



VICTORIA GOVERNMENT GAZETTE.

Published by Authority.

[Registered at the General Post Office, Melbourne, for transmission by post as a newspaper.]

No. 753]

FRIDAY, AUGUST 17

[1956

Health Acts.

DEPARTMENT OF HEALTH, VICTORIA.—COMMISSION OF
PUBLIC HEALTH.

*At the Executive Council Chamber, Melbourne, the
twenty-fourth day of July, 1956.*

PRESENT:

His Excellency the Governor of Victoria.

Mr. Reid
Mr. Porter

Mr. McArthur
Mr. Fraser.

REGULATIONS RELATING TO MEAT SUPERVISION.

UNDER the powers conferred by the Health Acts and all other powers enabling him in that behalf, His Excellency the Governor of the State of Victoria, with the advice of the Executive Council of the said State, doth hereby make the Regulations following (that is to say):—

1. These Regulations may be cited as the "Meat Supervision Regulations 1956," shall come into operation upon publication thereof in the *Government Gazette*, and are divided into Parts as follows:—

- Part I.—Introductory.
- Part II.—Meat Inspection.
- Part III.—Abattoirs.
- Part IV.—Meat Inspection Depots.
- Part V.—Export and Imported Meat.
- Part VI.—Slaughtering and Dressing.
- Part VII.—Brands.
- Part VIII.—Transport of Carcasses and Meat.
- Part IX.—Miscellaneous.
- Part X.—Supplementary.
- Part XI.—Schedules.

PART I.—INTRODUCTORY.

2. All regulations heretofore made relating to matters herein are hereby repealed.

3. In these Regulations, unless inconsistent with the context or subject-matter—

“Abattoir” or “slaughter-house” includes premises commonly known as abattoirs or slaughter-houses or slaughter-yards, and also all premises whatsoever used for any trade or purpose whatsoever in connexion with an abattoir or slaughter-house (including yards, buildings, erections, or enclosures in which animals intended for slaughter are kept or drafted, and premises required for carcasses of animals or meat in or conveyed to an abattoir or slaughter-house, and all appliances for dealing at an abattoir or slaughter-house with offal, manure, or condemned meat).

“Animal” means bull, ox, steer, cow, heifer, calf, ram, ewe, wether, lamb, goat, kid, or swine.

“Appliances” includes utensils, machinery, instruments and apparatus.

“Approved” means approved in writing, and “approval” has a corresponding interpretation.

“Brand” means any brand prescribed by these Regulations.

“Carcass” includes each and every part of the carcass of an animal.

“Commission” means the Commission of Public Health constituted under the *Health Act* 1928.

“Condemned room” means room or compartment specially set apart for the temporary reception of condemned or unwholesome carcasses, meat or viscera at an abattoir.

“Imported meat” means any carcass or meat imported from any place outside Victoria.

“Lamb” means a sheep-up to but not including the stage of growth known as “two-toothed”.

“Large cattle” includes, bull, ox, steer, cow, heifer and calf.

“Meat” means any edible part of an animal, and includes edible offal and small goods.

“Meat inspection depot” or “depot” means any place provided in a meat area by a Council, and approved by the Commission under Part XIII. of the *Health Act* 1928, or any corresponding previous enactment, for the reception of carcasses or meat from outside a meat area for the purpose of examination and branding by or under the direction of a meat inspector, and includes auctioneers’ premises so approved, and any place being an “appointed place” under any previous Act.

“Meat Inspector” means meat inspector appointed under Part XIII. of the *Health Act* 1928, or any corresponding previous enactment.

“Owner” includes any council; and where used in reference to an abattoir or slaughter-house, meat inspection depot, market, shop, house, place, or building, means council or person erecting, establishing, providing, owning, occupying, or managing the same.

“Person” includes employer, manager, or person in charge.

“Pluck” includes heart, liver and lungs, with associated lymph glands.

“Small cattle” includes ram, ewe, wether, lamb, goat and kid.

PART II.—MEAT INSPECTION.

4. Every meat inspector shall have and may exercise such powers, and shall perform such duties as are conferred or imposed on meat inspectors by or under the Health Acts or as the Council requires.

5. Every meat inspector—

(a) may at any hour during the day or night enter any abattoir or meat inspection depot for which he is appointed;

- (b) shall inspect the same and all appurtenances thereto or appliances therein, and report in writing to the Council at least once monthly on the sanitary conditions of such abattoir or meat inspection depot;
- (c) shall report to the Council any conditions causing cruelty to stock and all cases where there is evidence of such cruelty;
- (d) shall examine or personally direct and supervise the examination of all animals intended for slaughter in any such abattoir, and of carcasses and viscera of all animals after slaughter, and of meat at any such depot; and may for any such purpose cut into or direct the cutting into any part of any carcass or meat;
- (e) shall, as required by or under the Health Acts, brand or personally direct and supervise the branding of carcasses or meat, or otherwise deal with the same; and
- (f) for the purpose of carrying out any of his powers and duties, shall have all the powers of officers under the Health Acts with regard to examining and seizing animals and things.

6. The meat inspector at an abattoir shall examine or personally direct the examination of all animals intended for slaughter before they are driven into the slaughtering pen, and shall mark or cause to be marked, all such animals showing signs of symptoms of any of the diseases specified in Division I. of the First Schedule hereto in some easily distinguishable manner, and shall take such action as is necessary to separate these animals from healthy animals.

7. Where in the progress of an examination the hands of a meat inspector or any other person have come in contact with the diseased part of any carcass (including the viscera) such inspector or person shall, before touching any other part of such carcass, or the viscera, or any other carcass, thoroughly cleanse and disinfect his hands.

8. No meat inspector shall pass judgment in respect of any animal carcass, or meat as a result of examination in artificial light unless the kind of light used has been approved by the Commission.

9. The meat inspector at an abattoir shall, as soon as practicable after the slaughtering of an animal, examine the carcass and all the viscera, giving special attention to the glandular system, and shall in examining carcasses and viscera carry out the following minimal routine:—

Sheep and Lambs—

Palpate the main lymphatic glands of the body, namely:
 Ischiatic popliteal inguinal or mammary precrural,
 prescapular, incising when necessary.
 Visually inspect both interior and exterior of carcass.
 Palpate the lungs and bronchial and mediastinal glands.
 Palpate the liver and incise the main bile ducts, palpate the kidneys.

Large Cattle—

Visually inspect the interior and exterior of carcass.
 Palpate precrural and prescapular glands.
 Incise supramammary and inguinals, iliac, lumbar, renal, thoracic prepectoral and suprasternal glands.
 Palpate lungs and incise bronchial and mediastinal glands.
 Palpate liver, incise portal gland and cut main bile ducts, incise the kidney fat and palpate the kidneys.
 Incise mesenteric glands and visually examine other offal.
 Palpate tongue and incise sub-maxillary and attached retro-pharyngeal glands.

Where there is reason to suspect the presence of *Cysticercus Bovis* the meat inspector shall incise the heart, diaphragm, cheek muscles and muscles at the root of the tongue and shall visually inspect cut surfaces of the carcass muscles.

Calves—

Visually examine carcass, palpate the liver and incise portal gland. Cut main bile ducts.

Pigs—

Visually inspect interior and exterior of carcass, palpate popliteal, prescapular and precrural glands.
 Incise supramammary or superficial inguinal, iliac, renal, lumbar, thoracic, cervical, submaxillary glands.
 Palpate lungs and incise bronchial and mediastinal glands.
 Palpate liver, incise portal gland and cut main bile ducts, palpate kidneys.
 Incise mesenteric glands and visually examine all other offal.

10. The meat inspector shall pass or condemn carcasses or meat for human consumption in accordance with the requirements set out in Divisions 2, 3 and 4 of the First Schedule hereto.

11. The meat inspector shall cause all condemned carcasses (including the viscera) and all condemned meat, to be removed to the condemned room, and there under his direction immediately slashed or otherwise mutilated in such manner as to render all edible portion unfit for sale, and then sprayed, sprinkled or drenched with kerosene, phenyle, or other liquid of equal efficacy, so as to render them nauseous and unfit for human consumption.

12. The meat inspector shall—

- (a) in the case of any animal suffering from anthrax take such action as is necessary to secure that such animal is slaughtered with as little loss of blood as possible, and that the carcass, including hide, horns and hoofs, is destroyed by fire;
- (b) where anthrax is discovered after slaughter cause the carcass, including the viscera, hide, horns, and hoofs to be destroyed by fire; and
- (c) cause the pen or other place where the animal was slaughtered, all instruments and appliances used, and all clothing and things contaminated, to be disinfected and cleansed forthwith after slaughter.

13. (1) Every meat inspector or other person shall use a clean disinfected knife or other instrument in making an examination of any carcass, meat or viscera.

(2) Where during the course of examination such knife or other instrument comes in contact with any diseased tissue the meat inspector or other person using the same shall not again use such knife or other instrument until it has been disinfected and cleansed.

14. (1) Every meat inspector shall furnish on or before the thirty-first day of January in each year returns in the form or forms applicable prescribed by the Second Schedule hereto.

(2) With every such return relating to imported meat the inspector shall forward the certificates referred to in Regulation 30 hereof.

(3) Every meat inspector who becomes aware that any animal is suffering from or that any carcass is affected with anthrax, black-leg, contagious pleuro-pneumonia in cattle, foot and mouth disease, infectious necrotic enteritis of swine, John's disease, swine fever, swine plague, tuberculosis, swine erysipelas or swine dysentery, shall forthwith report the circumstances to the Chief Veterinary Inspector, Department of Agriculture.

PART III.—ABATTOIRS.

15. The owner of every abattoir shall keep or cause to be kept a record-book and shall enter or cause to be entered therein the following particulars in respect of every animal slaughtered thereat:—

- (a) Date of slaughter;
- (b) number and kind slaughtered;
- (c) locality or district (if known) from which diseased animals were brought.

16. The owner of every abattoir shall cause—

- (a) all blood, offal, garbage, refuse and manure to be removed and disposed of daily in such a manner as to prevent nuisance;
- (b) all appliances used by any person in the slaughtering of animals, or in the dressing of carcasses, to be kept clean;

- (c) the abattoir and its appurtenances to be kept clean and orderly, and all walls, floor and drains to be thoroughly hosed or flushed daily with clean water immediately after the cessation of work;
- (d) an adequate and wholesome supply of water to be provided;
- (e) the abattoir to be kept free from rats, mice and other vermin;
- (f) all carcasses and meat therein to be kept so as to prevent any contamination of same;
- (g) adequate and proper sanitary conveniences to be provided for the use of all persons employed at the abattoir; and
- (h) proper and sufficient means to be provided for personal ablution.

17. Where no adequate provision is made at an abattoir for the destruction or boiling down of condemned or unwholesome carcasses, meat and viscera, such carcasses, meat and viscera after being rendered nauseous and unfit for human consumption shall be removed for destruction or boiling down to a destructor or boiling down establishment approved by the Commission for the purpose.

18. The proprietor of the destructor or boiling-down establishment shall cause the destruction or boiling-down of condemned carcasses, meat and viscera to be carried out to the satisfaction of the meat inspector or other officer authorized by the Council.

19. The owner of every abattoir shall provide a condemned meat room where all condemned or unwholesome carcasses, meat and viscera shall be placed pending boiling down or destruction on the premises or removal from the premises for the same purpose.

20. Where any animal is suffering from anthrax, blackleg, foot and mouth disease or swine fever, or where there is any reasonable ground for believing that an animal is suffering from any such disease, the owner of the abattoir shall cause such animal to be slaughtered in a special killing pen provided for the purpose, or where no such pen is provided, in an ordinary killing pen; and shall cause the pen so used to be disinfected and cleansed to the approval of the meat inspector forthwith after slaughter.

PART IV.—MEAT INSPECTION DEPOTS.

21. Except as provided in Regulation 30, no person may bring or send or cause to be brought or sent to a meat inspection depot any carcass or part of a carcass unless the animal from which such carcass or part was derived was slaughtered on the premises (not being a butcher's premises) of such person, nor unless he has obtained the consent in writing of the Council to such slaughtering, nor unless such animal has been reared on the premises of such person.

22. Except in the case of imported meat, no person shall bring or send or cause to be brought or sent to a meat inspection depot—

- (a) in the case of large cattle—less than one quarter;
- (b) in the case of small cattle and swine—less than the whole carcass including the head and lungs attached by the windpipe.

23. The meat inspector at a meat inspection depot shall examine every carcass and all meat brought to such depot and in making such examination shall carry out as nearly as practicable the minimal routine prescribed in Regulation 9 hereof.

24. When the meat inspector is satisfied that any carcass or meat, by reason of disease or otherwise, is unfit for human consumption he shall condemn it and subject it to the treatment prescribed in Regulation 11.

25. Where the meat inspector is not satisfied that the conditions set out in Regulation 22 have been complied with in respect to any carcass or meat examined at a meat inspection depot he shall not brand such carcass or meat.

26. The person bringing, sending, or causing to be brought or sent to a meat inspection depot any carcass or meat, shall attach or cause to be attached to such carcass or meat a tag on which shall be legibly and durably printed, written or stencilled his full name and address, and no person shall remove such tag before the carcass or meat is examined by the meat inspector and branded.

27. The owner of any meat inspection depot shall not keep any dog or cat in or permit or suffer any dog or cat to be in such depot whilst any carcass or meat is stored therein.

28. The owner of every meat inspection depot shall keep or cause to be kept a record-book and shall enter or cause to be entered therein, the particulars prescribed hereunder in respect of all carcasses and meat received at such depot:—

- (a) Name and address of the owner or consignor;
- (b) date when carcasses or meat received;
- (c) number and description of carcasses and whether large or small cattle, or swine;
- (d) quantity and description of meat;
- (e) number and description of carcasses and quantity of meat condemned and the reasons for condemnation;
- (f) how condemned carcasses and meat were disposed of; and
- (g) name and address of each person to whom the carcass or meat was delivered.

PART V.—EXPORT AND IMPORTED MEAT.

29. Any carcass or meat of an animal which has been slaughtered at an abattoir appointed by the Commonwealth Government as an export abattoir, and which has been passed in accordance with the regulations under the Commonwealth Commerce Act for the time being in force as suitable for export may for the purpose of such export be removed from any such abattoir or brought into any meat area without being branded.

30. (1) Every person who imports any carcass or meat into any meat area from any place outside Victoria shall—

- (a) take or cause to be taken such carcass or meat to a meat inspection depot approved by the Minister for the purpose; and
- (b) furnish the senior meat inspector appointed to such inspection depot with a certificate from an inspector appointed for the purpose by the Government of the State or country from which such carcass or meat has been exported that the carcass or meat is wholesome and free from disease.

(2) Such senior inspector shall retain all such certificates until the thirty-first day of December in each year and shall then forward them with his annual report to the Secretary of the Commission.

31. The owner of every meat inspection depot where imported meat is received for inspection shall keep or cause to be kept a record-book and shall enter or cause to be entered therein the particulars prescribed hereunder in respect of all consignments of imported meat received at such depot:—

- (a) Name of importer or consignee;
- (b) date when carcasses or meat received;
- (c) number and description of carcasses;
- (d) quantity and description of meat;
- (e) number or quantity and description of carcasses and meat condemned and the reasons for condemnation; and
- (f) how condemned carcasses and meat were disposed of.

32. The meat inspector shall examine all imported carcasses and meat and if he finds them fit for human consumption shall brand them in accordance with these Regulations; if he finds any carcass or meat unfit for human consumption he shall subject it to the treatment prescribed in Regulation 11.

33. The meat inspector shall not brand any imported carcass or meat unless the certificate referred to in Regulation 30 is in his possession or has been forwarded by him with his annual report to the Secretary of the Commission.

34. No person shall remove from any meat inspection depot any imported carcass or meat unless it has been branded or (if it has been condemned) treated in accordance with Regulation 11.

PART VI.—SLAUGHTERING AND DRESSING.

35. Every person while engaged in the slaughtering of animals or the dressing, cutting up or handling of carcasses shall—

- (a) begin operations with clean hands, knives and appliances;
- (b) clean and disinfect hands, knives and appliances immediately after contact of same with any diseased part of the animal, carcass or viscera; and
- (c) wash his hands immediately after visiting a sanitary convenience.

36. (1) No person shall bleed or attempt to bleed any large cattle or any swine unless they have first been effectually stunned: Provided that where the preliminary casting of the beast has been carried out by an apparatus approved by the Commission, this sub-regulation shall not apply to the slaughtering of cattle for the purpose of providing Kosher meat.

(2) No person shall stun or attempt to stun any large cattle or any swine by any means other than a humane killer of a captive bolt type approved by the Commission, or in the case of swine, an electrical stunning instrument of a type approved by the Commission: Provided that—

- (a) (i) where in its opinion the necessity of the case so requires the Council may (with the prior consent of the Commission) permit the stunning of large cattle by means of a hammer the head of which in the case of calves is not less than 2½ lb. in weight and in the case of any other kind of large cattle is not less than 5 lb. in weight;
- (ii) any such permission shall be given in writing and shall be for such limited period as is determined by either the Commission or the Council;
- (b) (i) the Council of any Shire may with the approval of the Commission permit the stunning of large cattle by means of a rifle in any abattoir in which not more than one slaughterman is employed;
- (ii) any such permission shall be given in writing and the Council shall forward a copy thereof to the Commission;
- (iii) such permission shall be revocable at any time by the Council or the Commission;
- (c) (i) the Council may with the approval of the Commission permit the stunning of swine by means of a hammer the head of which is not less than 2½ lb. in weight in any abattoir where the total weekly kill of swine in any week of the previous calendar year did not exceed twenty-five;
- (ii) any such permission shall be given in writing and the Council shall forward a copy thereof to the Commission;
- (iii) such permission shall be revocable at any time by the Council or the Commission;
- (d) in any sudden emergency any animal may be shot by means of a rifle.

(3) No person shall kill any sheep or lambs except by the rapid severance of all structures anterior to the vertebral column in the neck.

(4) No person shall slaughter or attempt to slaughter any animal except in a compartment set apart for the purpose and complying with the relevant provisions of the Offensive Trades Regulations 1939 or any regulations amending or substituted for the same.

37. No person shall perform the operation known as "stripping" of the pleura or peritoneum except the meat inspector or a person acting under his direction.

38. No person shall dress the carcass of any animal (other than that of a lamb) in the manner known as "back setting" or "caul fattening" or in any manner which might suggest that the carcass is that of lamb, and no inspector shall brand nor any person remove from any abattoir or meat inspection depot any such carcass so dressed.

39. No person shall at any abattoir for which a meat inspector is appointed or at any meat inspection depot cut off the head from any carcass purporting or alleged to be lamb until such carcass has been examined and branded by the meat inspector.

40. No person shall remove any carcass of mutton or lamb from any abattoir or meat inspection depot until the trotters have been severed from such carcass.

41. Where the meat inspector is not present at the evisceration of any carcass at an abattoir in a meat area the slaughterman or other person performing the evisceration shall—

(a) leave attached to the carcass by means of the trachea the pluck with lymph glands; and

(b) retain the abdominal viscera in such a manner as to preserve its identity with the carcass to which it belongs until the meat inspector has completed his examination.

PART VII.—BRANDS.

42. (1) Carcasses or meat passed by a meat inspector as fit for human consumption shall be branded by him or under his personal supervision as prescribed by the Third Schedule hereto.

(2) Brands shall be applied by means of ink approved by the Commission.

43. (1) The Commission shall allot to every Council and other body authorized to employ a meat inspector such brands as are necessary, the form, character and letters of which shall be as prescribed.

(2) The Commission may in respect of any existing brand alter the form and character thereof or substitute therefor an entirely new brand.

(3) Notice of every such allotment, alteration and substitution shall be given in the *Government Gazette* and thereupon such brand, altered brand or substituted brand shall be deemed to be as prescribed by the Third Schedule hereto.

(4) The charge for each brand rented to a Council by the Commission shall be Seven shillings and sixpence for the year 1956 or part thereof, and Fifteen shillings for each subsequent calendar year or part thereof.

PART VIII.—TRANSPORT OF CARCASSES AND MEAT.

44. No person shall use any vehicle—

(a) for retail delivery of meat or for retail sale of meat from such vehicle unless the compartment in which the meat is carried is sanitarily constructed and properly ventilated, and the meat is protected from flies, sun-rays and as far as practicable from dust; or

(b) for the wholesale transport of carcasses or meat unless the vehicle is so constructed as to provide for the proper ventilation of the carcasses or meat and for their protection from flies, sun-rays and as far as practicable dust: and (in the case of transport within a meat area) unless the requirements of the Meat Transport Vehicles Regulations 1947 and any regulations amending or substituted for the same are complied with.

45. Every person engaged in the retail delivery of meat, or retail sale of meat from any vehicle shall keep the door of the compartment in which the meat is carried closed at all times except when removing meat for delivery or serving customers.

46. The proprietor of every vehicle used for transport, sale or delivery of carcasses or meat shall—

(a) at the expiration of each day on which such vehicle has been used remove any straw or other material which may have been used as a floor covering, and thoroughly cleanse the interior and such parts of the exterior of the vehicle which may have been in contact with any carcass or meat; and

(b) where straw or other material is used as a floor-covering furnish a clean, fresh supply daily.

47. No person shall handle any carcass or part of a carcass unless he is wearing a clean washable overall which shall effectively prevent such carcass or any part thereof from coming in contact with any part of his ordinary clothing and no person shall carry any carcass or part of a carcass on his shoulder unless such carcass or part is protected from coming in contact with his head by means of a cap, shoulder shield or other effective appliance.

PART IX.—MISCELLANEOUS.

48. (1) No person shall use in the manufacture of small goods any meat other than the wholesome edible parts of a healthy animal.

(2) No person shall manufacture or sell small goods in any meat area unless the meat used in the preparation of such small goods has been examined and passed by a meat inspector.

49. No person shall sell for human consumption the whole or any part of the carcass of a calf less than fourteen days old or of less weight than 40 lb. including the skin but excluding the entrails, head and feet.

PART X.—SUPPLEMENTARY.

50. The Council of every municipality shall superintend and see to the execution of these Regulations and shall at its own cost do and provide all such acts, matters and things as are necessary for that purpose.

51. Any person doing any act forbidden to be done or failing to do any act directed to be done by these Regulations shall be guilty of an offence against these Regulations. Every person so guilty shall be liable to a penalty of not more than Twenty pounds and in the case of a continuing offence to a further daily penalty of not more than Five pounds but so that the total of such penalties shall not exceed One hundred pounds; and all carcasses and meat in regard to which there has been any failure to comply with the Regulations shall be liable to seizure by any authorized officer.

PART XI.—SCHEDULES.

FIRST SCHEDULE.

INSPECTION OF ANIMALS AND EXAMINATION OF CARCASSES
AND MEAT.

DIVISION 1.

Inspection of Animals.

The meat inspector shall condemn as unfit for human consumption all animals suffering from any of the diseases or conditions hereunder specified:—

Anthrax;
Black leg;
Foot and mouth disease;
Swine fever; and
Emaciation (if marked).

DIVISION 2.

Inspection and Examination of Carcasses and Viscera at Abattoirs.

The meat inspector shall in respect of carcasses at abattoirs take such action as is indicated hereunder in relation to the various diseases and conditions specified:—

Tuberculosis.

(1) The meat inspector shall condemn the whole carcass in any of the conditions hereunder specified:—

- (a) If fine miliary tubercles be found uniformly distributed along the course of the capillaries of any important organ, such as the lungs, spleen, liver or kidneys.
- (b) If tubercle be found extensively in muscular tissue or in the glands between the muscles or in any of the glands receiving lymph from the muscles, e.g., the axillary, prescapular, inguinal, precrural, iliac or vertebral glands.
- (c) If tubercle exists in the peritoneum and the pleura.
- (d) If tubercle be found in any animal known to have been feverish or ailing at time of slaughter.
- (e) If tubercle exists in any degree in an emaciated animal.
- (f) If in addition to a primary lesion in the respiratory or digestive tracts tubercle is found in the spleen or kidneys or bones or joints or glands connected therewith.
- (g) If tubercle exists in two or more separate and distinct groups of glands.
- (h) If tubercle be extensive, non-capsulated, soft and caseous, or if pus be present and non-encysted.
- (i) If tubercle is found in any part of a pig, in addition to the head.

(2) The meat inspector shall condemn the parts indicated in any of the conditions specified hereunder:—

- (a) If purely localized, encysted, or calcified tubercular lesions be found in any one organ or part such organ or part together with the lymph glands receiving lymph from it shall be condemned.
- (b) If costal pleura only affected or dorsal thoracic glands, the whole of the forepart of the carcass including the diaphragm and thoracic wall shall be condemned.
- (c) If parietal peritoneum only affected or abdominal glands, other than the visceral glands, the whole carcass posterior to and including the diaphragm shall be condemned.
- (d) If head, or lymph glands receiving lymph from it only are affected, the whole head together with such lymph glands shall be condemned.
- (e) If the lymph glands receiving lymph from any one organ or part only are affected the whole organ or part together with such lymph glands shall be condemned.

Actinomycosis, Actinobacillosis and Johne's Disease.

(3) The meat inspector shall in respect of actinomycosis, actinobacillosis and Johne's disease take action similar to that prescribed in relation to tuberculosis in so far as such action is applicable.

Other Diseases and Conditions.

The meat inspector shall in the diseases and conditions indicated hereunder take such action as is respectively specified:—

Poorness—
If animal young, flesh sets well and no disease Pass the carcass.
If animal old or diseased Condemn the carcass.

Emaciation—
Absence of kidney fat, flesh soft and watery,
will not set, results of disease Condemn the carcass.

Degeneration—
Fatty—if free from disease Condemn organs and
affected parts.

Cloudy swelling—if associated with disease Condemn the carcass.

First Schedule—*continued.*

Infiltrations—		
Fatty—if organs cirrhotic	Condemn the organs.
Melanotic	Condemn organs and parts.
Post-Mortem Discolouration—if marked ..		Condemn the carcass.
Calcifications	Condemn all affected parts.
Fevered Flesh—		
If severe	Condemn the carcass.
If slight and clears after 24 hours	Pass the carcass.
Tumors—		
Benign, free in tissues	Condemn the part.
Malignant—		
If limited and carcass in good condition	..	Condemn the part.
If extensive or widespread metastasis	Condemn the carcass.
Wound, Fractures—		
If recent and localized	Condemn the part.
If extensive or suppurative	Condemn the carcass.
Anaemia—if marked or from disease	Condemn the carcass.
Leucocythaemia—if spleen and lymphatic glands enlarged	Condemn the carcass.
Red water—with congestion of internal organs and paleness of flesh	Condemn the carcass.
Hydraemia	Condemn the carcass.
Jaundice—if marked	Condemn the carcass.
Uraemia	Condemn the carcass.
Pregnancy—if near parturition	Condemn the carcass.
Parturition—within ten days	Condemn the carcass.
Caseous lymphadenitis—		
If purely local	Pass the carcass after cutting out the part.
If generalized	Condemn the carcass.
Immaturity	Condemn the carcass.
Broncho Pneumonia } Lobar Pneumonia } Pleurisy } Peritonitis } Contagious Pleuro- } pneumonia }	If flesh fevered or emaciated, or if part of general disease, or if purulent ..	Condemn the carcass.
Pericarditis—if signs of inflammation slight or old, no emaciation, no suppuration, and flesh sets well		Condemn organs only.
Pyæmia	} Condemn the carcass.
Osteomyelitis	
Navel Ill	
Joint Ill	
Septicæmia	} Condemn the carcass.
Septic Mastitis	
Septic Metritis	
Septic Intestinal Diseases	
Sapraemia	} Condemn the carcass.
Anthrax	
Foot and Mouth Disease	
Swine Fever	
Swine Erysipelas	
Swine Plague	
Necrotic Enteritis	
Urticaria—		
If flesh is not fevered, and no other signs of disease	Pass the carcass but remove affected skin.
If flesh fevered or disease present	Condemn the carcass.
Black leg	} Condemn the carcass.
Malignant Oedema	
Tetanus	
Sparganosis	Condemn the carcass.
Cysticercus Bovis	} Condemn the carcass.
Cysticercus Cellulosæ	
Trichinella Spiralis	Condemn the carcass.
Cysticercus Ovis—		
If cysts degenerated and few in number	Trim and pass carcass.
If numerous	Condemn the carcass.
Cysticercus tenuicollis	Pass the carcass after cutting out cyst.
Intestinal Worms—if no emaciation	Condemn organs only.
Echinococcus polymorphus—if emaciated	Condemn the carcass.
Fluke—		
If carcass normal	Condemn parts only.
If emaciated or dropsical	Condemn the carcass.

First Schedule—*continued.*

Lungworm—					
If much exudation, or carcass emaciated	Condemn the carcass.			
If mild, and in lungs only	Condemn the organs only.			
Mange or Scab—if carcass found emaciated	Condemn the carcass.			
Worm Nodules (Onchocerciasis)—					
If few in number	Pass the carcass after cutting out nodules.			
If numerous	Condemn the parts.			
Sarcosporidia—					
If few	Condemn the part.			
If many	Condemn the carcass.			

Diseases and Conditions Not Specified Herein.

(5) The meat inspector shall, in diseases and conditions not herein specified, be guided in his judgment by the principles herein laid down.

DIVISION 3.

Inspection at Meat Inspection Depots.

The meat inspector shall pass or condemn carcasses or meat brought to a meat inspection depot in accordance with the conditions indicated in Division 2, in so far as they are applicable.

The meat inspector shall condemn the carcass or meat where—

- (a) the pleura or peritoneum has been stripped; or
- (b) the lymph glands properly pertaining to the carcass or meat have been removed.

DIVISION 4.

Inspection of Imported Carcasses and Meat.

The meat inspector shall pass or condemn carcasses or meat examined at any place prescribed or approved for the examination of imported carcasses or meat in accordance with the conditions prescribed by Division 3, in so far as they are applicable.

SECOND SCHEDULE.

Form A.

◦ *Meat Supervision Regulations 1956.*

MEAT INSPECTOR'S RETURN.

ABATTOIRS.

Return of Meat Inspector in respect of animals slaughtered during the year ended 31st December, 19 , at the abattoir owned by in the municipal district of

Animals Slaughtered.	Total Received.	Condemned.					
		Tuberculosis.		Other Diseases.		Other Causes.	
		Partial.	Total.	Partial.	Total.	Partial.	Total.
Bull						
Ox, Steer						
Cow, Heifer						
Calf						
Sheep						
Lamb						
Swine						
Goat, Kid						

Remarks:—

Signature of Meat Inspector—

Date— / /

To the Secretary,
 Commission of Public Health,
 295 Queen-street,
 Melbourne, C.I.

Second Schedule—continued.

Form B.

Meat Supervision Regulations 1956.

MEAT INSPECTOR'S RETURN.
MEAT INSPECTION DEPOT.

Return of Meat Inspector _____ in respect of
carcasses and meat other than imported carcasses and meat brought during
the year ended 31st December, 19____, to the Meat Inspection Depot owned
by _____ and situated at _____
in the municipal district of _____

Carcasses and Meat.	Number.	Condemned.				Stripping, Lack of Glands, &c.
		Tuberculosis.		Other Diseases.		
		Partial.	Total.	Partial.	Total.	
Mutton						
Lamb						
Pork						
Veal						
Beef—						
Fores						
Hind						
Goat or Kid ..						

Remarks:—

Signature of Meat Inspector—
Date— / /

To the Secretary,
Commission of Public Health,
295 Queen-street,
Melbourne, C.1.

Form C.

Meat Supervision Regulations 1956.

MEAT INSPECTOR'S RETURN.
IMPORTED MEAT.

Return of Meat Inspector _____ in respect of
carcasses and meat imported from any State or country outside of Victoria
during the year ended 31st December, 19____, and examined at the Meat
Inspection Depot owned by _____ and situated at _____
in the municipal district of _____

Carcasses, Meat and Edible Offal.	Number or Quantity Examined.	Condemned.		State or Country from which Imported.	Remarks.
		Number or Quantity.	Cause.		
Beef—					
Fores ..					
Hinds ..					
Briskets ..					
Other ..					
Mutton ..					
Lamb ..					
Pork—					
Carcasses ..					
Parts ..					
Ham and					
Bacon—					
Green ..					
Smoked ..					
Tongues ..					
Tripes ..					
Kidney ..					
Liver ..					
Tails ..					
Other ..					

Observations:—

Signature of Meat Inspector—
Date— / /

To the Secretary,
Commission of Public Health,
295 Queen-street,
Melbourne, C.1.

THIRD SCHEDULE.

DIVISION 1.

Brands.

1. (1) Every carcass and all meat, whether fresh, chilled, frozen, dried or preserved, when examined and passed as fit for human consumption, shall, unless intended for export, be branded in a clear and legible manner by or under the direction of a meat inspector with the appropriate brand described hereunder.

Indicating Letters.

(2) The letters indicating the several bodies under whose respective authorities the brands are applied shall be as shown hereunder:—

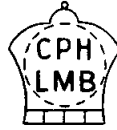
Commission of Public Health	CPH
City of Ararat	ATC
City of Ballarat	BCC
City of Bendigo	BOC
City of Box Hill	BHC
City of Coburg	CCC
City of Essendon	ECC
City of Fitzroy	FZC
City of Footscray	FCC
City of Geelong	GCC
City of Hamilton	HTC
City of Heidelberg	HCC
City of Horsham	HMC
City of Melbourne	MCC
City of Mildura	MDC
City of Northcote	NCC
City of Oakleigh	OMC
City of Prahran	PNC
City of Preston	PCC
City of Richmond	RDC
City of Sale	STC
City of Shepparton	SBC
City of South Melbourne	SCC
City of Sunshine	BYC
City of Warrnambool	WLC
City of Williamstown	WTC
Town of Castlemaine	CBC
Town and Shire of Colac	CLC
Town and Shire of Portland	PMC
Borough of Camperdown	CDC
Borough of Daylesford and Shire of Glenlyon	DGC
Borough of Echuca	EBC
Borough of Maryborough	MBC
Borough of Wangaratta	WBC
Shire of Avon	ASC
Shire of Bairnsdale	BDC
Shire of Ballarat	BSC
Shire of Bass	BAS
Shire of Berwick	BMC
Shire of Broadford	BFC
Shire of Corio	CMC
Shire of Cranbourne	CSC
Shire of Dandenong	DSC
Shire of Deakin	DKC
Shire of Dunmunkle	DEC
Shire of Flinders	FSC
Shire of Frankston and Hastings	FHC
Shire of Hampden	HDC
Shire of Heytesbury	HSC
Shire of Kilmore	KSC
Shire of Kyneton	KYC
Shire of Mildura	MSC
Shire of Mornington	MTC
Shire of Mortlake	MLC
Shire of Morwell and Shire of Narracan	MNC
Shire of Rochester	ROC
Shire of Rodney	RSC
Shire of Romsey	ROM
Shire of Rosedale	RMC
Shire of Shepparton	SSC
Shire of Strathfieldsaye	SFC
Shire of Tambo	TOC
Shire of Traralgon	TSC
Shire of Tullaroop	TUC
Shire of Warrnambool	WSC
Shire of Werrilbee	WEC
Geelong Harbor Trust	GHT

Third Schedule—*continued.*

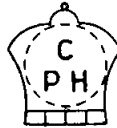
Modes of Branding.

2. Where the animal has been inspected before slaughter and the carcass and viscera have been examined after slaughter, the brand shall comprise the outline of a crown containing the form of an interrupted circle within which—

(a) in the case of the carcass or meat of a lamb, the prescribed letters indicating the authority together with the letters LMB shall be arranged as shown hereunder:—



(b) in the case of all other carcasses or meat the prescribed letters shall be arranged within the circle as shown hereunder:—



3. Where any carcass or meat (not having been imported) has been examined at a meat inspection depot, the brand shall comprise the outline of a crown containing the form of the letter T, and the prescribed letters indicating the authority arranged as shown hereunder:—



4. Where the carcass or meat is frozen, the brand shall comprise the outline of a crown containing the form of a triangle:—

(a) in the case of the carcass or meat of a lamb the prescribed letters indicating the authority together with the letters FL shall be arranged within the triangle as shown hereunder:—

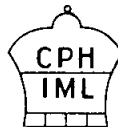


(b) in the case of all other carcasses or meat the prescribed letters indicating the authority together with the letter F shall be arranged within the triangle as shown hereunder:—



5. Where any carcass or meat is imported into Victoria the brand shall comprise the outline of a crown containing a horizontal line and the prescribed letters indicating the authority shall be above such horizontal line and the other required letters shall be below such line—

(a) in the case of the carcass or meat of a lamb the letters below the line shall be IML as shown hereunder:—



(b) in the case of all other carcasses or meat the letters below the line shall be IM as shown hereunder:—



Third Schedule—*continued.**Dimension of Brands.*

6. The outline of the brands hereinbefore prescribed shall be not less than 1 inch and a quarter in extreme height and extreme breadth; the lettering in each brand shall be of uniform size and shall consist of Roman capitals not less than one-quarter of an inch in height.

Application of Brand.

7. The brand shall be applied to not less than the following parts of the carcass, viz.:—

- (1) In the case of beef and veal, on the tongue, and on each side of the carcass on the—
 - (a) buttock;
 - (b) flank;
 - (c) outside of the ribs; and
 - (d) shoulder.
- (2) In the case of an unflayed carcass of veal, on each side of the carcass on the—
 - (a) brisket; and
 - (b) inner surface of the flank.
- (3) In the case of mutton and lamb, on each side of the carcass on the—
 - (a) shoulder; and
 - (b) leg.
- (4) In the case of pork, on each side of the carcass on the—
 - (a) cheek;
 - (b) hand;
 - (c) loin; and
 - (d) leg.
- (5) In the case of meat comprising less than a whole carcass the brand shall be applied to such places as the meat inspector considers advisable.

DIVISION 2.

Special Provisions Relating to Lamb and Two-tooth Mutton.

1. On and after the 1st January, 1957, the foregoing provisions of this Schedule shall not be applicable to the branding of carcasses of lamb and two-tooth mutton—

- (a) where the animal has been inspected before slaughter and the carcass and viscera have been examined after slaughter; and
- (b) where the carcass is frozen.

2. On and from the 1st January, 1957, the brand applicable to a carcass of lamb in such cases shall comprise—

- (a) where the animal has been inspected before slaughter and the carcass and viscera have been examined after slaughter, the letters LMB; and
- (b) where the carcass is frozen, the letters FL;

alternating in either case in series with the letters indicating the authority, with continuous parallel lines on each side thereof. The letters shall be Roman capitals and of uniform size not less than a quarter of an inch nor more than half an inch in height; the parallel lines shall be approximately one-sixteenth of an inch in thickness and shall be not less than an inch and a quarter nor more than an inch and a half apart.

3. On and after the said date the brand to be applied to a carcass of two-tooth mutton shall comprise the outline of a crown containing—

- (a) where the animal has been inspected before slaughter and the carcass and viscera have been examined after slaughter, the form of an interrupted circle within which the letters indicating the authority and the letters TT shall be arranged as shown hereunder:—



- (b) where the carcass has been frozen the form of a triangle within which the letters indicating the authority and the letters FT shall be arranged as shown hereunder:—



Third Schedule—*continued*.

4. The brand prescribed in Section 2 of this Division shall be applied to a carcass of lamb in a continuous strip each side of the carcass, commencing at the thigh and continuing along the lateral aspect of the leg and chump, thence parallel with the middle of the back, over the loins and ribs to the top of the shoulder-blade, thence over the shoulder to the elbow.

5. The brands prescribed in Section 3 of this Division shall be of dimensions as prescribed in Division 1 of this Schedule and the brands shall be applied on each side of the carcass on the

- (a) shoulder; and
- (b) leg.

And the Honorable Ewen Paul Cameron, Her Majesty's Minister of Health for the State of Victoria, shall give the necessary directions herein accordingly.

A. MAHLSTEDT,
Clerk of the Executive Council.

