



Lao People Democratic Republic
Peace Independence Democracy Unity Prosperity

Ministry of Industry and Commerce

No: 0266/MOIC.DOIH
Vientiane Capital, Dated 15 March 2019

Decision On Slaughterhouse Standards

- Pursuant to the Law on Industrial Processing, No. 48/NA, dated 27 December 2017
- Pursuant to the Decree on Establishment and Activity of Ministry of Industry and Commerce, No. 230/PM dated 24 July 2017
- Based on the letter of proposal of Department of Industry and Handicraft, No. 91/MOIC, dated 21 January 2019

**The Minister of Ministry of Industry and Commerce
hereby issues Decision:**

Article 1 Objectives

This Decision determines the principles and regulations on the establishment and activities of the slaughterhouses to manage and promote the slaughterhouses to be standardized and consistent with the laws and regulations aiming at regulating, improving and enhancing productivity, product quality, standards, cleanness, safety for the consumers and contributing to production of trading goods and ensuring food provisions.

Article 2 Standards of Slaughterhouse

Standard of a slaughterhouse is determination of technical standards nature of the slaughterhouses, such as, location, buildings, machines and equipment, production process, products, hygiene, environment, and management system of the slaughterhouses.

Article 3 Definition

Terms used in this Decision have the following meanings:

1. Slaughterhouse means place or factory authorized to run activity on slaughtering, separating and cutting of various parts of animals, such as cow, buffalo, pig, to be products for distribution as goods in accordance with the code of the Lao Standard Industrial Classification of All Economic Activities (LSIC) 1011,,1012 and 1013.
2. Chain working system mean respective production process starting from bringing animals into slaughterhouse through the process from slaughtering, butchering, cutting of various parts of animal carcasses into products.
3. Belt or chain movement system means a continuous movement of various parts of animals within the slaughterhouse from a stage to another stage.

4. Butchering and cutting various parts of animal carcasses means separating and slicing of big parts into small parts to satisfy the demand of the markets.

Article 4 Scope of Application

This Decision applies to both domestic and foreign individuals, legal entities or organizations that are running activities of slaughterhouses of all sizes in Lao PDR.

Section 2
Standards and Conditions of Slaughterhouse

Article 5 Classification of Standards of Slaughterhouse

Slaughterhouses are of two standards:

1. Standard 1 means a slaughterhouse using engine capacity of and more 10 horsepower or 10 manpower or slaughtering 30 and more animals per day by using mainly engine power.
2. Standard 2 means a slaughterhouse using engine capacity of less than 10 horsepower or 10 manpower or slaughtering less than 30 animals per day by using mainly human manpower.

Article 6 Operation of Slaughterhouse

Application for authorization to establish and operate slaughterhouse business shall be complied with the procedure specified in the Decision on Management of Factory, and for the conditions and standards of slaughterhouse, they shall be complied with this Decree.

Article 7 Conditions and Standards of Slaughterhouse

The conditions and standards of slaughterhouse are as below:

1. Location;
2. Building facilities;
3. Buildings;
4. Machinery and equipment;
5. Raw materials;
6. Slaughtering process;
7. Products;
8. Keeping;
9. Transportation;
10. Administrative and specialized staffs;
11. Safety and hygiene;
12. Environment.

Article 8 Location of Slaughterhouses

The location of a slaughterhouse shall be in the appropriated place with sufficient and appropriate detainment and enclosures of the animals, easement of the ways in and out which are not obstructed the circulation ways, social and environmental impacts shall

be assured. The slaughterhouse shall be located far away at least 500 meters from the official restricted areas, such as, schools, hospitals, temples, cultural sites, national defense and security areas, reserved forest areas, protected forest areas, production forest areas, watershed areas, biodiversity preservation areas, and the same shall be in compliance with the relevant law and regulations.

Article 9 Building Facilities within Slaughterhouses

Within the factory the slaughterhouse shall be enclosed with a fence, and have administration office, animal enclosure or detainment, passage way from animal enclosures to the slaughtering places, buildings of slaughterhouse, canteens, relaxing places for the staffs, toilettes, cloth changing room, waste treatment and disposal system and other building facilities.

Article 10 Buildings of Slaughterhouses

A slaughterhouse shall have the following standards:

A. Standards 1

1. The building shall have at least an area of more than 500 square meters, strong and solid structure, concrete piles or resistant iron piles, concrete tile floors for butchering various animal carcass parts and freezing warehouse, roof covered with tiles, zinc and aluminum-zinc, more than 4 meters of height from floor to ceiling. The building shall be constructed in accordance with its design and shall obtain a building technical certification from the duly authorized construction design company. The building shall be in close system, the walls of the building shall be in concrete with tiles paved or be painted to prevent from bacteria;
2. The floor of the building shall be in a production chain system, orderly, clean and in consistent with the principles of the factory safety and hygiene;
3. Having entry ways for bringing animals to the place of slaughtering and butchering various animal carcass parts and exit ways for bringing meats and various animal parts for outside distribution;
4. Having sufficient light system and air ventilation;
5. Having appropriated emergency exits;
6. Having sufficient and clear water.

B. Standards 2

1. The building shall have at least an area of more than 200 square meters, strong and solid structure, concrete piles or resistant iron piles, concrete tile floors for butchering various animal carcass parts and freezing warehouse, roof covered with tiles, zinc and aluminum-zinc, more than 3.50 meters of height from floor to ceiling. The building shall be constructed in accordance with its design and shall obtain a building technical certification from the duly authorized construction design company. The building may be whether in open close system, the walls of the building shall be

- in concrete with tiles paved or be painted to prevent from bacteria or made with aluminum-zinc;
2. Having orderly, clean floors according to the principles of the factory safety and hygiene;
 3. Having entry ways for bringing animals to the place of slaughtering and butchering various animal carcass parts and exit ways for bringing meats and various animal carcass parts for outside distribution;
 4. Having sufficient light system and air ventilation;
 5. Having appropriated emergency exits (for close building system);
 6. Having sufficient and clear water.

Article 11 Machinery and Equipment

The slaughterhouse shall be installed with following main machinery and equipment:

A. Standard 1

1. Weight lifting machinery;
2. Installation of electrical currents and other equipment, mainly, air guns, axes, sticks, knives in consistent with technical principles of slaughter;
3. Devices for cleaning before and after slaughter, such as, hair spinning devices, water tapes, plastic pipes, water tanks, water reservoirs;
4. Hot water boilers or vapor boilers;
5. Reservoirs, tanks or vehicles containing hot and cold water;
6. Machinery or devices for hair shaving or blowing stoves for animal hair burning;
7. Belt or chain movement system or rolling tables or hooks made with stainless materials and other for moving animal carcass or hanging meats or various animal parts at each production stage;
8. Machinery or devices for butchering various animal carcass parts, such as, saws, axes, knives;
9. Table for separating various animal parts shall be made with stainless steels. If such tables are made with concrete, such tables shall be paved with square tiles and have the height of not less than 30 centimeters from the floor;
10. Weight scales.

B. Standard 2

1. Appropriated lifting devices of animal carcasses;
2. Animal carcass movement system made with stainless materials;
3. Installation of electrical currents and other equipment, mainly, air guns, axes, sticks, knives in consistent with technical principles of slaughter;
4. Hot water boilers or vapor boilers;

5. Machinery or devices for hair shaving or blowing stoves for animal hair burning;
6. Devices for cleaning before and after slaughter, such as, hair spinning devices, water tapes, plastic pipes, water tanks, water reservoirs;
7. Weight scales.

Article 12 Certification and Movement of Animals

Animals to be brought into the slaughterhouse shall comply with the following process:

1. Animals to be brought into the slaughterhouse for slaughtering shall be have obtained a movement certificate from the agricultural and forestry sector and other relevant sectors;
2. Before bringing the animals to be detained in the enclosure, it is required to declare to the veterinary officers on the number of animals to be slaughtered, including date and time thereof for a written certification, so that such animals can be brought into the slaughterhouse;
3. Before taking the animals from the enclosures for slaughtering, these animals shall be subject to their health testing by veterinaries for obtaining health certificates. In case of found that they are infected with any diseases or epidemics, such as, blood concentration, black blood fever, foot and mouth disease, viral diarrhea, they shall be immediately isolated from the enclosures to be kept in other appropriate places and it is require to notify to the agriculture and forestry sector, industry and commerce sector and other relevant sector for testing and control of such diseases or epidemics;
4. Pregnant animals are not allowed to be brought into the slaughterhouses. If it is the case, the animals shall be immediately isolated from the enclosures to be kept in other appropriate places and the relevant regulations shall be applied for;
5. The enclosed animals waiting for being slaughtered shall receive adequate foods and water, the areas of animal detainment shall be clean and adequate for the number of animals and use of violence and torture against animals are not allowed.

Article 13 Process of Butchering of various Animal Carcass Parts

Slaughterhouse shall be appropriated and clean, the safety and hygiene shall be ensured with the following process of separating of various animal parts:

1. Animal health examination;
2. Place and detainment of animals before slaughtering;
3. Movement of animals form their enclosure of detainment to the slaughtering place using specific passage for animals;
4. Animal cleaning system before slaughtering;
5. Slaughtering;
6. Hot water pouring, hair shaving and hair burning;
7. Animal hygiene before slaughtering;
8. Butchering;

9. Cleaning of meats and various animal carcass parts;
10. Cleaning of slaughtering equipment;
11. Packaging and containing of meats and various parts.

Article 14 Meat Products and Packaging

Meat products of the slaughterhouse shall be subject to viral examination and certification of quality from veterinaries before distribution with fixation of a sign on the meats. If it is found any viral germs or epidemics on the meats or any animal parts, they shall not be allowed to be distributed and shall be destructed in accordance with the relevant regulations.

Meat products shall be packaged in clean bags, boxes, or vehicles free from viral germs and with specific labels and trademarks of slaughterhouse before distribution.

Article 15 Keeping

Keeping of animal products shall have the following standards:

1. Meat and various animal carcass parts keeping rooms or room of temperature of or below 4 degrees Celsius for transportation waiting;
2. Vehicles containing products, freezers, cool keeping tanks, and other devices shall be clean and unstained.

Article 16 Transportation

Transportation of products from the slaughterhouse shall use specific transport vehicles and have the following standards:

1. In case of transportation using not more than 30 minutes, it is required to use motor vehicles or containing vehicles in close system which are clean, unstained and whether with or without cold temperature keeping;
2. In case of transportation using from 30 minutes to 120 minutes, it is required to use motor vehicles or containing vehicles in close system which are clean, unstained and kept temperature from 0 to 4 degrees Celsius;
3. In case of transportation using more than 120 minutes, it is required to use motor vehicles or containing vehicles in close system which are clean, unstained, and kept temperature below 0 degree Celsius.

Article 17 Administration and Specialized Staffs

The slaughterhouse shall have administration staffs and at least one standing veterinary, specialized staffs with knowledge, trained and experienced in slaughtering, butchering, or cutting meats and various parts of carcasses in slaughterhouse. All staffs shall be in good health, subject to health examination every year with certification from the State hospitals or standardized hospitals.

Article 18 Safety and Hygiene

The slaughterhouse shall have safety and hygiene standards as below:

1. Installation of adequate fire prevention system, such as, alert system, fire extinguishers or fire hydrant system ready for use;

2. Installation of electrical safety-cuts, such as, automatic electrical safety-cut devices, electric counters, anti-electric shock line;
3. Machine harmful effect prevention system, such as, installation of shelter devices, warning signs or restriction signs at the places at the places likely to be at risks of dangers, together with schedules for maintenance and improvement of machinery;
4. At least 2 emergency exits;
5. Slaughtering-butchering staffs shall wear their dresses equipped with labor accidents and professional disease prevention devices, such as, face masks, boots, hats, glasses, gloves depending on each stage of work or clean clothes;
6. Clean drinking water, washing water, first medical aid boxes, adequate and clean toilettes;
7. Other facilities, such as, cloth changing rooms, canteens, relaxing rooms, parking lots and other.

Article 18 Slaughterhouse Environment

Establishment and operation of slaughterhouse shall be assured with social and environmental protection. The design, construction, waste water treatment and disposal system shall be consistent with the standards as provided for in the relevant laws and regulations, such as bad odors, waste water, contaminated water, air pollution, all types of waste water, annoyed noises.

Article 19 Establishment of Annual Action Plan

The operator of slaughterhouse shall establish annual and quarterly action plan in the form Θ , such as, production plan, distribution plan, annual plan of raw material need, finished product calculation certificate per product unit, economic and technical specification, costs per product unit, summary of the imported raw materials, spare parts, equipment, accessories of industrial machine to be submitted to the Ministry of Industry and Commerce for consideration.

The operator of slaughterhouse shall summarize and make a report on the actual production activities of the slaughterhouse pursuant to the above-mentioned action plan to be sent to the Ministry of Industry and Commerce on quarterly and annually basis in accordance with Clause 7 of Article 50 of the Law on Industrial Processing, No. 48/NA, dated 27 December 2013.

Section 3

Improvement and Regulation of Slaughterhouses

Article 20 Improvement and Regulation of Slaughterhouses

All slaughterhouses shall be improved and regulated accordance with Article 7 of this Decree and shall be implemented as below:

1. Receive a certificate of activity performance of slaughterhouse in accordance with the Decision on Factory Management;

2. Those slaughterhouses which have business operation licenses before this Decision shall implement as below:
 - 2.1 To improve slaughterhouse to have standards as provided for in this Decision with determination of period and time to be sent the Ministry of Industry and Commerce for consideration and monitoring such improvement;
 - 2.2 After completion of improvement, such improvement shall be submitted to the Ministry of Industry and Commerce for consideration for issuance of an improvement certificate;
 - 2.3 Slaughterhouses which carried out its activities not in accordance with the purposes of the operation license shall be closed and demolished;
 - 2.4 Slaughterhouses which are permanently closed shall definitively cease all activities, otherwise they shall be subject to measures as provided for in the relevant laws and regulations.
3. Slaughterhouses to be newly established shall comply with the provisions of this Decision.
4. Slaughterhouses which are duly authorized to conduct their activities shall gather in group or association of slaughterhouses in accordance with the relevant laws and regulations.

Section 4 Final Provisions

Article 21 Implementation

Assign the Ministry of Industry and Commerce, Provincial, Capital Departments of Industry and Commerce, and District, City Offices of Industry and Commerce to be the principals in collaborating with other relevant sectors to disseminate, instruct and strictly implement this Decision pursuant to its own roles and duties in accordance with the relevant laws and regulations.

Article 22 Effectiveness

This Decision is effective from the signing date and 15 days following its publication in the Official Gazette.

Minister of Industry and Commerce

[Signature & Seal]

Mrs. Khemmany Pholsena