

PREVENT COVID 19 – STAY SAFE, STAY PROTECTED

SAFETY MEASURES TO BE ADOPTED AT RETAIL MEAT OUTLETS

- ✳ Instruct vendors of carcasses to transport them in refrigerated or closed vehicles and ensure its compliance.
- ✳ Transport birds preferably by plastic coops.
- ✳ Coops carrying birds for slaughter to retail meat outlets must be left at the entrance of the outlet. Birds must be transferred from these coops to coops of the outlet, which must be disinfected immediately prior to birds being transferred.
- ✳ Place coops such that consumers cannot touch them at all.
- ✳ Maintain exclusive and separate weighing balances to weigh live animals or birds, carcasses and meat.
- ✳ Place on top of the platform or pan of weighing balances a butter paper or polyethylene film or plastic tray.
- ✳ Replace the paper or film every half an hour. Disinfect the plastic tray every half an hour.
- ✳ Disinfect all surfaces that attain contact with meat (including hooks, knives, etc.,) every half an hour.
- ✳ Disinfect carcasses immediately on its receipt.
- ✳ Retail outlets must be located such that water stagnation never occurs around the premise.
- ✳ Retail outlets must be covered on 3 sides, without compromising on ventilation and lighting requirements.
- ✳ Provide a potassium permanganate (100ppm – 1g in 10 litre) footbath (40cmx40cmx10cm – l x b x h) at the entrance of the outlet.
- ✳ Packaging materials may be placed in chamber provided with UV lamp to sterilise them.
- ✳ Maintain separate bins for edible and inedible offals and an appropriate colour code for easy identification. Store meat, when required in closed containers.

- ✳ Minimise waste (both solid and liquid) generated and dispose them meticulously.
- ✳ Wooden logs, if used for fabrication of carcasses and meat must be covered with a layer of crystal salt at the end of the day's work.
- ✳ Scrape off the crystal salt from the wooden log and subsequently wash it with 1% (10g turmeric powder in litre) turmeric water as the first activity the next day.
- ✳ Ensure all operatives wear caps, gloves, masks and goggles always and they do not wear any jewellery, amulets or other accessories in the hands.
- ✳ Ensure consumers maintain social distance always and wear protective masks.
- ✳ Operatives must sanitise their hands either with a hand wash or hand sanitiser immediately on completing a transaction and consumers similarly should follow the same protocol before the transaction.
- ✳ Disinfect sites likely to be touched by consumers such as door knobs, handles every half an hour.

PROTOCOL FOR DISINFECTION

- ✳ Wash the site or equipment to be disinfected thoroughly with water.
- ✳ Rinse thoroughly and remove off all grime and wash again with water
- ✳ Finally disinfect with chlorinated water (250ppm for utensils/equipment; 100ppm for carcasses; 50ppm for hand wash) or hot water (82°C for utensils or equipment) or turmeric water or hand wash.
- ✳ 50ppm chlorinated water can be entailed by adding 5ml of 10% hypochlorite solution in 100 litre water; 100ppm by adding 10ml of 10% hypochlorite solution in 100 litre of water 250ppm by adding 25ml of 10% hypochlorite solution to 100 litre of water.

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SAFETY MEASURES TO BE ADOPTED BY CONSUMERS IN HANDLING MEAT

The fears in the minds of consumers in consuming meat and meat products during the COVID pandemic are unfounded, as there is no scientific report associating consumption of meat and meat products with transmission of COVID 19, till date. However the following safety measures need to be adopted by consumers while purchasing meat at retail outlets and handling them at home.

- ✱ Always wear a mask and pair of gloves while going to and waiting at the retail meat outlet.
- ✱ Always maintain a proper social distance of not less than 6 feet from other consumers at the retail meat outlet.
- ✱ Avoid touching any object or place, or face, when waiting at the retail meat outlet.
- ✱ Always carry a bag to purchase meat from the retail outlet.
- ✱ Sanitise hands by washing hands with a hand wash for not less than 20 seconds or hand sanitiser, immediately on returning home from the retail outlet.
- ✱ Next, in case of packaged meat, remove meat carefully from the pack, and dispose off the packaging material in a hygienic manner.
- ✱ Follow it up with washing the meat (irrespective of whether it is fresh meat or packaged meat) purchased with potable water, ideally in a spot maintained exclusively for this purpose.
- ✱ The washing process should ensure removal of blood clots and blood stains in the meat, if any.
- ✱ Then wash the meat in 1% turmeric water (10 g of turmeric powder in 1 litre of water).

- ✳ Finally, wash the meat again with potable water.
- ✳ Wash the spot in which meat was washed, thoroughly.
- ✳ Similarly sanitise the bag used for carrying meat from retail outlet to home by washing it thoroughly using a detergent.
- ✳ Wash the utensils used to wash the meat thoroughly with cleaning powder, so as to remove stains of drip fluid and dry it later.
- ✳ Purchase meat sufficient to satisfy a week's requirement, so as to reduce the number of visits to the retail meat outlet.
- ✳ Divide the meat purchased into convenient portions, such that it will satisfy one day's cooking requirement.
- ✳ Place the portions separately in suitable containers and store them in freezer as soon as possible, at any cost, in less than one hour of purchasing meat.
- ✳ Never hold meat at ambient temperature for a long time.
- ✳ Continue to hold them in a freezer until a few hours, before cooking it.
- ✳ Wash the cutting board used for cutting meat thoroughly with cleaning powder, prior to and after cutting meat.
- ✳ Subsequently take rock salt and rub the cutting board thoroughly. Then, wash with 1% turmeric water. Finally wash with potable water.
- ✳ Sanitise hands by washing hands with a hand wash for not less than 20 seconds or hand sanitiser, immediately prior to and after handling meat.
- ✳ Do not touch face or other parts of the body during handling.
- ✳ Meat stored in freezer unit of refrigerator must be placed in the chiller compartment of the refrigerator, preferably in the compartment immediately above the vegetable compartment, for 6-8 hours for thawing, before taking it for cooking.
- ✳ Always cook meat thoroughly.

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