

# The Kampala City Meat Ordinance: A Guideline



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1. Kampala City Council is aware that food security is an important aspect of urban planning and management. That is why, in 2003, it organized public meetings to help draft these new Ordinances governing urban agriculture and food handling in the City.

2. The slaughtering of animals, transport, processing and marketing of meat in urban areas, which are related to urban agriculture, benefit health in terms of nutrition. However, these activities can also create hazards to health and must be subject to proper planning and management. Meat and meat products are highly perishable as a form of food, and need careful handling to protect people's health. The Kampala City Council will therefore document and regulate this aspect of food handling to the benefit of residents and the city population in general.

3. The Guideline for this Ordinance applies to slaughterhouses and butcheries within the jurisdiction of the City Council of Kampala as well as transporters of meat. It is the intention of the Council to enable artisanal butchers and meat transporters to operate with its support to benefit food security and good nutrition in the Council's area of jurisdiction, while protecting public health.

4. The Kampala City Urban Agriculture Ordinance provides for temporary permits for such artisans, while the provisions of this Ordinance and related guidelines will create the necessary public awareness for its eventual enforcement in relation to all butcheries and meat transporters, both artisanal and industrial.

5. In the interests of effective regulation, the Kampala City Council will:

- a. Publish this set of Ordinances and the Guidelines that explain them
- b. Organize the listing of all urban agriculture and food handling activities
- c. Promote public discussion of the Ordinances
- d. Amend the Ordinances as needed
- e. Enact and enforce the Ordinances

### Slaughter Houses

6. No one should slaughter an animal for sale to the public without Council permission, and it should be done in a licensed slaughterhouse. Council will tell you where to bring the animal, which has to be there

12 hours before it is slaughtered, and you will be charged a fee for this service.

7. No other animals are allowed in the slaughterhouse.

8. Council officers can examine animals meant for slaughter any time to see if they are fit. If they think an animal is diseased, they can forbid them from being slaughtered for human food. They can call a Medical Officer of Health or a Veterinary Officer, who then decides if the animal has to be destroyed.

9. You will not be paid any compensation for such an animal. Also, if you do not obey such an order, you are committing an offence.

10. If the animal is OK, it will be stamped with a mark of inspection after slaughter. This shows it is fit to be human food. No one except the authorized Council officer can stamp a carcass. No one should move meat out of a slaughterhouse without that mark, and no meat without it should be sold as human food.

11. Anyone bringing meat for sale from elsewhere without Council's permission is committing an offence. Council officers will tell you where to bring such meat, so that they can check for the proper stamps, and to make sure it is safe to be eaten. Even if you are found carrying a lot of meat it will be assumed that it is for sale, and you can be charged with an offence unless it carries the KCC stamps.

12. The person authorized to slaughter animals and other employees are allowed into a slaughterhouse during working hours, but nobody else. No one is allowed into a slaughterhouse without Council permission.

13. Council can fix the hours at which slaughtering can be done, with special hours during festivals.

### Moving Meat and Meat Products

14. Meat intended for sale for human consumption can only be moved around in a vehicle that has written approval from Council, and it must have the KCC label. Such vehicles can be inspected by Council any time.

15. If Council thinks that meat could be contaminated, for example if it is not covered, it can refuse to

approve the vehicle. It can also revoke (stop) its approval if the vehicle becomes a hazard to health.

16. Vehicles used for carrying meat must be kept in a clean condition. The vehicle should not carry anything else (including other animals or people) at the same time. The inside, the covering, the meat containers and other parts of the vehicle coming in contact with the meat have to be kept very clean. This also applies to the way the meat is loaded and unloaded onto the vehicle.

17. If you are handling or moving meat, you should take a lot of care to see that it does not get contaminated. Don't allow any part of the meat to touch the ground. Don't let other people or animals come into contact with the meat so as to make it dirty. Don't put the meat in dirty containers, and don't use containers that cannot easily be cleaned.

18. If you employ people to handle or transport meat, make sure they wear a clean and washable head cover, an overall and boots, and that they keep themselves clean.

### **Permits and Licences for Butcheries**

19. No premises can be used as a butchery unless it has the permission of Council. These permits and licences are not transferable.

20. An artisanal butcher may apply for an urban agriculture permit under Clause 3 of the "Kampala City Council Urban Agriculture Ordinance". But you will have to produce a certificate from the Medical Officer of Health.

21. Have a look at this Clause in the Urban Agriculture Ordinance Guideline. Basically, it means you are allowed to operate if you are on the Council's Urban Agriculture List.

**22. For the time being, just having your name on the list means you have permission to operate!**

23. You may have to pay Council a small amount to have your name on the list. You will be issued with a receipt which constitutes a temporary permit, so keep it carefully.

**24. And even more important, you need to read this Ordinance, and to make every effort to comply with it. All the requirements that you need to comply with are explained in this Guideline.**

25. Once you have an established butchery, you have to make an application to Council for a commercial Butchery Licence. Forms will be provided for your application. The licence has to be renewed every year at a time Council will tell you.

26. You can only get the commercial Butchery Licence if you produce a certificate from a Medical Officer of Health that the premises where you operate conform with this Ordinance.

### **Butchery Premises**

27. Premises with a commercial Butchery Licence must have:

- a. Proper sanitation and conditions to protect the meat from contamination. (The siting, construction, lighting, drainage, sanitary facilities and state of repair must be approved by Council).
- b. A sufficient and accessible supply of clean and wholesome water. (The Health Officer may ask that you boil this water and keep it in a clean, covered container)
- c. Facilities for enough boiling water to keep the place clean;
- d. Facilities for employees to keep themselves, their overalls and head coverings clean;
- e. Enough movable containers for refuse and meat trimmings not for sale. These have to have good, efficient lids. They have to be of a size and shape approved by Council.
- f. A place for employees to store their overalls and head coverings, to keep them in a clean and sanitary condition. This cupboard or dressing room cannot be used for anything else;
- g. A fly-proof storage place for meat not for immediate sale. It must be of a design and size approved by Council. It should not be used for anything else;

28. In addition, the premises must not:

- a. Be used as a living or sleeping room, or have direct connection to such rooms;
- b. Be a cellar or basement.

29. The person holding the licence of the premises (the licensee) shall:

- a. Make sure the place and all the articles in it are kept very clean;
- b. Treat the inside walls and ceiling with lime-wash or other suitable material approved by the Council. This should be re-done from time to time as required by Council, so as to keep the place clean and the meat free from risk of contamination;

- c. Not allow gut scraping, tripe cleaning or domestic washing to be done on his or her premises;
- d. Not allow refuse, filth, meat by-products or meat trimmings not intended for sale to accumulate. There must special receptacles provided for that purpose;
- e. Do everything possible to prevent flies, and prevent dirt from being splashed or blown onto the meat;
- f. Inform a Medical Officer of Health immediately he or she suspects any employee is sick. Any instructions given by the Medical Officer of Health must be followed, so as to prevent spread of disease;
- g. Not allow any live animal or bird on the premises;
- h. Not allow the premises to be used for any other trade or business without written approval of Council.

#### **Penalties**

30. Anyone who does something against what is stated in this Ordinance commits an offence. If you are found guilty in court, a penalty will be imposed.

31. Instead, or in addition, the court can cancel or suspend your permit or licence.

#### **KUFSALC**

The Kampala Urban Food Security, Agriculture and Livestock Committee was set up in 2004. Its members, from university, public and civil society organizations including the Kampala City Council, are concerned to promote the availability of healthy and safe food for Kampala, and are actively involved in research, policy dialogue and public awareness.

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#### **URBAN HARVEST**

The Consultative Group on International Agricultural Research (CGIAR) established Urban Harvest as a system wide initiative on urban and peri-urban agriculture in 1999. It is based at the International Potato Centre (CIP), whose regional office is in Nairobi, Kenya. Urban Harvest established a Kampala office in 2002 at the Department of Veterinary Public Health and Preventive Medicine at Makerere University, and is an active member of KUFSALC which it supports through its programme.

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