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*भारतीय मानक मसौदा*

**मीट देने वाले पशुओं का एंटी-मॉर्टम और पोस्ट-मॉर्टम निरीक्षण — रीति संहिता**  
**(आई एस 1982 का तीसरा पुनरीक्षण)**

*Draft Indian Standard*

**ANTE-MORTEM AND POST-MORTEM INSPECTION OF MEAT ANIMALS —  
CODE OF PRACTICE**  
*(Third Revision of IS 1982)*

**ICS 67.120.10**

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Slaughter House and Meat Industry  
Sectional Committee, FAD 18

Last date of comments:  
**8 October 2025**

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**FOREWORD**

*(Formal clause will be added later)*

All the food animals destined for slaughter are subjected to a brief clinical examination by a qualified veterinarian before they enter the slaughter line (i.e., the ante mortem inspection, AM) and a concise pathological–anatomical examination after most of the internal organs have been removed and made accessible for close inspection (i.e., the post mortem inspection, PM). These two examinations together determine whether an animal may be slaughtered for human consumption, and if that slaughtered animal is fit for human consumption, so that its meat and edible by-products may indeed enter the human food chain.

In order to provide required guidance to slaughterhouses, meat science practitioners and other relevant stakeholders regarding ante-mortem and post-mortem inspection of meat animals, this standard was first published in 1962. Further, it got revised in 1971 with a view to modify the earlier requirements in the light of experience gained by various government and private agencies in the ante-mortem and post-mortem inspection of meat animals.

This third revision is undertaken to align the standard with the Recommended International Code of Hygienic Practice for Meat (CAC/RCP 58: 2005); Food Safety and Standard (Licensing and Registration of Food Businesses) Regulations, 2011; and latest advancements in terms of industrial best practices. The major modifications incorporated in this third revision are as follows:

- a) The resting period and feed withdrawal period for meat animals has been specified for small ruminants, cattle and buffalo.
- b) The term ‘Brand’ and ‘Branding’ has been replaced with ‘Stamp’ and ‘Stamping’ considering the latest industrial practice.

- c) The one health approach has been incorporated in order to use the meat inspection findings.
- d) Clause related to personal hygiene, traceability and transport monitoring has been incorporated.

In reporting the results of a test or analysis made in accordance with this standard, if the final value, observed or calculated, is to be rounded off, it shall be done in accordance with IS 2 : 2022 'Rules for rounding off numerical values (*second revision*)'.

## **1 SCOPE**

This standard prescribes the code of practice for the ante-mortem and post-mortem inspection of meat producing animals.

## **2 REFERENCE**

The following standard contains provisions which through reference in this text, constitute provision of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below:

<i>IS No.</i>	<i>Title</i>
IS 16020:2012	Food safety management - Requirements for good hygiene practices

## **3 TERMINOLOGY**

For the purpose of this standard, the following definitions shall apply.

### **3.1 Abattoir/Slaughterhouse**

Any establishment where specified food animals are slaughtered and dressed for human consumption and that is approved, registered and/or listed by the competent authority for such purposes.

### **3.2 Approved as Fit for Human Consumption**

It means the meat has been inspected by a veterinarian and passed without any restrictions, and stamped accordingly.

### **3.3 Animals**

It Includes:

- a) Large ruminants — Cattle (bull, bullock/steer, calf, cow, heifer, stag); Buffalo (bull, bullock/ steer, calf, cow, heifer, stag)
- b) Small ruminants — Sheep (lamb, ram, ewe, gimmer, weather); goat (doe, kid, buck) and;
- c) Pig — barrow, boar, piglet, gilt, and sow

### **3.4 Ante-Mortem Inspection**

Any procedure or test conducted by a competent person on live animals for the purpose of judgement of safety and suitability and disposition.

### **3.5 Branding**

It means any mark or stamp approved by the controlling authority and also includes any tag or label bearing such mark or stamp.

### **3.6 Carcass**

The body of any slaughtered food animal after bleeding, flaying and dressing.

### **3.7 Chemical Residues**

The residues of veterinary drugs, insecticides, pesticides and heavy metals or other crop contaminants, as described in the definitions of *the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations*, 2011.

### **3.8 Competent Authority**

The official authority charged by the government with the control of meat hygiene, including setting and enforcing regulatory meat hygiene requirements. In this case Food Safety and Standards Authority of India (FSSAI).

### **3.9 Competent Body**

A body officially recognised and overseen by the competent authority to undertake specified meat hygiene activities.

### **3.10 Competent Person**

A qualified veterinary doctor who has the training, knowledge, skills and ability to perform an assigned task, and who is subject to requirements specified by the competent authority.

### **3.11 Condemned**

Inspected and judged by a competent person, or otherwise determined by the competent authority, as being unsafe or unsuitable for human consumption and requiring appropriate disposal.

### **3.12 Dressing**

The progressive separation of the body of an animal into a carcass and other edible and inedible parts.

### **3.13 Emergency Slaughter**

Slaughter by necessity of any animal that,

- a) has recently suffered traumatic injury and is judged to be in pain; or
- b) is affected by a condition that does not preclude its partial or conditional fitness for human consumption, but that is likely to deteriorate unless slaughter takes place immediately.

### **3.14 Meat**

All edible parts (including edible offal) of any food animal slaughtered in an abattoir that are intended for or have been judged as safe and suitable for, human consumption.

### **3.15 Meat Inspector**

A qualified veterinary doctor.

### **3.16 Post-Mortem Inspection**

Any procedure or test conducted by a competent person on all relevant parts of slaughtered/killed animals for the purpose of judgement of safety and suitability and disposition.

### **3.17 Veterinary Inspector**

Duly qualified veterinarian appointed or employed by a local authority or by the Central/State Government.

## **4 ANTE-MORTEM INSPECTION**

**4.1** Animals described below should be subject to special controls, procedures or operations imposed by the competent authority (which may include denial of entry to the abattoir) when,

- a) animals are not sufficiently clean;
- b) animals have died in transit;
- c) a zoonotic disease posing an immediate threat to either animals or humans is present, or suspected;
- d) an animal health disease subject to quarantine restrictions is present, or suspected; and
- e) animal identification requirements are not met; or declarations from the primary producer, if required by the competent authority (including compliance with good veterinary practice in the use of animal medicines) are absent or inadequate.

**4.2** All animals presented for slaughter should be subjected to ante-mortem inspection, by a competent person whether on an individual or a lot basis. Inspection should include confirmation that the animals are properly identified, so that any special conditions pertaining to their place of primary production are considered in the ante-mortem inspection, including relevant public and animal health quarantine controls.

**4.3** Pregnant animals should be rejected.

**4.4** Animals presented for slaughter should be examined and judged for general pathological conditions and symptoms of communicable diseases so that entry of such animals into the sheds is prevented.

**4.5** Ante-mortem inspection should support post mortem inspection by application of a specific range of procedures and/or tests that consider the behaviour, demeanour and appearance, as well as signs of disease in the live animal.

**4.6** Such ante-mortem inspection shall be made on the premises (Yards and Lairage) attached to the abattoir in which the animals are about to be slaughtered.

**4.7** All animals meant for slaughter should be rested preferably for a maximum period of up to 12 h for small ruminants and for a maximum period of up to 24 h for cattle and buffalos. Withdrawal of the feed for 6 h and 12 h for small ruminants and cattle & buffalo respectively before slaughter should be maintained. Resting and feed withdrawal should be for a period of 12 to 18 h in pigs before slaughter. However, water should be provided ad libidum. In addition, all the precautions for animal welfare shall be followed as per *FSSAI Regulations, 2011*.

**4.8** The format for reporting Ante-Mortem Inspection for meat animals is given at Annex A.

**4.9** The following should be followed in ante-mortem inspection procedures:

- a) Ante-mortem inspection should be included as an integral component of an overarching risk-based system for the production of meat, with systems for process control incorporating appropriate components. Relevant information on the slaughter population, for example animal class, health status, geographical region of origin, should be utilised in both the design and implementation of ante-mortem inspection systems.
- b) Ante-mortem inspection, including procedures and tests, should be established by the competent authority according to a science and risk- based approach. In the absence of a risk-based system, procedures will have to be based on current scientific knowledge and practice.
- c) Ante-mortem procedures and tests may be integrated and implemented together so as to achieve public health and animal health objectives. In such cases all aspects of ante mortem inspection should be science- based and be tailored to the relevant risks.
- d) Where indicated by public health concerns, measures additional to routine ante-mortem inspection may be required.

**4.10** Characteristics of a risk-based ante-mortem inspection programme are:

- a) Procedures for confirmation of proper animal identification in accordance with national legislation;
- b) Design and application of organoleptic procedures and tests that are relevant and proportional to meat-borne risks associated with clinical signs of illness and grossly detectable abnormalities;
- c) Designing of procedures to the spectrum and prevalence of diseases and defects reasonably likely to be present in the slaughter population, taking into account the type of animal, geographical origin and primary production system;
- d) Integration with HACCP based process control to the extent practicable, for example, application of objective criteria for ensuring appropriate cleanliness of animals presented for slaughter;
- e) On-going designing of procedures to information received from the primary production unit, where practicable;
- f) Use of laboratory tests for hazards that are unaddressed by organoleptic inspection when their presence is suspected; and
- g) Return of information to the primary producer so as to seek continuous improvement in the safety and suitability status of animals presented for slaughter.

#### **4.11 Implementation of Ante-Mortem Inspection**

##### **4.11.1 Role of the Competent Authority**

The competent authority should determine how ante mortem inspection is to be implemented, including identification of the components that may be applied at primary production rather than the abattoir. The competent authority should establish the training, knowledge, skills and ability requirements of all personnel involved, and the roles of the official inspector, including the veterinary inspector. Verification of inspection activities and judgements should be undertaken as appropriate by the competent authority or competent body. The final responsibility for verifying that all regulatory requirements are met should lie with the competent authority.

**4.11.2** The responsibilities of the establishment operator in respect of ante-mortem inspection include,

- a) providing verifiable information required by the competent authority with respect to ante mortem inspection carried out at primary production;
- b) segregation of animals if, for example, they have recently given birth during transport or in lairages, or have recently aborted and/or show retained foetal membranes;
- c) applying identification systems for individual animals or lots of animals until the time of slaughter that document the outcome of ante mortem inspection, and after slaughter in the case of suspect animals;
- d) presentation of animals that are sufficiently clean; and
- e) prompt removal of animals that have died in the lairage, for example, from metabolic disease, stress, suffocation, with the permission of the competent person undertaking ante-mortem inspection.

**4.12** Ante-mortem inspection at the abattoir should occur as soon as is practicable, after delivery of slaughter animals. Only animals that are judged to be sufficiently rested should proceed to slaughter, but should not be withheld from slaughter any longer than necessary. If ante-mortem inspection has occurred and there is a delay of more than 24 h before slaughter, ante-mortem inspection should be repeated.

**4.12.1** Ante-mortem inspection systems required by the competent authority should include the following:

- a) All relevant information from the level of primary production should be taken into account on an on-going basis, for example, declarations from the primary producers relating to the use of veterinary drugs, information from official hazard control programmes;
- b) Animals suspected as being unsafe or unsuitable for human consumption should be identified as such and handled separately from normal animals;
- c) Results of ante-mortem inspection are made available to the competent person undertaking post-mortem inspection before animals are inspected at the post-mortem stations so as to augment final judgment. This is particularly important when a competent person undertaking ante-mortem inspection, judges that a suspect animal can proceed to slaughter under special hygiene conditions;
- d) In more equivocal situations, the competent person undertaking ante-mortem inspection may hold the animal (or lot) in special facilities for more detailed inspection, diagnostic tests, and/or treatment;

- e) Animals condemned as unsafe or unsuitable for human consumption should be immediately identified as such and handled in a manner that does not result in cross contamination of other animals with food borne hazards; and
- f) Reason for condemnation should be recorded, with confirmatory laboratory tests being carried out if deemed necessary. Feed back of this information to the primary producer should take place.

**4.13** Slaughter of animals under an official or officially-recognized programme for the eradication or control of a specific zoonotic disease, for example, salmonellosis, should only be carried out under the hygiene conditions specified by the competent authority.

**4.14** Ante-mortem judgment categories include,

- a) passed for slaughter;
- b) passed for slaughter subject to a second ante mortem inspection, after an additional holding period, for example, when animals are insufficiently rested, or are temporarily affected by a physiological or metabolic condition;
- c) passed for slaughter under special conditions, that is deferred slaughter as suspects, where the competent person undertaking ante mortem inspection suspects that post-mortem inspection findings could result in partial or total condemnation;
- d) condemned for public health reasons, that is due to: meat-borne hazards, occupational health hazards, or likelihood of unacceptable contamination of the slaughter and dressing environment following slaughter;
- e) condemned for meat suitability reasons;
- f) emergency slaughter, when an animal eligible for being passed under special conditions could deteriorate, if there was a delay in slaughter; and
- g) condemned for animal health reasons, as specified in relevant national legislation.

**4.15 Information on Animals Presented for Slaughter**

The competent authority may require monitoring of animals presented for slaughter to establish baseline information on the prevalence of hazards in the slaughter population, for example, specified meat borne pathogens. The competent authority should design and implement these monitoring activities according to national public health goals. Systems should be in place that provide on-going information on animals presented for slaughter for incorporation into HACCP plans and/or quality assurance programmes that are part of process control, information back to the primary producer on the safety and suitability status of animals presented for slaughter and information to the competent authority that facilitates on-going review.

**5 POST-MORTEM INSPECTION**

**5.1** All carcasses and other relevant parts should be subjected to post-mortem inspection, which preferably should be part of an overarching, risk-based system for the production of meat.

**5.2** Post-mortem inspection should be carried out without delay after dressing of the carcass is complete. Some lesions may fade with time. Conversely, it should be possible to set suspect carcasses aside for re inspection later, as some lesions will intensify with time.



### **5.3 The design of post-mortem inspection systems:**

**5.3.1** Post-mortem inspection of carcasses and other relevant parts should utilise information from primary production and ante-mortem inspection, together with the findings from organoleptic inspection of the head, carcass and viscera, to make a judgement on the safety and suitability of parts intended for human consumption.

**5.3.2** Post-mortem procedures and tests may be integrated and implemented together so as to achieve public health and animal health objectives. In such cases, all aspects of post-mortem inspection should be science based and be tailored to the relevant risks.

**5.3.3** Relevant information on the animal population, for example animal type, health status, geographical region of origin, should be utilised in both the design and implementation of post-mortem inspection systems.

**5.3.4** Where indicated by public health concerns, routine screening of carcasses and other relevant parts by methods other than organoleptic inspection may be required for suspected hazards, for example testing for *Trichinella spp.* The format for reporting Post-Mortem Inspection for meat animals is given at Annex B.

**5.3.5** The guidelines for post mortem inspection requirements for Heads, Viscera and Carcasses in given at Annex C.

**5.3.6** Characteristics of a risk-based post-mortem inspection programme are,

- a) design and application of organoleptic procedures and tests that are relevant and proportional to meat-borne risks associated with grossly-detectable abnormalities;
- b) tailoring of procedures to the spectrum and prevalence of diseases and defects reasonably likely to be present in the particular slaughter population, taking into account the type (age), geographical origin and primary production system of the slaughter animals, for example multiple incisions of relevant muscles in all pigs from geographical regions where *Trichinella spp.* is present;
- c) procedures that minimize cross-contamination through handling to the greatest extent practicable, and may include procedures that are limited to visual observation of carcasses and other relevant parts in the first instance, if justified by risk assessment;
- d) inspection of non-edible parts of animals where they may play an indicator role in the judgement of edible parts;
- e) modification of traditional procedures where scientific investigation has shown them to be ineffective, or, of themselves, hazardous to food, for example, routine incision of lymph nodes of young animals to detect granulomatous abnormalities;
- f) application of more intensive organoleptic procedures on a routine basis when a disease or condition capable of general distribution is found in a single part of a carcass and other relevant parts, for example, cysts of *Taenia saginata* in cattle, xanthosis;
- g) application of additional risk-based inspection procedures on a routine basis when live animals are positive to a diagnostic test, for example, tuberculin test in cattle, mallein test in horses;
- j) use of laboratory tests for hazards that are unaddressed by organoleptic inspection, e.g., *Trichinella spp.*;
- k) application of measurable outcomes of organoleptic inspection that reflect a risk-based approach;

- l) integration with HACCP plans for other process control activities;
- m) on-going tailoring of procedures to take into consideration information received from the primary producer on a lot-by-lot basis; and
- n) return of information to the primary producer so as to seek continuous improvement in the safety and suitability status of animals presented for slaughter.

#### **5.4 Implementation of Post-Mortem Inspection Procedures**

**5.4.1** Inspection should take into account all relevant information from the level of primary production and ante-mortem inspection, for example, information from official or officially-recognised hazard control programmes, information on animals slaughtered as suspects.

**5.4.2** The competent authority should determine: how post-mortem inspection is to be implemented, the training, knowledge, skills and ability required of personnel involved (including the role of the official inspector, the veterinary inspector, and any personnel not employed by the competent authority), and the frequency and intensity of verification activities. The competent authority should have the legal power to set and enforce regulatory meat hygiene requirements. The competent authority should,

- a) establish regulatory systems for recall, traceback, product tracing and requirements for training, knowledge, skills and ability of personnel.
- b) undertake specified meat hygiene controls like official sampling programmes, ante and post-mortem activities and official certification.
- c) verification of the compliance of the regulatory requirements for food safety by the establishment operator, as prescribed by FSSAI.

**5.4.3** Carcasses and other relevant parts condemned by the competent person undertaking post-mortem inspection, as unsafe or unsuitable for human consumption should be identified as appropriate and handled in a manner that does not result in cross contamination of meat from other carcasses and relevant parts. The reason for condemnation should be recorded, and confirmatory laboratory tests may be taken, if deemed necessary.

#### **5.4.4 *Responsibilities of the Establishment Operator***

- a) Maintenance of the identity of a carcass and other relevant parts (including blood as appropriate) until inspection is complete;
- b) Skinning and dressing of heads to the extent necessary to facilitate inspection, for example, partial skinning to allow access to sub maxillary lymph nodes, detaching of the base of the tongue to allow access to the retropharyngeal lymph nodes;
- c) Skinning of heads to the extent necessary to allow hygienic removal of edible parts, when this is a processing option;
- d) Presentation of a carcass and other relevant parts for inspection according to the requirements of the competent authority;
- e) Retention in the inspection area of all carcasses and other relevant parts required for inspection, until inspection and judgement has been completed;
- f) Provision of facilities for identifying and retaining all carcasses and other relevant parts that require more detailed inspection and/or diagnostic tests before a judgement on safety and suitability can be made, in a manner that prevents cross-contamination of meat from other carcasses and other relevant parts;
- g) Condemnation of parts of the carcass trimmed from the region of the sticking wound;

- h) Use of identification marks (as specified by the competent authority) that communicate the outcome of post-mortem inspection; and
- j) Co-operation with competent persons undertaking post-mortem inspection, in all other ways necessary to facilitate effective post-mortem inspection, for example, access to processing records, and easy access to all carcasses and other relevant parts.

#### **5.4.5 *Post-Mortem Inspection Systems***

- a) Procedures and tests that are risk-based to the extent possible and practicable;
- b) Confirmation of proper stunning and bleeding;
- c) Availability of inspection as soon as is practicable after completion of dressing;
- d) Visual inspection of the carcass and other relevant parts, including inedible parts, as determined by the competent authority;
- e) Palpation and/or incision of the carcass and other relevant parts, including inedible parts, as determined by the competent authority according to a risk-based approach;
- f) Additional palpation and/or incisions, as necessary to reach a judgement for an individual carcass and other relevant parts, and under appropriate hygiene control;
- g) More detailed inspection of edible parts intended for human consumption compared with inspection of those parts for indicator purposes alone, as appropriate to the circumstances;
- h) Systematic, multiple incisions of lymph nodes where incision is necessary;
- j) Other organoleptic inspection procedures, for example, smell, touch;
- k) Where necessary, laboratory diagnostic and other tests carried out by the competent authority or by the establishment operator under instruction;
- m) Performance objectives or performance criteria for the outcomes of organoleptic inspection, if available;
- n) Regulatory authority to slow or halt processing so as to allow adequate post mortem inspection at all times;
- p) Removal of specified parts, if required by the competent authority, for example, specified risk materials for BSE; and
- q) Proper use and secure storage of equipment for health marking.

### **5.5 Post-Mortem Judgement**

**5.5.1** Post-mortem judgment of edible parts as safe and suitable for human consumption should primarily be based on food-borne risks to human health. Other risks to human health, for example from occupational exposure or from handling of meat in the home, also are an important consideration. Judgments in relation to suitability characteristics of meat should reflect consumer acceptability requirements appropriate to intended end use.

**5.5.2** Post-mortem inspection programmes may be utilized to identify and judge carcasses and other relevant parts according to risks to animal health, as specified in relevant national legislation.

**5.5.3** Judgement of edible parts as safe and suitable should take into account information from the following sources:

- a) Information from primary production;
- b) Observations made of animals in the lairage;
- c) Ante-mortem inspection; and

d) Post-mortem inspection, including diagnostic tests, where required.

**5.5.4** Judgments should be based on science and risks to human health to the greatest extent possible, with guidelines being provided by the competent authority. Judgments should only be made by competent persons. The level of training, knowledge, skills and ability required for judgment may be less in situations where edible parts demonstrating a specific abnormality are always judged to be unsafe or unsuitable for human consumption and appropriately disposed of.

**5.5.5** Where the initial results of post-mortem inspection are insufficient to accurately judge edible parts as safe or suitable for human consumption, a provisional judgment should be followed up with more detailed inspection procedures and/or tests. Pending the outcome of more detailed inspection and/or diagnostic tests, all parts of the animal that are required for further investigation should be held under the control of the competent person undertaking these activities.

**5.5.6** *Judgement Categories for Edible Parts*

- a) Safe and suitable for human consumption;
- b) Safe and suitable for human consumption, subject to application of a prescribed process, for example cooking, freezing;
- c) Held on suspicion of being unsafe or unsuitable, pending the outcome of further procedures and/or tests;
- d) Unsafe for human consumption but able to be used for some other purpose, for example, pet-food, feed and feed ingredients, industrial non-food use, providing there are adequate hygiene controls to prevent any transmission of hazards, or illegal re-entry to the human food chain;
- e) Unsafe for human consumption and requiring condemnation and destruction; and
- f) Unsafe for animal health reasons as specified in national legislation, and disposed of accordingly.

**5.5.7** When edible parts are judged to be safe and suitable for human consumption subject to application of a prescribed process, the specifications for that process should be verified by the competent authority as sufficient to eliminate/reduce or adequately remove the hazard or condition of concern, for example specifications for retorting, high temperature rendering and freezing.

## **6 DISPOSITION AND STAMPING**

**5.1** After a decision has been made by an inspector that meat is fit for human consumption, conditionally fit for human consumption or unfit for human consumption, it is necessary that it be marked in a systematic manner to show the result of inspection. This is to enable control and proper handling/disposal prior to its reaching the consumer as well as to assure consumers of the official guarantee of safety and wholesomeness of meat.

**6.2** The size, shape, and wording of any stamp, as well as the colour and composition of marking ink used for the stamping of meat, should be laid down by the competent authority and should be uniform throughout the country. Consideration should be given at the design stage to the need to achieve legible impressions of stamps under working conditions. Stamps

comprising suitable permitted ink shall be applied to the meat and the stamp shall contain FSSAI License Number.

**6.3** Carcasses, heads, organs and viscera that as a result of ante-mortem and post-mortem inspection are passed as fit for human consumption without further restrictions should be legibly and appropriately branded.

**6.4** Any meat (including heads, organs and viscera) that requires treatment by heat or by freezing to render it fit for human consumption should be suitably identified and, if necessary, branded as such and kept under the supervision of an inspector until the necessary treatment has been completed and the carcass and any parts can be passed as fit for human consumption.

**6.5** All carcasses, parts of carcasses, organs and viscera that as a result of ante-mortem and post-mortem inspection are found to be unfit for human consumption, should be held securely to the satisfaction of the inspector until they are branded, stained, rendered, denatured or otherwise destroyed, so excluding them from the human food chain.

**6.6** Stamps used to apply the marks of inspection should be kept clean while in use. They should be held under the control of an inspector and used only under an inspector's supervision.

**6.7** The stamping ink may be prepared based on the following procedures:

- a) A solution containing 1 to 2 percent of fuchsine in acetic acid may be used. The fuchsine is dissolved in just enough acetic acid to bring about the solution and then glycerine is added to make up the required quantity.
- b) Alternatively, a stamping ink prepared according to the following formula may be used:

Methyl violet	:	35 g
Cane sugar	:	450 g
Ethyl alcohol	:	1363 ml
Water	:	1636 ml

- c) The sugar is dissolved in water, the alcohol, then-added and finally the methyl violet. The solution is stirred and allowed to stand for 12 h before use. Stamps preferably bearing heads of different animals should be used.

## **7 CHEMICAL RESIDUES**

If there is any suspicion about the chemical residues during inspection, then the sample shall be sent for residue analysis to any NABL accredited laboratory.

## **8 UTILIZATION OF MEAT INSPECTION FINDINGS**

**8.1** The controlling authority should make meat inspection findings available across value chain to assist all the stakeholders and other agencies involved in human health and animal health to achieve one health objectives.

NOTE – State/ region specific policies should be developed based on the risk of disease outbreaks related to food animals.

**8.2** In meeting this objective, the controlling authority should ensure that surveillance activities are distinguished from normal meat inspection activities, and do not jeopardize the efficient delivery of meat inspection services or the efficient operation of the meat industry.

**8.3** Where possible the controlling authority should take an active role in animal health management programmes that assure a safe and wholesome food supply and information on zoonotic disease should be provided to the appropriate agencies.

**8.4** The controlling authority should closely collaborate with the authorities responsible for animal disease control and with public health authorities so that the greatest possible use can be made of meat inspection findings.

**8.5** Provision of AM and PM inspection through online platforms using digital tools (eg. high resolution cameras, video-telecasting, VR & AR technologies etc.) especially for mobile/portable slaughter units should be encouraged.

**8.6** Research and surveillance activities should be distinguished from routine meat inspection and from those laboratory examinations that may be required for the immediate purpose of decision making, and should have no delaying effect upon the normal course of post-mortem judgement.

**8.7** Notifiable animal disease detected at ante-mortem or post-mortem inspection should be reported directly to the veterinary authority responsible for animal disease control.

## **9 PERSONNEL HYGIENE**

**9.1** All personnel engaged in ante-mortem and post-mortem inspection shall adhere to personal hygiene as per IS 16020.

## **10 TRACEABILITY AND TRANSPORT MONITORING**

**10.1** The controlling authority should encourage the use of digital traceability systems to ensure full transparency and accountability throughout the meat supply chain.

**10.2** Ante-mortem and post-mortem inspection findings may be recorded through automated digital logging systems, ensuring accurate, time-stamped records that integrate seamlessly with the traceability platform.

**ANNEX A**

*(Clause 4.8)*

**ANTE-MORTEM INSPECTION REPORT**

<b>Sl No.</b>	<b>Examination</b>	<b>Report</b>
1.	Owners name and address	
2.	No. of animals in the lot and arrival time	
3.	Species and sex of the animal	
4.	Diseases and treatment history	
5.	Time and date of ante-mortem inspection	
6.	Clinical signs and body temperature (if relevant)	
7.	Reasons why the animal was held	
8.	Ante-mortem inspection of animal at rest and motion (Individual and collective)	
8.1	Nutritional status	
8.2	Cleanliness	
8.3	Signs of diseases and abnormalities	
8.4	Abnormalities found in	
	a) Respiration	
	b) Behaviour	
	c) Gait	
	d) Posture	
	e) Structure and conformation	
	f) Discharge or protrusion from body opening	
	g) Abnormal color	
	h) Abnormal odour	
9.	Judgement	
10.	Remarks (if any)	

Place:

Date:

Signature of veterinarian (with office seal)

Name and registration number

**ANNEX B**

(Clause 5.3.4)

**POST-MORTEM INSPECTION REPORT**

<b>Sl No.</b>	<b>Examination</b>	<b>Report</b>
1.	Owners name and FSSAI License No.	
2.	Time and date of post-mortem Inspection	
3.	Identity of the carcass (age and tag number)	
4.	Condition of the carcass	
5.	Status of rigor mortis	
6.	Serous infiltration	
7.	Colour of the carcass	
8.	Presence of off-odours	
9.	Presence of external wounds	
10.	Examination of head and tongue	
11.	Examination of lungs	
12.	Examination of spleen	
13.	Examination of heart	
14.	Examination of stomach	
15.	Examination of liver	
16.	Examination of mesentery	
17.	Examination of mammary glands	
18.	Examination of kidneys	
19.	Examination of uterus	
20.	Examination of bladder	
21.	Examination of lymph nodes	
22.	Judgement	

Place:

Date:

Signature of meat inspector (with office seal)

Name and registration number



**ANNEX C**  
*(Clause 5.3.5)*

**(A) GUIDELINE POST-MORTEM INSPECTION REQUIREMENTS — HEADS**

These are guideline inspection requirements. Inspection can be made more intensive or less intensive depending upon the outcome of risk analysis.

	<b>Cattle</b> (Includes Calves)	<b>Sheep and Goat</b> (Includes Lambs)	<b>Pigs</b>
General	View external surfaces. For cattle and pigs view the oral and nasal cavities.		
Lymph nodes			
Submaxillary	Incise (a)	-	Incise
Parotid	Incise (a)	-	-
Retropharyngeal	Incise (a)	-	-
Tongue	Palpate (a)	-	-
Other	Inspection for C. bovis (b)		Inspection for C. cellulosa (c)

NOTES

1 'incise' as used above means to examine by viewing and multiple incision or slicing.

2 'palpate' as used above means to view and palpate.

3 (a) means inspection is view only in calves up to 6 weeks of age.

4 except in calves up to 6 weeks of age, the oesophagus of all cattle and calves should be separated from its attachment to the trachea, and viewed.

5 (b) the muscles and the lymph nodes (lymphonodi sub-rhomboidei) beneath one of the two scapular cartilages of all grey or white horses should be examined for melanosis after loosening the attachment of that one shoulder.

**(B) GUIDELINE POST-MORTEM INSPECTION REQUIREMENTS — VISCERA**

These are guideline inspection requirements. Inspection can be made more intensive or less intensive depending upon the outcome of risk analysis.

	<b>Cattle</b> (Includes Calves)	<b>Sheep and Goat</b> (Includes Lambs)	<b>Pigs</b>
Lymph nodes			
mesenteric	View	View	Palpate (b)
portal	Incise (a)	Palpate	Palpate
bronchial and mediastinal	Incise (a)	Palpate	Incise
Gastro-intestinal tract	View (a)	View	View
Spleen	Palpate	View	View

Liver	Palpate. View the gall bladder (does not apply to horses). For cattle over 6 weeks of age, incision as deemed appropriate to detect liver fluke.			
Lungs	Palpate. Except in sheep and goats, the bronchi should be opened up by a transverse incision across the diaphragmatic lobe. For horses, the larynx, trachea and main bronchi should be incised.			
Heart	View after removal of the pericardium. Additional inspection requirements for cattle over 6 weeks of age are in (b). Conditional additional inspection requirements for pigs are set out in (c).			
Kidney	View after enucleation.			
Uterus (Adults)	Palpate	View	View	View

#### NOTES

1 'incise' as used above means to examine by viewing and multiple incision or slicing.

2 'palpate' as used above means to view and palpate.

3 (a) means inspection is view only in calves up to 6 weeks of age.

4 (b) means incise if any lesions were observed in the submaxillary lymph nodes.

5 (c) the hearts of all cattle and calves over the age of 6 weeks should be inspected for *Cysticercus bovis* either by making one or more incisions from base to apex or by everting the heart and making shallow incisions that enable the cardiac valves and muscle tissue to be inspected — this inspection of the heart should also be undertaken in calves up to 6 weeks of age from areas where *Cysticercus bovis* is a common post-mortem inspection finding.

6 (c) the heart of all pigs derived from areas where there is a risk of *Cysticercus cellulosae* being present should be opened up and a deep incision made into the septum.

### (C) GUIDELINE POST-MORTEM INSPECTION REQUIREMENTS — CARCASSES

These are guideline inspection requirements. Inspection can be made more intensive or less intensive depending upon the outcome of risk analysis.

	<b>Cattle</b> (Includes Calves)	<b>Sheep and Goat</b> (Includes Lambs)	<b>Pigs</b>
General	Examine carcasses (including musculature, exposed bone, joints, tendon sheaths etc) to determine any disease or defect. Attention should be paid to bodily condition, efficiency of bleeding, colour, condition of serous membranes (pleura and peritoneum), cleanliness and presence of any unusual odours.		
Lymph nodes			
superficial inguinal	Palpate (a)	Palpate	Palpate
external and internal	Palpate	Palpate	Palpate (b)
Iliac	Palpate	Palpate	-
Pre-pectoral	-	Palpate	-
Popliteal	Palpate	-	Palpate
Rena			

Others			Palpate      castration site.
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NOTES

1 (a) means incise as a routine when udder is, or has been, in lactation.

2 (b) means iliac nodes in pigs.