



CITY OF CAPE TOWN
ISIXEKO SASEKAPA
STAD KAAPSTAD

RITUAL AND CULTURAL SLAUGHTERING GUIDELINES

Last updated: 2014

City Health Department

A. Important to remember

1. Animals selected for slaughter should be in a healthy condition.
2. Keep the animal off its feed for 24 hours, but provide free access to water.
3. Legs of the animal must not be bound.
4. Don't run or excite the animal prior to slaughtering because this may cause poor bleeding and give the carcass a bloody appearance.

B. Preparation for slaughtering

1. In order to limit the impact on neighbours who may be sensitive to the activities, we suggest that the area be screened off from public view.
2. Slaughter should be done in a dry and dust-free area
3. Take precautions during the slaughtering, chilling, and processing of the animal to keep the carcass and cuts clean and free from contamination.
4. The carcass can be cooled, without refrigeration, by hanging it in a dry, clean building.
5. Use clean equipment, keep your hands clean, wear clean clothing, and keep your work and storage areas clean.
6. Most meat spoilage and off-odours and flavours can be attributed to one or more of the following causes:
 - **Absorptions of off-odours:** when the carcass is cooled or chilled in an area with any odour (manure, gasoline, paint, or musty odour) the carcass will absorb it.
 - **Improper cooling of the carcass:** the internal temperature of the round and other thick parts of the carcass should be lowered to 7 °C within 24 hours after slaughtering.
 - **Improper freezing and storage of frozen meat:** packaged meat should be quick frozen and stored below 0°C. Home freezers are for storage of products already frozen at home by placing the meat in the freezer with at least 2,5 cm space between each packet.
 - **Poor sanitation during slaughtering, chilling and processing:** if the meat is contaminated with micro-organisms this will cause off-odours, off flavours and spoilage.

C. Disposal of waste products

1. All waste products must be disposed of in a manner approved by the Executive Director: City Health.
2. Hides are not to be stored on the premises for longer than 24 hours.