughterhouse shall satisfy the requirements of the following legislation:
 - a) on industries considered unhealthy, uncomfortable, dangerous or toxic;
 - b) on urban planning, taking into account in particular existing urban plans or indications given by the competent local authorities.
2. The land shall be chosen taking into account the facilities:
 - a) access by road;
 - b) independent water supply sources;
 - c) waste-water disposal, which must comply with the regulations adopted or to be adopted concerning public sanitation;
 - d)

INFORMAL TRANSLATION

- e) Refrigeration plants for chilling and preserving approved carcasses and offal, a chamber for carcasses and suspect offal and a tined dispatch room with a device for cutting bovine carcasses into quarters;
 - f) Triparia with its annexes: place of emptying (drains), cleaning and preparation of stomachs and intestines; preparation of heads and feet, reception of red offal;
 - g) Salting room and storage of hides and skins, if possible refrigerated;
 - h) Kidnapping place of and slaughterhouse;
 - i) Plants for the industrialization of by-products and rejects (exceptionally, the transport of by-products and rejects to another industrial plant may be permitted under regulatory conditions to be decided by the competent authorities. In these cases, an appropriate blood collection and industrial processing plant must be provided);
 - j) A cold storage place for bones and tailings, where there are no by-product facilities;
 - k) Wastewater treatment plants. This facility is not required where the district in which the slaughterhouse is located has a treatment plant of sufficient capacity and the district authorizes connection to this or the district sewerage system. In this case the slaughterhouse's waste water is pre-treated in order to obtain an effluent with the characteristics defined by the district;
 - l) Machine room (boilers, cold and compressed air equipment);
 - m) Dependency on the Trichinoscope health inspection service in the case of pig slaughter, if there is no laboratory;
 - n) Reading room for the passage of carcasses by users without communication with the slaughterhouse;
 - o) Toilets, washrooms, showers and changing rooms for workers;
 - p) Facilities for administrative and social services;
 - q) Checkpoints for all entries and exits from the slaughterhouse;
 - r) Separate facilities for the washing and disinfecting of vehicles, depending on whether they are intended for the transport of livestock or meat.
2. Optional:
- a) Air-conditioned sales room;
 - b) Air-conditioned cutting, boning and packing room;
 - c) Laboratory;
 - d) Room for collection and preparation of glands;
 - e) Meat freezing and storage facilities;
 - f) Equipment for blood collection and storage.

IV - Provisions concerning the design and execution of the slaughterhouse

1. Separation of clean and unclean sectors - the relative arrangement of the different buildings and sectors making up a slaughterhouse must be such as to allow effective separation between clean and unclean areas and to ensure, after receipt of the live animal until the meat and offal approved as fit for public consumption has been removed, a continuous, progressive route with no possibility of

- j) At the post-mortem health inspection site, the airway must be diverted to separate suspect and/or rejected carcasses.
4. Cold storage facilities - the cold storage facilities must have:
- 4.1. Mandatorily:
- a) One or more chilling chambers, enabling a drop in temperature of the carcasses and offal to be carried out immediately after the post-mortem health inspection. The corresponding refrigerating equipment shall be calculated in such a way that in less than 24 hours the carcasses and offal reach inside respectively the temperatures of +7°C and +3°C;
 - b) One or more chambers with temperatures between 0°C and +2°C for the conservation of refrigerated meat;
 - c) One chamber for carcasses and suspect offal with temperatures between 0°C and +2°C.
- 4.2 Optionally:
- a) An air-conditioned

- e) A single suitably partitioned chamber may be authorized depending on the size of the slaughterhouse, one part for approved carcasses and the other for suspected carcasses;
 - f) The chambers must be fitted with a lock or padlock to ensure their closure.
- 7.2 In small slaughterhouses, slaughter lines may also be used for sanitary slaughter, which must be carried out after normal slaughter and provided that the slaughter lines are properly washed and disinfected.
8. Locker rooms and staff toilets:
- a) Cloakrooms and lavatories shall have showers and washbasins with hot and cold running water and paper devices;
 - b) Washbasin taps shall be foot-operated or other device that does not require the use of hands;
 - c) These places must never have a direct connection to work rooms.
9. Airway network - all places where carcasses are prepared, circulated, refrigerated and conserved must be equipped with an airway network to minimize meat handling.
10. Floors and walls - buildings must be provided with insect and rodent protection devices and designed in such a way as to allow easy application of hygiene standards:
- a) Floors must be strong, perfectly waterproof, non-slip and inclined at an angle of about 3% and have a proper drainage system for liquids;
 - b) The interior walls and the floor must have a washable covering;
 - c) Walls must be up to 3 meters high with a shock-resistant, impermeable, smooth and rotproof covering;
 - d) The joints between the walls and the ceilings and floors must be rounded.
11. Ventilation:
- a) The necessary ventilation must be ensured in all rooms;
 - b) Evacuation of vapors, gases or smoke must be carried out in particular in the tripartite plant, in the by-products sector and at the place where the juice is scalded, using appropriate equipment and in accordance with the standards in force.
12. Lighting:
- a) The lighting, natural or artificial, must be appropriate to the characteristics of each place and according to the purpose for which it is intended without the colors of the meat, viscera, etc. changing;
 - b) The lighting intensity must not be less than 540 lx in the inspection areas, 220 lx in the work rooms and 110 lx in other places.
13. Water network:
- a) The slaughterhouse must be provided with potable water under pressure, cold and hot, in sufficient quantity to cover its needs;
 - b) The water distribution network must have the necessary number of water outlets to ensure cleanliness and washing in all its activities, including staff hygiene;

- c) There must be a hot water circuit (82°C) covering slaughter and carcase preparation rooms, the