

REPUBLIC OF VANUATU

MEAT INDUSTRY REGULATIONS NO. 9 OF 1992

Regulations to provide for fees and forms and to prescribe controlled areas for the purpose of the Meat Industry Act No. 5 of 1991.

IN EXERCISE of the powers conferred by Section 28 of the Meat Industry Act No. 5 of 1991, I, ONNYN MORRIS TAHI, Minister of Agriculture, Livestock, Forestry and Fisheries, make the following regulations:-

INTERPRETATION

1. In these regulations "Act" means the Meat Industry Act No. 5 of 1991.

CONTROLLED AREA

1. The areas delimited by hatched lines on the maps marked as Annex 1 and Annex 2 in Schedule 1 shall be controlled areas for the purpose of the Act.

FORM OF APPLICATION FOR APPROVAL OF AN ESTABLISHMENT

2. An application for the approval of an establishment under subsection (2) of section 2 of the Act shall be in the form set out in schedule 2.

PRESCRIBED FEE UNDER SECTION 2(2) OF THE ACT

3. (1) The fee payable in respect of an application for approval of an establishment under subsection (2) of section 2 of the Act shall vary according to the type of establishment as follows:-

<u>Premises</u>	<u>Fees in Vatu</u>
Slaughterhouse	48,000;
Export Cutting Plant	36,000;
Export Cold Store	18,000;
Poultry Plant	48,000;
Butchery	36,000;
Cannery	36,000.

INSPECTION FEES

4. (1) Every establishment approved under the Act shall, from time to time, be inspected by meat inspectors and veterinary officers as shall be considered necessary by the Principal Veterinary Officer.
- (2) An annual fee shall be payable in respect of every inspection of each establishment made in accordance with the table below:-

<u>Premises</u>	<u>Fees in Vatu</u>
Slaughterhouse	96,000;
Export Cutting Plant	48,000;
Export Cold Store	48,000;
Poultry Plant	96,000;
Butchery	48,000;
Cannery	48,000.

MEAT INSPECTION FEES

5. There shall be payable to the Veterinary Authority a fee to be known as the meat inspection fee -
- (a) at the rate of 5 vatu per kilogramme of meat inspected;
- (b) at the rate of 3 vatu per fowl of poultry meat inspected.

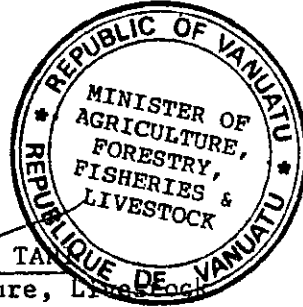
HEALTH CERTIFICATE FEES

6. There shall be payable to the Veterinary Authority a fee in respect of health certificates issued by the Authority in relation to meat intended for export at the following rates -
- (a) personal exports not exceeding 10 kilogrammes - VT1,000;
- (b) commercial exports - VT2,000 plus 1 Vatu per kilogramme.

COMMENCEMENT

7. These Regulations shall come into force on the 15th day of June, 1992.

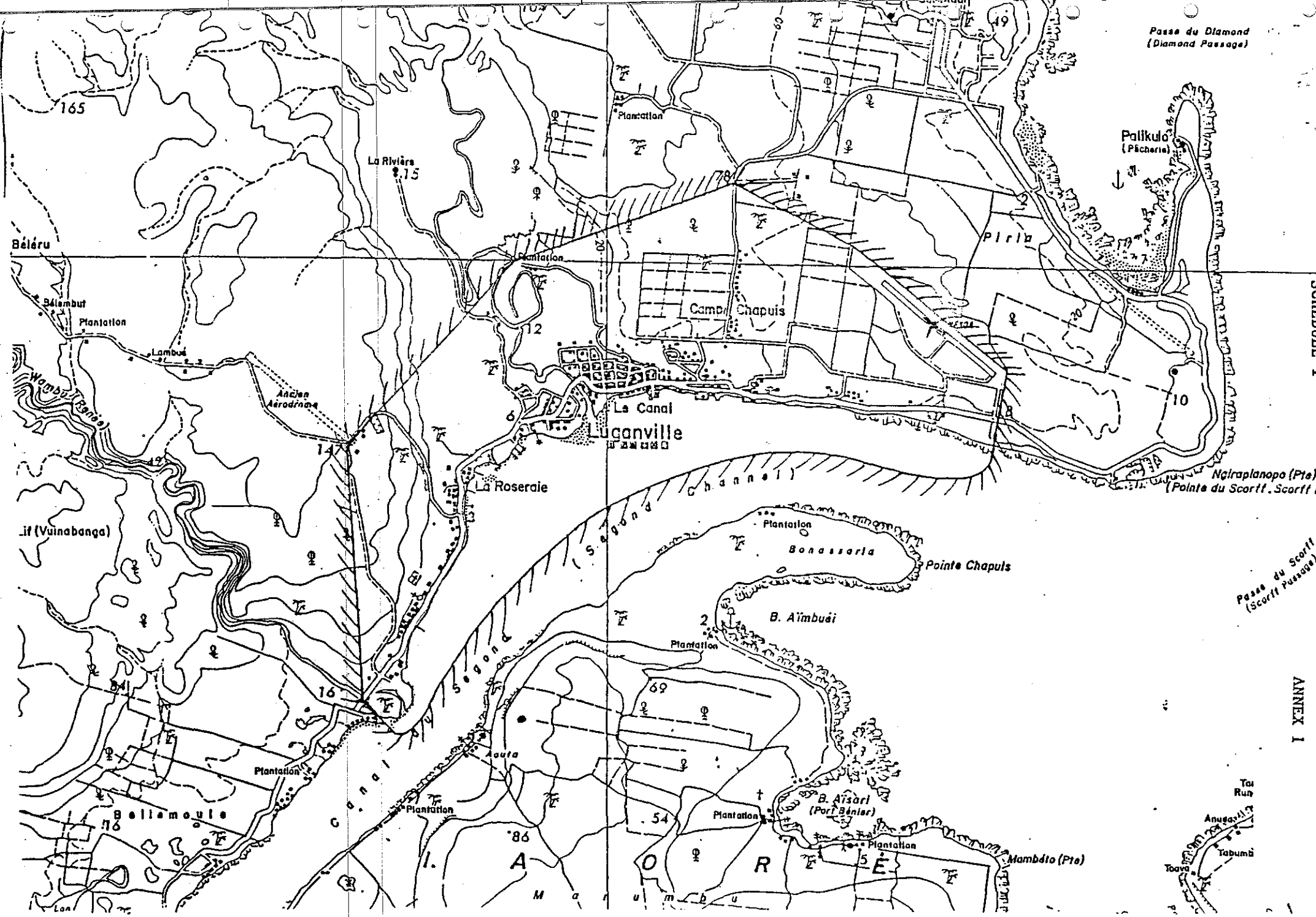
DATED this 13th day of June 1992.



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ONNYN MORRIS TAN

Minister of Agriculture, Livestock
Forestry and Fisheries



Passage du Diamond
(Diamond Passage)

Pallikula
(Picherie)

Pirib

Béléru

Bélémbut
Plantation

Lambou

Ancien
Aérodrome

Plantation

Plantation

Camp
Chapuis

La Canal
Luganville

La Roseaie

Ngraplanopa (Pte)
(Pointe du Scott, Scott P)

If (Vuinabanga)

Second Channel
Plantation
Bonassarla
Pointe Chapuis

Passage du Scott
(Scott Passage)

B. Aïmbuï
Plantation

Plantation

Plantation

Auta

69

Plantation

B. Aïsarï
(Port Bénier)

Plantation

Bellemoule

86

Mambato (Pte)

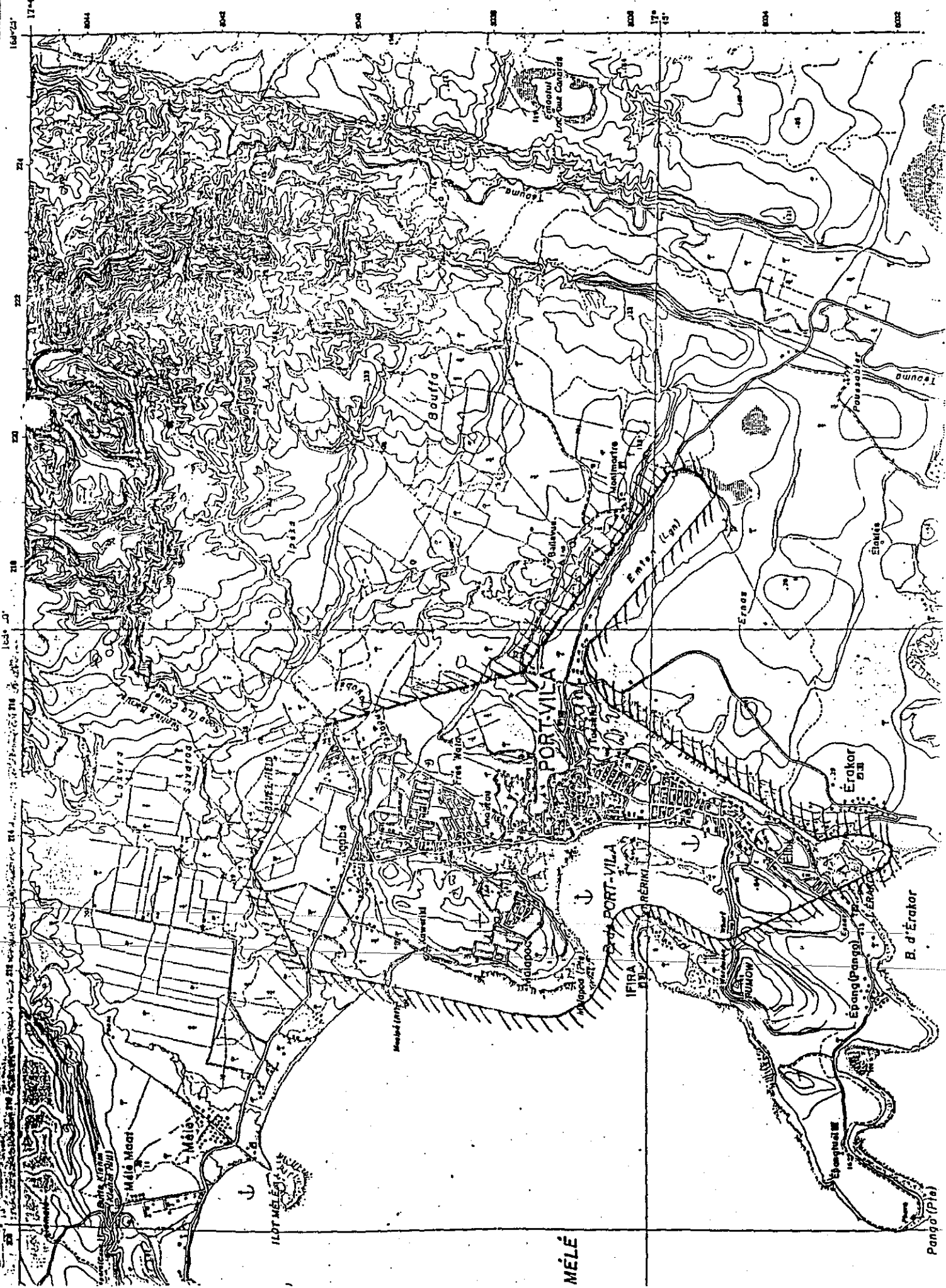
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SCHEDULE I

ANNEX I



MÉLÉ

Pangô (Pto)

B. d'Érakor

Érakor

PORT-VILA

PORT-VILA

PORT-VILA

PORT-VILA

ILOT MÈLÉ

Mélé Maat

Lotura

Bouffa

Érakor

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GOVERNMENT OF VANUATU

SCHEDULE 2

APPLICATION FOR A CERTIFICATE OF APPROVAL FOR AN ESTABLISHMENT

1. Name of applicant
2. Postal address
3. Type(s) of establishment(s):
 - (a) slaughterhouse
 - (b) export cutting plant
 - (c) export cold store
 - (d) poultry plant
 - (e) butchery
 - (f) cannery
 - (delete as appropriated)
4. Full postal address of establishment
5. Is building already completed?
6. Has it previously been in operation?
If not submit plans.
7. Answer the following questions as applicable:
 - (A) For slaughter house:
Species of animal slaughtered:
8. State:
 - (a) Area in m² of -
 - (i) killing space
 - (ii) dressing space
 - (iii) cold storage space
 - (iv) freezer space
 - (v) lairage space
 - (b) Number of pens in lairage
 - (c) Total number of animals to be accommodated in lairage
.....

(d) Additional holding areas for animals

-
- (i) type
- (ii) area

9. Describe:

(a) Premises reserved for sick or suspect animals and detained/condemned meat -

- (i) holding pen
- (ii) cold storage

(b) Type(s) of equipment to be used for slaughter and cutting

.....

(c) Method of transport and disposal of parts unfit for human consumption

.....

(d) Facilities for preparing, cleaning and storing offal

.....

(e) Storage of hides, horns, hooves and pigs bristles

.....

(B) Export cutting plant

10. State area in m² of -

(i) cutting boning and wrapping room

.....

(ii) cold storage

(iii) freezing

11. Type(s) of equipment to be used for cutting and boning meat

.....

(C) Export cold store

12. State Number and Specify area in m2 of chilling and refrigeration rooms

.....

(D) Poultry plant:

13. State area in m2 of -

(i) killing space

(ii) dressing space

(iii) cold storage space

(iv) freezing space

(v) processing poultry space

14. Describe:

(a) Type(s) of equipment to be used for slaughter, evisceration, washing and chilling of carcasses

.....

(b) Method of disposal and transport of parts unfit for human consumption

(c) Facilities for preparing, cleaning and storing offal

(E) Butchery:

15. Describe facilities and methods:

(a) of preparation of meat for sale
.....;

(b) for storing chilled and frozen meat
.....;

(c) for sale of meat
.....;

(F) Cannery

16. State area in m2 of:

- (a) mixing, cooking and filling space
- (b) retort space
- (c) cooling retort cans
- (d) cold storage of meat
- (e) meat preparation

17. Describe:

- (a) Method of mixing, cooking and retorting of meat
.....
- (b) Product(s) to be produced

ALL ESTABLISHMENTS

18. Describe the following:

- (a) Sterilisation facilities
- (b) Washing facilities
- (c) Vermin and fly control
- (d) Electricity: State voltage, phases, total available load KW
.....
- (e) Water:
 - (i) Source of supply
 - (ii) Treatment
 - (iii) Storage capacity
 - (iv) Pressure available
- (f) Drainage: where and how disposed
- (g) Disposal of waste
- (h) Number of workers employed
- (i) Staff amenities

19. Give details of stand-by systems available for:

- (i) Cold Storage
- (ii) Water
- (iii) Electricity

Date Signature

This application has been submitted to me and is in order.

Principal Veterinary Officer

Date