

**POLICY GUIDELINES ON  
MARKET AND ABATTOIR SANITATION**

**DEVELOPED BY**

**FEDERAL MINISTRY OF ENVIRONMENT  
ABUJA**

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## PREFACE

The National Environmental Sanitation Policy aptly identified Market and Abattoir Sanitation as one of the key policy issues to address the enormous problems of Environmental Sanitation in Nigeria. Examples of overwhelming sanitation problems in markets and abattoirs include, but are not limited to, improper refuse disposal, inadequate water supply, and gross inadequacy of sanitary facilities that result in open defecation and urination, overcrowding and exposure of food and meat to flies, rodents and contaminants.

The identified reasons for these problems as highlighted in the National Environmental Sanitation Policy are improper planning of markets and abattoirs; the springing up of illegal markets and abattoirs (including slaughter slabs); lack of provision of adequate facilities such as potable water; inadequate road networks, institutional regulations, enforcement and monitoring; and above all, corrupt and sharp practices by the supervisors of markets and abattoirs.

It is in the light of these that the Policy Guidelines has been produced. It is presented in a comprehensive manner, taking into account concerns ranging from institutional roles, through strategies to be adopted and the sources of funding to address these issues. It must be clearly stated that attention was paid to the various responsibilities of all Stakeholders i.e. Government at all tiers, the Civil Society Organizations, market/abattoir men and women, etc. The Policy Guidelines recognizes the significant role of the market/abattoir men and women in identifying and finding solutions to the various problems of markets and abattoirs.

It is also pertinent to note that the cross sectional linkages between this sector and others have been given thorough consideration so that the Policy Guidelines works in consonance with other sectors. Due cognizance has also been given to the cultural diversity and religious beliefs that play important role in our national life.

Above all, the Policy Guidelines seeks to promote and protect the health of all Nigerians by ensuring the highest standards of sanitation within and in the surroundings of all markets and abattoirs throughout the country, through the establishment and enforcement of adequate standards of sound sanitation in markets and abattoirs.

**Col. Bala Mande (rtd.)**  
Honourable Minister of Environment  
July 2004

## 1.0 INTRODUCTION

- 1.1 Markets occupy an important position in the lives of Nigerians particularly the women folk. Markets usually attract large gathering of buyers, sellers and especially pre-school children who have accompanied their mothers to markets. The coming together of buyers and sellers in markets provide opportunities for the spread of communicable diseases with considerable potential to reach epidemic dimensions.
- 1.2 Activities involved in buying and selling generate large quantities of solid waste. It is quite common to observe mountains of refuse at market places. The heaps of refuse provide excellent breeding grounds for vectors of communicable diseases including rodents, insects, etc. They may also pose fire hazards apart from being eyesores and sources of unpleasant odour. Very frequently, refuse is dumped in drainages or canals and along watercourses with impunity. All these have unpleasant environmental consequences.
- 1.3 Another common feature of markets in Nigeria is the gross inadequacy of sanitary facilities including potable water, toilets, and bathrooms, refuse disposal bays, etc. Open urination and defecation is widespread and the resultant contamination of the environment contributes to environmental degradation. Furthermore, poor supervision of markets by ill-trained, ill-equipped and corrupt officials have led to overcrowding, trading on access roads within and outside the markets - all adding to dangers that traders face. Blockade of access roads within the market and its surroundings, sometimes lead to unnecessary loss of lives and properties in event of emergency evacuation as is required during fire accidents.
- 1.4 There are two types of markets in Nigeria- Traditional and Modern. Both may hold daily or periodically on specific days. In terms of impact on the environment, markets in Nigeria may be classified as small, medium or large. Small markets usually serve local communities and may consist of just a few stalls. They are usually easy to keep clean at the end of the day's transactions. Medium markets on the other hand serve a number of neighbouring communities while large markets are usually central, contain many stalls and promote inter-township trade. Adequate provision of sanitary facilities is required in medium and large markets.
- 1.5 Markets and abattoirs are built without proper layouts, and where such layouts exist, they have been distorted. Abattoirs share similar sanitary problems with markets. Lack of sanitary facilities such as adequate water supply, toilets, refuse disposal bays, incinerators and proper drainage, all increase the chances of contamination of meat meant for human consumption.

- 1.6 Transportation of meat from the abattoirs in passenger vehicles or motorcycles is a common practice in most towns and cities. It is also a common practice to see meat hawked on the streets. These practices expose the meat to contaminants such as dust, flies and other pathogens in the environment.
- 1.7 In most abattoirs, ante mortem (pre-slaughter) inspection of animal is rarely done. The abattoir workers usually lack necessary tools and equipment resulting in undue exposure to zoonotic infections
- 1.8 The proliferation of cooperative slaughter slabs and illegal slaughter houses pose serious dangers to the general public. In these places, there are usually no facilities for waste management and water supply. In addition, the slabs are frequently located within dwelling houses where the chances of contaminating domestic underground sources of water supply are high.
- 1.9 The cleanliness of abattoirs and slaughterhouses present one of the most difficult of all Public Health problems. The processes in the abattoir itself generate insanitary conditions; therefore, conscious efforts shall be made to maintain an adequate standard of hygiene. Problems associated with these premises and businesses are:
  - i. Keeping animals in confined space (Lairage).
  - ii. Ensuring provision and maintenance of adequate sanitary facilities.
  - iii. Sanitary transportation of meat and offal.
  - iv. Production, storage, and disposal or removal of offensive wastes.
- 1.10 These issues have been brought to the attention of Government through its various agencies over the years. Prior to the establishment of the Federal Ministry of Environment, the National Council on Health during its meeting in Jos in 1994 recommended that all States in the Federation should reintroduce market and abattoir sanitary inspection in all LGAs as a means of raising the level of Environmental Sanitation and promoting and protecting the health of all the citizens of this country. The call by the National Council on Health was further re-enforced by the National Council on Environment, which also recommended during its meeting in Kano in September, 2000 the re-introduction of market and abattoir inspection programme by Environmental Health Officers and Veterinary Officers in all LGAs. It is in line with these recommendations that these Policy Guidelines are being produced. The document, which, would be reviewed periodically, is to serve as a guide in the implementation of sound Market and Abattoir Sanitation.

## **2.0 AIM**

The aim is to promote and protect the health of all Nigerians by ensuring the highest standards of sanitation within and in the surroundings of all markets and abattoirs throughout the country.

## **3.0 OBJECTIVES**

- 3.1 To create, maintain and enforce adequate standards of sound sanitation in markets and abattoirs.
- 3.2 To ensure provision of adequate and sustainable sanitary facilities in and around markets and abattoirs.
- 3.3 To promote the use of sanitary facilities provided in markets and abattoirs

## **4.0 JUSTIFICATION**

- 4.1 Buying and selling under insanitary conditions pose health hazards to the population.
- 4.2 Many markets and abattoirs in Nigeria lack sanitary conveniences including facilities for collection and disposal of solid wastes.
- 4.3 Failure of inspection and supervision of markets and abattoirs create grave public health concerns.
- 4.4 The institutionalization of routine inspection of markets and abattoirs will ensure the maintenance of adequate standards of sanitation and thus benefit the entire population by contributing to health promotion and disease prevention with added benefits for all other sectors of the economy.
- 4.5 The development of a sustainable Policy Guidelines is therefore, in the interest of the entire populace.

## **5.0 STRATEGIES**

- 5.1 Develop Policy Guidelines for Market and Abattoir Sanitation that is feasible and sustainable within the context of Nigeria's economic, social, cultural and political situation.
- 5.2 Produce and circulate the Policy Guidelines on Market and Abattoir Sanitation throughout the country to ensure implementation
- 5.3 Sensitize and mobilize Stakeholders to ensure commitment to, and compliance with the Policy Guidelines
- 5.4 Define minimum standards of sanitary facilities requirement in markets and abattoirs
- 5.5 Ensure that the siting of new markets and abattoirs are subject to Environmental Impact Assessment (EIA) certification.
- 5.6 Recruit, train and retrain adequate numbers of Environmental Health Officers and Veterinary Practitioners to cover the entire country.
- 5.7 Conduct research into the various aspects of Market and Abattoir Sanitation.

## **6.0 INSTITUTIONAL ROLE**

- 6.1 The Federal Ministry of Environment shall:
  - 6.1.1 Develop and periodically review that National Policy Guidelines on Market and Abattoir Sanitation.
  - 6.1.2 Build capacity of Environmental Health Officers at all levels for effective take-off of the programme.
  - 6.1.3 Print and distribute necessary formats and forms for market and abattoir inspection for effective take off.
  - 6.1.4 Coordinate and analyse inspection returns from States
  - 6.1.5 Monitor and evaluate the implementation of the Policy Guidelines
- 6.2 The Federal Ministry of Agriculture shall:
  - 6.2.1 Build capacity of Veterinary Practitioners at all levels for effective take-off of the programme.
  - 6.2.2 Support the implementation of the Policy Guidelines

6.3 The State Government (Ministries of Environment and Agriculture as well as relevant Agencies) shall:

6.3.1 Support the implementation of the Policy Guidelines

6.3.2 Enact relevant State Legislation.

6.3.3 Train adequate manpower to implement the programme.

6.3.4 Develop and print IEC materials on Market and Abattoir Sanitation

6.3.5 Collate returns on Inspection Forms and forward quarterly report to the appropriate Federal Ministry

6.4 The Local Government shall:

6.4.1 Implement the Policy Guidelines on Market and Abattoir Sanitation

6.4.2 Enact enabling Legislation to support market and abattoir inspection.

6.4.3 Provide adequate sanitary facilities to ensure sound sanitation at markets and abattoirs

6.4.4 Recruit, train and retrain appropriate staff for programme implementation

6.4.5 Specify sanctions and fines for offenders.

6.4.6 Sensitise and mobilize communities on Market and Abattoir Sanitation

6.4.7 Print Inspection Forms

6.4.8 Ensure proper inspection of live animals at the lairage

6.4.9 Quarantine and treat diseased animals

6.4.10 Ensure proper disposal of terminally ill or dead animals

6.4.11 Ensure hygienic handling of meat products during transportation and sales to prevent exposure to contaminants.

6.4.12 Develop and print IEC materials on Market and Abattoir Sanitation

6.4.13 Forward monthly report to the appropriate State Ministry/Agency

## **7.0 FUNDING**

7.1 The construction and management of markets and abattoirs shall be made sustainable and this shall be achieved in the following ways:

i. In cities where private sector participants are available, Government shall provide for them an enabling environment for the construction and management of markets and abattoirs

ii. In rural and semi-urban areas where private sector is not feasible, Government shall be involved in the construction of markets and abattoirs while the management is franchised.

iii. As much as possible, infrastructure and services to markets and abattoirs shall be made self sustaining.

iv. Public-private partnership shall be explored in securing needed funds for market and abattoir provision.

## **8.0 PROCEDURE FOR ROUTINE MARKET INSPECTION**

8.1 Routine market inspection shall be scheduled and the opportunity used to educate the traders on market sanitation and hygiene during a general post-inspection debriefing. On visiting a market, the Environmental Health Officer shall introduce himself and present his identity card to the Chairperson(s) of the Market Association informing him/them about his mission. After the introduction, he shall request for at least two (2) representatives of the Association to accompany him for the inspection and also arrange for a general post-inspection debriefing meeting with all key members. The involvement of the representatives in the inspection process and the general debrief, shall promote the principles of involvement and participation.

8.2 Using the Market Sanitation Inspection Form, all deficiencies and hazards found in and around the market are noted. At the conclusion of the inspection, the findings shall be discussed with the representatives of the various traders groups (preferably during a general meeting called for the purpose) and they shall be allowed to suggest ways of abating or correcting the deficiencies identified. Copies of the inspection forms shall be deposited with the appropriate Market Association executives while the original inspection forms shall be filed in the LGA. The procedure for market inspection is systematic, beginning as follows:

### **8.3 EXTERNAL INSPECTION**

#### **8.3.1 GENERAL INSPECTION**

The Inspection Team (Environmental Health Officer and Market Association Representatives) shall note the general cleanliness of the market surroundings and check for:

- i. Obstruction of access roads as a result of street trading, abandoned vehicles or disused materials.
- ii. Over-grown weeds, which may harbour reptiles, rats and other vermin of public health importance.
- iii. Tall trees which may be prejudicial to the health of the traders.
- iv. Heaps of refuse which may harbour reptiles, rats and serve as breeding ground for disease vectors.
- v. Stagnant water and other water bearing plants or other receptacles capable of breeding mosquitoes.
- vi. Dangerous excavations within the market, including defective septic tanks.
- vii. Blocked drainages capable of breeding mosquitoes and other disease vectors.
- viii. Adequacy of fire fighting facilities.

- ix. Adequacy of security facilities e.g. Police Post

### 8.3.2 WATER SUPPLY

Check for:

- i. Source of water supply.
- ii. Adequacy of water.
- iii. Quality of water.
- iv. Potential sources of contamination.
- v. Adequacy of water containers.
- vi. Evidence of leakages and backflow.
- vii. Evidence of good drainage system.

### 8.3.3 TOILET ACCOMMODATION

Check for:

- i. Adequacy for market population and sex composition.
- ii. Evidence of crack on walls and floors.
- iii. Adequacy of ventilation
- iv. Adequacy of lighting
- v. Evidence of rat runs and pest infestation
- vi. Adequacy and functionality of drainage system
- vii. Evidence of pipe leakage
- viii. Cleanliness and presence of obnoxious odour
- ix. Evidence of functionality
- x. Adequacy of privacy

### 8.3.4 BATHROOM ACCOMMODATION

Check for:

- i. Adequacy for market population and sex composition.
- ii. Evidence of broken soil drainpipes
- iii. Evidence of crack on walls and floors
- iv. Adequacy of ventilation
- v. Adequacy of lighting
- vi. Adequacy and functionality of drainage system
- vii. Adequacy of privacy

### 8.3.5 REFUSE DISPOSAL

Check for:

- i. Adequacy of refuse bays
- ii. Evidence that refuse bays are well kept and refuse is collected regularly.
- iii. Evidence of rat and pest infestation around bays.
- iv. Evidence of waste spillage.
- v. Evidence of drain blocked by refuse

### 8.3.6 EXCRETA DISPOSAL

Check for:

- i. Evidence of pipe leakage and back flow
- ii. Evidence of overfilled tanks leading to spillage
- iii. Evidence of crack on septic tank and VIPL
- iv. Presence of ventilating pipes/opening
- v. Distance to source of drinking water
- vi. State of on-site sewage treatment plant (if available)

## 8.4 INTERNAL INSPECTION

### 8.4.1 THE FLOOR

Check for:

- i. Cleanliness of the floor and look out for broken or cracked floors.
- ii. Evidence of rat infestation (rat holes, runs and droppings).
- iii. Evidence of dampness.

### 8.4.2 WALLS

Check for:

- i Dilapidated walls.
- ii. Cracks liable to harbour vermin
- iii. Evidence of dampness on the walls

### 8.4.3 ROOF AND CEILING

Check for:

- i. Evidence of roof leakage
- ii. Cleanliness and presence of cobwebs.
- iii. Sagging of the ceiling.

### 8.4.4 PASSAGES AND STAIRWAYS

Check for:

- i. Objects (including display of wares) that are likely to obstruct free movement along passages and stairways.
- ii. Adequacy of passages and stairways for emergency evacuation.
- iii. Adequate lighting of stairways and passages
- iv. Adequacy of the width of stairways and state of repair of handrails (Stairways shall have a width greater than 1.5 meters and be provided with handrails on both sides)
- v. State of repair of stairway steps.

#### 8.4.5 STALLS

Check for:

- i. Evidence of overcrowding.
- ii. Adequacy of lighting
- iii. Adequacy of ventilation (Look for objects kept in such a manner as to obstruct the free flow of fresh air)
- iv. Availability of dustbin with lid.
- v. Evidence of pest and vector infestation.

#### 8.4.6 FOOD PREMISES (BUKATERIAS)

Check for:

- i. Compliance with set standards on Food Premises
- ii. Cleanliness of the general environment
- iii. Evidence of overcrowding.
- iv. Adequacy of ventilation.
- v. Evidence of rat and pest infestation.
- vi. Adequacy of lighting.
- vii. Evidence of cracked walls and defective floors.
- viii. Evidence of smoke nuisance.
- ix. Evidence of hanging cobwebs.
- x. Evidence of hand washing facilities.

#### 8.4.7 HEALTH POST OR FIRST AID ROOM

Check for:

- i. Availability of a room for care of ill or injured people.
- ii. Availability of trained personnel responsible for and administering first Aid.
- iii. Availability of first aid supplies.
- iv. Appropriate location of toilet and sink/wash hand basin in the room.

#### 8.4.8 FIRE CONTROL POST

Check for:

- i. Adequate and functional fire extinguishing equipment/facilities
- ii. Adequacy of fire control personnel

## FEDERAL REPUBLIC OF NIGERIA MARKET INSPECTION FORM

State.....

Local Government Area.....

District..... Ward.....

Town..... Village .....Street .....

Name of Market .....

Name of Chairpersons (i) .....Tel.....

(ii).....Tel.....

Names of Persons accompanying the inspector (i) .....

(ii) .....

Instructions for completing the market sanitation inspection form:

For section A-B,

i. For each item assessed tick:

A- If the item is adequate

B- If the item needs minor corrective action

C- If the item needs major corrective action

ii. If B or C is ticked, indicate corrective action required by completing the column on remarks

For section C, Provide a brief summary of inspection, highlighting significant findings and recommendations.

**Section A: General Inspection**

Item	DESCRIPTION	A	B	C	REMARKS
1	State of access routes				
2	Surroundings well kept				
3	Presence of tall trees				
4	Heaps of refuse observed				
5	Stagnant water				
6	Dangerous excavations including defective septic tanks.				
7	State of drainages				
8	Fire fighting facilities				
9	Security arrangements				
10	Water supply				
11	Toilets				

12	Bathrooms				
14	Refuse disposal Bays				
15	Excreta disposal methods				
16	Rat, pest and vector infestation				

**Section B: Internal Inspection:**

Item	DESCRIPTION	A	B	C	REMARKS
1	Floor				
2	Wall				
3	Roof and Ceiling				
4	Passages and Stairways				
5	Stalls				
6	Food Premises				
7	Ventilation				
8	Health Post				
9	Lighting				
10	Sanitary Dust bins				
11	Rat, pest and vector infestation				
12	General cleanliness and tidiness				

**Section C: Summary of Findings and Recommendations**

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.....  
Signature of Environmental Health Officer and Date

.....  
(i) Signature of Representative and Date

.....  
(ii) Signature of Representative and Date

## **9.0 PROCEDURE FOR ROUTINE INSPECTION OF ABATTOIR AND SLAUGHTERHOUSES**

### **9.1 DEFINITION:**

- 9.1.1 An abattoir or slaughterhouse can simply be defined as a place where animals are killed in a sanitary condition to ensure its safety and wholesomeness for human consumption. In Nigeria, slaughterhouses are small private businesses while abattoirs are bigger, serve communities of appreciable population size and usually owned by Government.
- 9.1.2 The lairage is an accommodation separate from the abattoir/slaughterhouse. The animal is usually kept in a lairage for a minimum of twelve (12) hours for the single important purpose of ante mortem examination before it is taken to the abattoir for slaughtering.
- 9.1.3 A healthy animal is one which has a glossy coat with no injury marks on the body, moist nostril, clear eyes and alert. The animal shall have a body temperature range of 37.2 - 37.8 degree Celsius.
- 9.1.4 A sick animal is one which looks distressed with head hanging down, inability to stand on all four legs, watery and droopy eyes. The animal may emit an offensive odour and refuse food.

### **9.2. APPRAISAL INSPECTION:**

For abattoirs and slaughterhouses to function hygienically, attention must be paid to the following:

#### **9.2.1 LAIRAGE:**

- i. The lairage shall have sufficient space such as to allow diseased animals or those suspected of being diseased to be kept away from the healthy ones.

#### **9.2.2 ACCOMMODATION:**

- i. Every premises housing an abattoir/slaughterhouse shall have:  
Suitable and sufficient space for the slaughtering of animals.
- ii. Suitable and sufficient space for the hanging of meat so as to allow air to circulate freely at all times between carcasses.
- iii. Suitable and sufficient space apart from the slaughter hall and hanging space for emptying and cleaning of stomachs and intestines.
- iv. Suitable and sufficient facilities for the isolation of meat requiring further examination by a meat inspector.

- v. Suitable and sufficient disposal facilities for the retention of all meat rejected as being unfit for human consumption.
- vi. Suitable cloak and wash rooms for butchers and allied staff.

### 9.2.3 LAYOUT:

The abattoir/slaughterhouse shall be laid out in such a manner as to:

- i. Provide adequate space and facilities for the efficient performance of meat inspection;
- ii. Permit the functioning of all operations under hygienic conditions;
- iii. Paint white all surfaces and maintain same, to inculcate the culture of cleanliness

### 9.2.4 LIGHTING AND VENTILATION:

Every abattoir/slaughterhouse shall:

- i. Where reasonably practicable, be so constructed that meat inspection may be carried out by daylight.
- ii. Be provided with well-distributed artificial light of adequate intensity.
- iii. Have suitable and sufficient means of ventilation to the external air.

### 9.2.5 CLEANING AND REPAIR:

- i. The rooms for the preparation and storage of meat shall be constructed to prevent any risk of contamination or access by birds and other animals.

### 9.2.6 WALLS:

- i. The interior wall surfaces of all workrooms, hanging rooms, slaughter hall or any other room where meat is kept shall be faced with smooth hard impervious material to a height of not less than 2 meters from the floor.
- ii. In instances where carcasses might come in contact with the wall, the facing shall be continued up to such higher level from the floor.

### 9.2.7 CEILING

- i. The interior surfaces of ceilings and, where there are no ceilings, the interior surfaces of all roofs shall be so constructed and finished in such a way as to minimise condensation, mould development, flaking and lodgment of dirt.

### 9.2.8 FLOORS:

- i. All floors in lairages, slaughter halls, workrooms, hanging rooms and any rooms for the retention of meat condemned as unfit for human consumption shall be of impervious, non-slip material, constructed as to enable them to be thoroughly cleaned.

- ii. The floor in slaughter halls and workrooms shall be laid to have a gradient of no less than five centimeters for every three meters to ensure the flow of waste water by gravity.

#### 9.2.9 CONTAINMENT

- i. Every slaughterhouse shall be so constructed and maintained as to prevent the deposit, flow or seepage of solids or liquids to adjacent premises.

#### 9.2.10 DRAINAGE:

- i. Satisfactory drainages with traps for solids and oil/fat shall be maintained in proper working order.

#### 9.2.11 WATER SUPPLY:

- i. Adequate quantity of water shall be available at all times at sufficient pressure throughout the premises.

#### 9.2.12 TOILETS:

- i. Adequate number of toilets with suitable flushing appliances for both sexes shall be provided.
- ii. The toilets shall not communicate directly with the slaughter hall or any workrooms.

#### 9.2.13 HAND WASHING FACILITIES:

- i. Adequate number of facilities for washing hands (including adequate supply of running water and soap, as well as nail brushes), shall be provided in places readily accessible to slaughter hall, workroom and toilets.

#### 9.2.14 BATHROOMS:

- i. Adequate number of bathrooms for both sexes shall be provided for workers

#### 9.2.15 EQUIPMENT:

- i. The equipment and fittings in slaughter halls and workrooms shall be of such material and of such construction as to enable them to be kept clean.

#### 9.2.16 STERILIZERS:

- i. There shall be installed in abattoirs/slaughterhouses suitable and sufficient facilities for sterilizing clothes, knives and other equipment used.

#### 9.2.17 REFUSE DISPOSAL:

- i. Suitable and sufficient receptacles furnished with closely fitting lid shall be provided for collection and removal of slaughterhouse garbage, filth and refuse.
- ii. If such materials are insufficient, a manure bay with impervious walls and floor and drained to a suitable outlet may be provided and maintained.

#### 9.2.18 FIRST AID MATERIALS:

- i. Suitable and sufficient bandages, dressings, including waterproof dressings, and antiseptic for first aid treatment shall be provided and maintained within the premises.

#### 9.2.19 WASTE TREATMENT:

- i. To facilitate waste minimization and disposal, on-site facility for treatment of abattoir/slaughterhouse wastes such as digesters shall be installed.

### 9.3 ROUTINE INSPECTION

9.3.1 Routine abattoir/slaughterhouse inspection shall be scheduled and the opportunity used to educate the workers on sound sanitation and hygiene practices during a general post-inspection debriefing. On visiting an abattoir/slaughterhouse, the Environmental Health Officer shall introduce himself and present his identity card to the Chairman of the Butchers informing him about his mission. After the introduction, he shall request for two (2) representatives of the butchers to accompany him for the inspection and also arrange for a general post-inspection debriefing meeting with all the key union leaders. The involvement of the representatives in inspection and the general debrief are to promote the principles of involvement and participation.

9.3.2 Using the Abattoir/Slaughterhouse Sanitation Inspection Form, all deficiencies and hazards found are noted and recorded. At the conclusion of the inspection, the findings shall be discussed with the butchers (preferably during a general meeting called for the purpose). They shall be allowed to suggest ways of abating or correcting the deficiencies identified. Copies of the inspection form shall be deposited with the Chairman while the original inspection form shall be filed in the LGA.

### 9.3.3 GENERAL INSPECTION

9.3.3.1 The procedure for inspection is systematic. The Inspection Team (Environmental Health Officer and the Representatives) shall note the general cleanliness of the abattoir/slaughterhouse and in particular, the following:

- i. Over-grown weeds, which may harbour reptiles, rats and other vermin of public health importance.
- ii. Heaps of refuse which may harbour reptiles, rats and serve as breeding ground for other disease vectors.
- iii. Stagnant water and other water bearing plants or other receptacles capable of breeding mosquitoes.
- iv. Dangerous excavations within the market, including defective septic tanks.
- v. Blocked drainages capable of breeding mosquitoes and other disease vectors.

### 9.3.3.2 LAYOUT

Check for:

- i. Orderliness of work processes to assure efficient performance of meat inspection and the conduct of all other operations under hygienic conditions.
- ii. Cleanliness of the white paint on all surfaces.

### 9.3.3.3 LAIRAGE

Check for:

- i. The separation of healthy and diseased animals.
- ii. Evidence that animal wastes are cleared from site twice weekly.
- iii. Evidence that fresh soil is applied to site at least every six (6) months.

### 9.3.3.4 ACCOMMODATION

Check for:

- i. Cleanliness of slaughter hall and all work rooms.
- ii. Cleanliness of area where the meat is hung.
- iii. Cleanliness and tidiness of cloakroom

### 9.3.3.5 LIGHTING AND VENTILATION

Check for:

- i. Adequacy of lighting in work area
- ii. Adequacy of ventilation in work area

### 9.3.3.6 CLEANING AND REPAIR

Check for:

- i. Evidence of pest infestation and entry routes of birds and other animals.

### 9.3.3.7 WALLS

Check for:

- i. Cleanliness
- ii. Dilapidation
- iii. Cracks liable to harbour vermin
- iv. Evidence of dampness

### 9.3.3.8 CEILING

Check for:

- i. Evidence of condensation.
- ii. Evidence of leakage.
- iii. Evidence of flaking, blight, lodgment of dirt, hanging cobwebs, etc.

### 9.3.3.9 FLOORS

Check for:

- i. Evidence of daily washing (Floor shall be washed at the end of each day's business).
- ii. Cleanliness of the floor and look out for broken or cracked floor.
- iii. Evidence of rat infestation (rat holes, runs and droppings).
- iv. Evidence of dampness.

### 9.3.3.10 CONTAINMENT

Check for:

- i. Adequate containment of slaughterhouse refuse, sewage etc.

### 9.3.3.11 DRAINAGE

Check for:

- i. Adequacy and function.

### 9.3.3.12 WATER SUPPLY

Check for:

- i. Source of water supply.
- ii. Adequacy of water.
- iii. Quality of water.
- iv. Potential sources of contamination.
- v. Adequacy of water containers.
- vi. Possible leakages.

#### 9.3.3.13 TOILET ACCOMMODATION

Check for:

- i. Cleanliness
- ii. Evidence of crack on walls and floors.
- iii. Evidence of pest infestation
- iv. Evidence of obnoxious odour
- v. Evidence of leakage pipe
- vi. Evidence of functionality.

#### 9.3.3.14 HANDWASHING FACILITIES

Check for:

- i. Adequacy of water supply.
- ii. Availability of soap and brushes.

#### 9.3.3.15 BATHROOMS

Check for:

- i. Evidence of broken soil drain pipes.
- ii. Evidence of broken floor or wall.
- iii. Adequacy of the drainage system.

#### 9.3.3.16 EQUIPMENT AND FITTINGS

Check for:

- i. Cleanliness of sterilizers and other equipment
- ii. Evidence of pipe leakages and backflow

#### 9.3.3.17 REFUSE DISPOSAL

Check for:

- i. Suitability and adequacy of waste bins.
- ii. Adequacy of refuse bays and regularity of refuse collection.
- iii. Evidence of rat and pest infestation at refuse bays.
- iv. Evidence of waste spillage.
- v. Evidence that receptacles for animal dung are emptied regularly and do not constitute a nuisance.

#### 9.3.3.18 EXCRETA DISPOSAL:

Check for:

- i. Evidence of pipe leakage and back flow
- ii. Overfilled tanks leading to spillage
- iii. Evidence of crack on septic tank and VIPL
- vi. Presence of ventilating pipes/opening
- vii. Distance to source of water
- viii. State of on-site sewage treatment plant (if available)

### 9.3.3.19 FIRST AID

Check for:

- i. Availability and adequacy of first aid supplies.

### 9.3.3.20 ON-SITE WASTE TREATMENT

Check for:

- i. Availability and functionality of on-site waste treatment.

## **10.0 PERSONAL HYGIENE**

- 10.1 A sick person shall report his/her ill health to the Medical Officer of Health for appropriate treatment.
- 10.2 A sick person shall not enter the abattoir/slaughterhouse until confirmed by a medical doctor that he/she is free from the illness and any other communicable/infectious disease.
- 10.3 All minor cuts and injuries shall be properly covered with good water proof dressing.
- 10.4 All persons shall wear overalls or any other recommended protective clothing including head-cover and boots. All materials shall be washable and kept reasonably clean at all times.
- 10.5 All persons shall maintain good personal hygiene, viz: washing of any part of the body that comes in contact with meat, washing of contact materials including overalls.
- 10.6 No tobacco chewing/smoking or cigarette smoking or eating shall be allowed in all work rooms.
- 10.7 No spitting, picking or blowing of the nose shall be allowed in all work rooms.
- 10.8 All knives, cutlasses shall be washed in hot water immediately after use or sterilized in steam.

## 11.0 RELIGION AND BELIEF

Regards must be given to local, tribal, religious and cultural beliefs in the slaughtering of animals.

### MINIMUM REQUIRED STANDARD FOR MARKETS AND ABATTOIRS

	<b>Water Supply</b>	<b>Toilet Facility</b>	<b>Solid Waste Management</b>	<b>Effluent Treatment Facility</b>
Market	<ul style="list-style-type: none"> <li>• 1 Standpipe: 200 persons</li> <li>• Potable source</li> <li>• Regular supply</li> </ul>	<ul style="list-style-type: none"> <li>• 1: 25 persons</li> <li>• Functional</li> <li>• Clean</li> </ul>	<ul style="list-style-type: none"> <li>• Every stall to have waste bins.</li> <li>• All refuse to be carted away by PSP or others regularly</li> </ul>	N/A
Abattoir	500 Litres per cow	<ul style="list-style-type: none"> <li>• 1: 25 persons</li> <li>• Functional</li> <li>• Clean</li> </ul>	<ul style="list-style-type: none"> <li>• Incinerator (for carcasses)</li> <li>• Protected temporary storage bins.</li> <li>• Arrangement for prompt removal.</li> </ul>	<ul style="list-style-type: none"> <li>• Oxidation Pond</li> <li>• Percolating Filter</li> <li>• Activated sludge.</li> </ul>

FEDERAL REPUBLIC OF NIGERIA  
 ABATTOIR INSPECTION FORM

State..... Local Government Area.....

District..... Ward.....

Town..... Village ..... Street.....

Name and address of  
 Abattoir/Slaughterhouse.....

Name of Chairpersons (i) .....  
 And contact telephone  
 Numbers

(ii) .....

Names of Persons accompanying the inspector (i) .....

(ii) .....

Instructions for completing the Abattoir/Slaughterhouse inspection form:

For section A-C,

ii. For each item assessed tick:

A- If the item is adequate

B- If the item needs minor corrective action

C- If the item needs major corrective action

ii. If B or C is ticked, indicate corrective action required by completing the column on remarks

For section D, Provide a brief summary of inspection, highlighting significant findings and recommendations.

Section A: General Inspection

Item	DESCRIPTION	A	B	C	REMARKS
1	State of access routes				
2	Surroundings well kept				
3	Heaps of refuse observed				
4	Stagnant water				
5	Dangerous excavations including defective septic tanks.				
6	State of drainages				

**Section B: Internal Inspection:**

Item	DESCRIPTION	A	B	C	REMARKS
1	Layout-Adequacy of space and facilities				
2	Lairage- Separate accommodation provided for healthy and sick animals				
3	Accommodation				
4	Lighting and ventilation				
5	Cleaning and repair				
6	Wall				
7	Roof and Ceiling				
8	Floors				
9	Containment of sewage, refuse, etc				
10	Drainages				
11	Water				
12	Toilets				
13	Hand washing facilities				
14	Bathroom accommodation				
15	Equipment and fittings				
16	Excreta disposal				
17	First Aid Post				
18	On site Waste Treatment				
19	Others - (Pls. specify)				

**Section D: Summary of Findings and Recommendations**

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Signature of Environmental Health Officer and Date

.....  
(i) Signature of Representative and Date

.....  
(ii) Signature of Representative and Date

FEDERAL REPUBLIC OF NIGERIA

INSPECTION OF PRIVATE SLAUGHTERHOUSE

State..... Local Government Area.....

District..... Ward.....

Town..... Street.....

TO .....

.....

Following your application for renewal of license to operate a private slaughterhouse and the subsequent inspection of your premises and facilities the following observations were made:-

Slaughter slab:	Satisfactory
Personal Hygiene:	Satisfactory
Water supply:	Adequate
Disposal Facilities for (blood, offal, dirt, rubbish, etc)	Appropriate

Your operational permit ref. No.....issued on the ..... of .....20..... to operate a private slaughterhouse is therefore renewed/extended for the rest of the year.

Dated this ..... day of .....20..... at.....

.....  
Chief Environmental Health Officer

.....  
Head of Department

FEDERAL REPUBLIC OF NIGERIA

INSPECTION OF PRIVATE SLAUGHTERHOUSE

State..... Local Government Area.....

District..... Ward.....

Town..... Village ..... Street.....

TO .....

.....

Following your application for renewal of license to operate a private slaughterhouse and the subsequent inspection of your premises and facilities the following observations were made:-

Slaughter slab:	Satisfactory
Personal Hygiene:	Satisfactory
Water supply:	Adequate
Disposal Facilities for (blood, offal, dirt, rubbish, etc)	Appropriate

Your operational permit ref. No.....issued on the ..... of .....20.....

to operate a private slaughterhouse is therefore cancelled for the rest of the year.

Please note that your continued operation shall amount to a violation of the law. You may however take actions specified in the attached report and invite my office for another inspection.

Dated this ..... day of .....20..... at.....

.....

.....

Chief Environmental Health Officer

Head of Department

FEDERAL REPUBLIC OF NIGERIA

CERTIFICATE OF REGISTRATION OF FOOD PREMISES

State..... Local Government Area.....

District..... Ward.....

Town..... Street.....

- 1. Name of Proprietor / Occupier / Manager .....
2. Address of Premises .....
3. Purpose of Registration: .....

4. The registration license is valid until the 31st day of December of the year of issue. However this license is subject to renewal/revocation at the discretion of the issuing authority

Fee Paid .....

Date .....

.....
Chief Environmental Health Officer

.....
Head of Department