



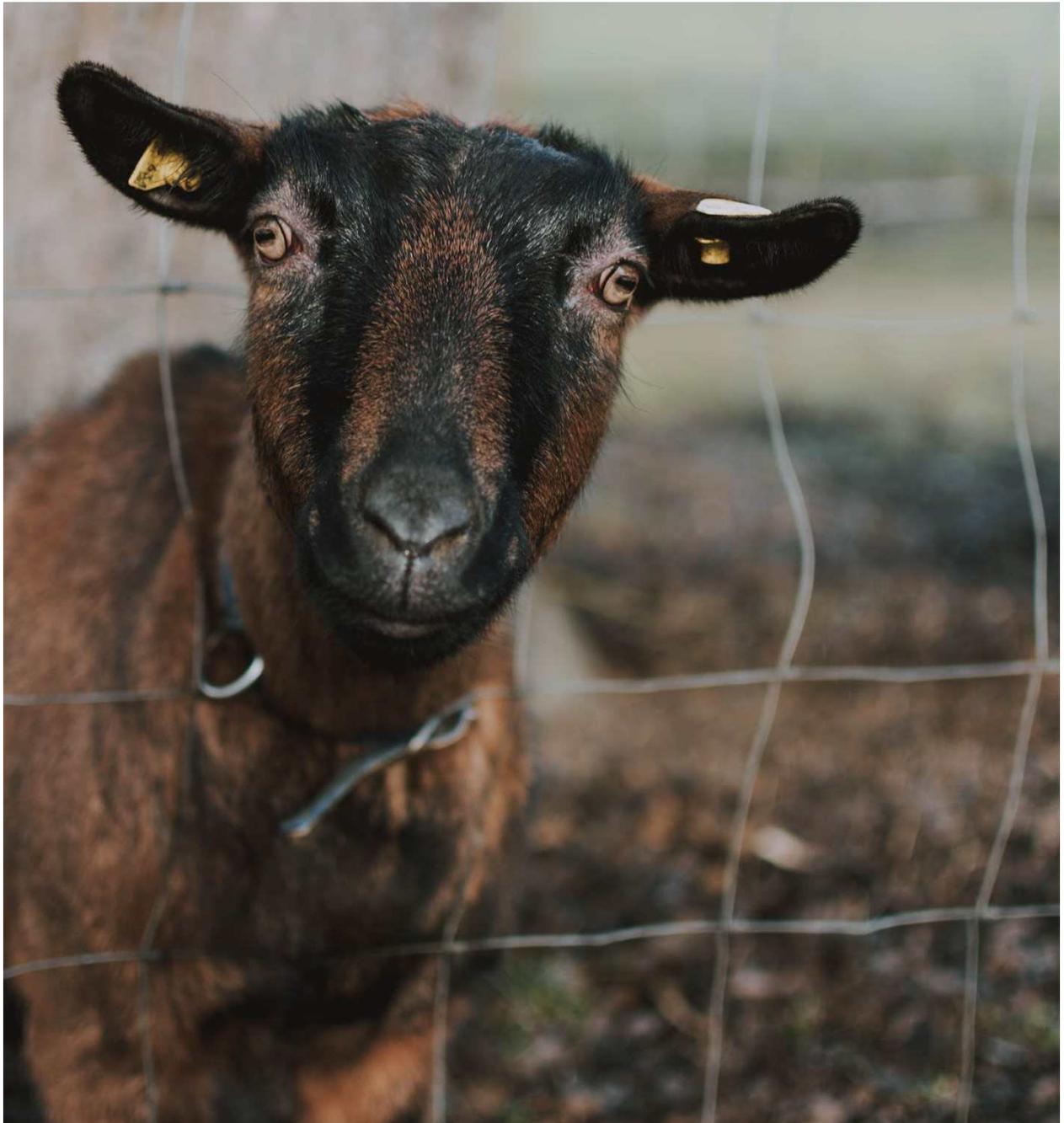
STOP ILLEGAL SLAUGHTER

— An Investigation Report —

(A threat to Health, Hygiene and Habitat)

About FIAPO

Federation of Indian Animal Protection Organisations (FIAPO) is India's apex animal protection organization. As the collective voice of the animal rights movement in India, FIAPO is the catalyst that protects the rights and interests of animals on local, regional and national levels- through education, research, lobbying, mobilization and training. It has 165 members and over 200 supporter organizations across the country.



Preface

The stop illegal slaughter campaign was spearheaded by the Federation of Indian Animal Protection Organizations (FIAPO) to regulate illegal meat shops in India. Stop illegal slaughter campaign is currently present in 7 cities namely Delhi, Bhubaneswar, Bangalore, Kolkata, Hyderabad, Chennai, and Indore.

Thousands of animals are slaughtered illegally every day in India, at places of unchecked cruelty, ranging from roadside shacks to air-conditioned establishments. Animals brought here, are confined, subject to injury and disease and often crammed without food or water. Furthermore, they are illegally slaughtered and sold at establishments that do not even have licenses to operate as commercial establishments. We work with activists, organisations, local bodies, food business regulators, residents' associations, pollution control boards and health & nature clubs to break the chain of institutionalised cruelty in transport, housing and slaughter of all animals.

With the Stop Illegal Slaughter campaign, our long-term vision is not to just address the widespread illegal and unethical practices prevalent in slaughter, but to, bring in legislative reforms for the environment, health and food safety concerns and to create awareness by engaging with local organisations and activists.

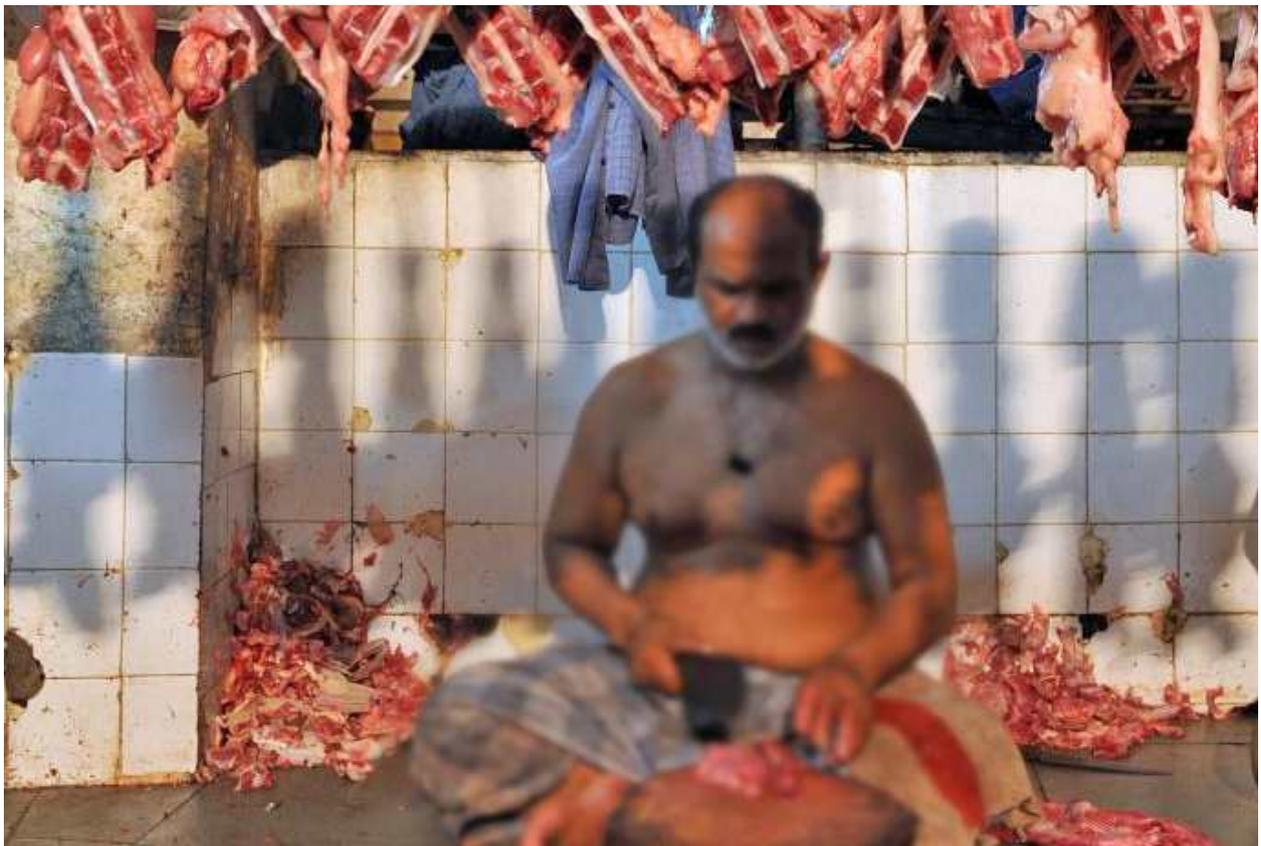


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General Background and Introduction

India is a huge market for meat consumption. In 2019, total meat production in India was 8.11 metric tonnes. A meat shop is a place where meat is sold and it is regulated by the Municipal Corporation Act of that state and the Prevention of Food Adulteration Act 1954. Consumption of meat can increase the risk of disease transmission when the animals are stressed, stored in small cages and when hygiene standards are not maintained during the slaughtering process. Under stress, the animals' immune system is weakened, viral pathogens can intermingle and mutate in ways that make them more transmissible between species.

The problem with Illegal meat shops

Many of the standard practices in a meat shop, in addition to being illegal, are cruel and unethical. They include-

- a) Unlicensed slaughter/fraudulent licenses.
- b) Transport of animals without protection from extremely hot and cold conditions.
- c) Housing of animals in extremely small and unhygienic enclosures.
- d) No medical care to sick and injured animals.
- e) Dead animals being kept with other animals.
- f) Extremely rough handling, no food or water to the animals.
- g) Slaughter of pregnant animals or those with young offspring.
- h) Slaughter in sight of other animals.
- l) Slaughter with rusted instruments, often without stunning.
- j) Skinning of animals alive.
- k) Mutilation of chickens by cutting their feet so they don't run away.
- l) Sale of contaminated meat.
- m) Careless disposal of waste leading to a profusion of scavengers.



Regulations and Legislation in India

In India, the most important legislation pertaining to food is the Food Safety and Standards Act (FSSA), 2006 that overrides all other food-related laws that were in operation prior to it. The Food Safety and Standards Authority of India (FSSAI) initiated harmonisation of India's food regulations as per international standards. The Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 govern the aspect of licensing and registration of food businesses, including meat and meat-based products. Under regulation 2.1, all Food Business Operators (FBO) in the country are required to be registered. A valid license is required for any food-related operation so as to ensure safety, sanitation, and hygiene. The Act has ensured the closure of illegal slaughterhouses and butcher shops. Such businesses are now required to obtain proper licenses and follow hygiene-related guidelines laid by the Food Safety and Standards Authority of India (FSSAI). Even in such shops, permission is only given for goat, sheep, pigs, bovine, poultry and fish to be slaughtered.

The Prevention of Cruelty to Animals (Slaughter House) Rules, 2001 stipulate that a veterinarian must certify that the animal is healthy and disease-free before it is slaughtered for meat. The rules also provide for separate isolation pens for animals suspected to be suffering from contagious and infectious diseases, to segregate them from the remaining animals. Further, several municipal laws apply to the meat markets and slaughterhouses as well.

Section 415 of the Delhi Municipal Corporation Act, 1957 provides that no animal may be slaughtered except at a municipal or registered slaughterhouse. Section 407 of the Act provides that in localities where a municipal slaughterhouse exists, it is illegal for animals to be killed anywhere else. Further, under the Water (Prevention and Control of Pollution) Act, 1974, it is illegal for slaughterhouse/meat shops waste to be discharged into any water body. Under the rules, the Animal Welfare Board of India has the power to inspect any slaughterhouse/meat shop, without notice, to ensure that the provisions of these rules are complied with.



Details of the Investigations

- a) Dates of the Investigations- February 2018- July 2020
- b) Cities covered- Seven cities have been covered for investigation of illegal meat shops which includes Delhi, Bhubaneshwar, Bangalore, Kolkata, Hyderabad, Chennai, and Indore.

Objectives of the Investigation:

- i) To address the widespread illegal and unethical practices prevalent in illegal meat shops.
- ii) To stop illegal slaughtering and to reduce pollution & environmental hazards in the locality.
- iii) To reduce health hazards and attain food safety of meat and meat products.
- iv) Prevention and protection of animal laws.
- v) To check for any other violation of animal-protection, food safety and environment laws and identify the non-compliance of rules, by-laws and Acts by the illegal meat shops.



Executive Summary

This is a report on the investigation conducted by FIAPO on the functioning of the Illegal meat shops and provides a powerful evidence of the inherent cruelty and apparent violation of laws.

The investigation conducted by FIAPO revealed that illegal slaughtering has been taking place at various cities including Delhi, Bhubaneswar, Bangalore, Kolkata, Hyderabad, Chennai and Indore which is an apparent violation of Animal Protection Laws, Prevention of Cruelty to Animals Act, 1960, violation of The Prevention of Cruelty to Animals (Slaughter House Rules) 2001, violation of section 56 and 63 of Food Safety and Standards Act 2006.

FIAPO's investigation of illegal meat shops revealed that there is widespread cruelty in illegal meat shops and the horrific conditions are exposed in the investigation. It was found and observed that chicken and goats are slaughtered freely in the illegal meat shops despite them not being certified by the authorities, Chickens handled in an inhuman way, skinned live and without allowing enough time for the bird to die, Slaughtered carcasses and meat were displayed on counters outside the shops and were exposed to dirt and germs, Live birds kept cages filled with birds beyond capacity, Sale of meat in open unhygienic areas where it is exposed to insects, smoke and dust from the roads, Shop owners are not having licence or registration certificate, lack of personal hygiene of people operating illegal meat shops.

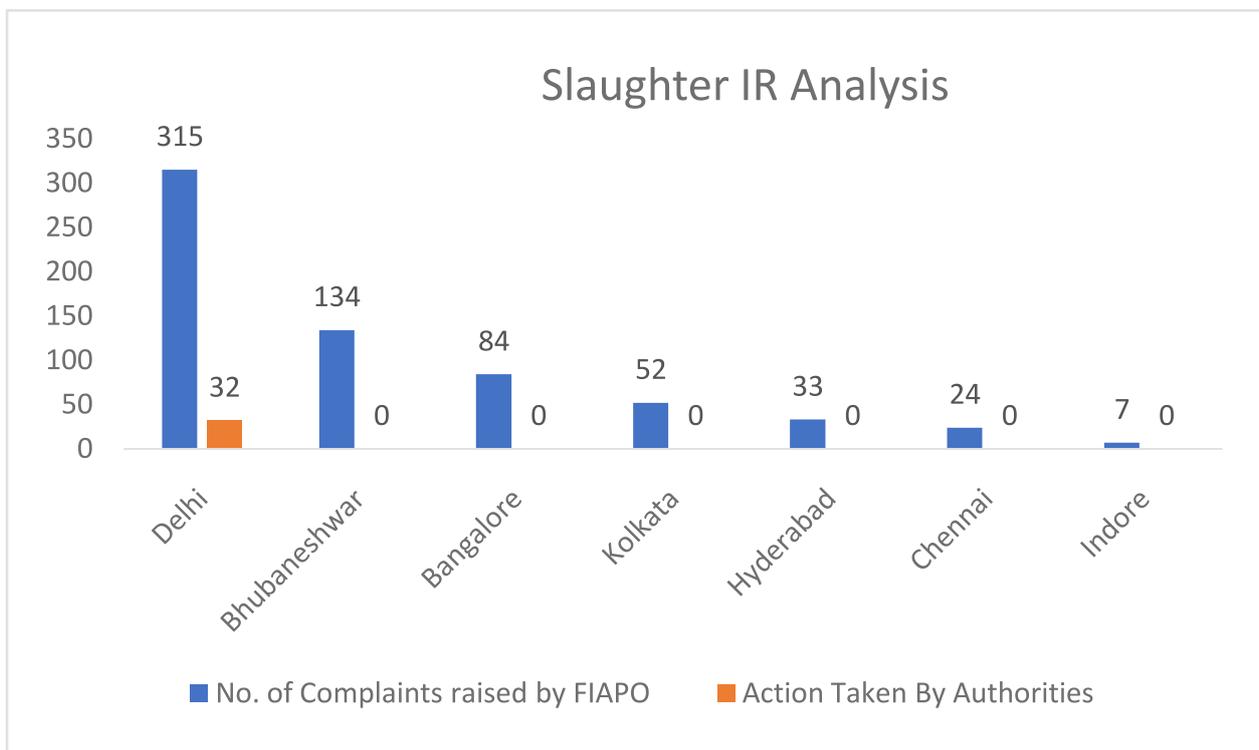
FIAPO also found that chickens and goats were killed in full view of others and they were not stunned before being killed, which is a requirement under the Prevention of Cruelty to Animals (Slaughter House) Rules, 2001, and The Food Safety and Standards (Licensing and Registration of Food Business) Regulation, 2011. This means that their throats were cut with a knife while they were still conscious and able to feel pain.



Observations and Findings

It has been found in the investigation that there is a complete violation of legal, animal welfare, food safety, environment and public health norms and regulations. Below mentioned are the points of observations and findings during the investigations in seven cities of India:

- a) **Apparent Legal Violations-** Unlicensed meat shops pose a grave problem in India. It has been observed while investigation of illegal meat shops that there is virtually no check on illegal slaughtering and to certify all these animals are safe for consumption.



Analysis of Investigation of Illegal Meat Shops

Observations	Apparent Legal Violations
No registration or without license	Violation of Section 63 of FSA 2006- Punishment for carrying out a business without license. It states that if any person or food business operator (except the persons exempted from licensing under sub-section (2) of section 31 of this act) himself or by any person on his behalf who is required to obtain license, manufacturers, sells, stores or distributes or imports any article of food without a license, shall be punishable with imprisonment for a term which may extend to six months and also with a fine which may extend to five lakh rupees.
Sale of meat in open unhygienic areas where it is exposed to insects, smoke and dust from the roads.	Punishable offence under Section 56 of Food Safety and Standards Act 2006- Penalty for unhygienic or unsanitary processing or manufacturing of food which may extend to one lakh rupees. It states that any person who, whether by himself or by any other person on his behalf, manufactures or processes any article of food for human consumption under unhygienic or unsanitary conditions, shall be liable to a penalty which may extend to one lakh rupees.
Lack of personal hygiene of people operating these units.	Punishable offence under section 56 of FSA 2006- Penalty for unhygienic or unsanitary processing or manufacturing of food which may extend to one lakh rupees.
Chicken and goats are slaughtered freely in these units despite them not being certified slaughterhouses	Clear violation of section 3(1) of Slaughterhouse Rules PCA act 2001, which states that “animals cannot be slaughtered except in a recognized licensed slaughter house”.

Observations	Apparent Legal Violations
<p>Slaughtered carcasses and meat were displayed on counters outside the shops and were exposed to dirt and germs.</p>	<p>Punishable offence under Section 56 of FSA 2006- Penalty for unhygienic or unsanitary processing or manufacturing of food.</p> <p>It states that any person who, whether by himself or by any other person on his behalf manufactures or processes any article of food for human consumption under unhygienic or unsanitary conditions, shall be liable to a penalty which may extend to one lakh rupees.</p>
<p>None of these shops were licensed as slaughterhouse, but animals and chickens were seen to be slaughtered continuously.</p>	<p>Clear violation of section 3(1) of Slaughterhouse Rules PCA act 2001, which states that “animals cannot be slaughtered except in a recognized and licensed slaughter house”.</p>
<p>Animals were seen to be slaughtered and skinned in front of other animals and the public.</p>	<p>Violation of Section (1) of Slaughterhouse Rules PCA act 2001. It states “no animal shall be slaughtered in a slaughterhouse in sight of other animals”.</p>
<p>Animals were not stunned before slaughter; they were thrown into a dirty bucket to bleed out (birds) or the blood was collected in a metal trough.</p>	<p>Violation of Slaughterhouse Rules PCA act 2001.</p> <p>Section 6(4)-Every slaughterhouse as soon as possible shall provide a separate space for stunning of animal's prior slaughter, bleeding and dressing of the carcasses.</p> <p>Section 6(6)- A curbed in bleeding area of adequate size as specified by The Central Government shall be provided in a slaughterhouse and it shall be so located that blood could not be splashed on other animals being slaughtered or on the carcass being skinned.</p>

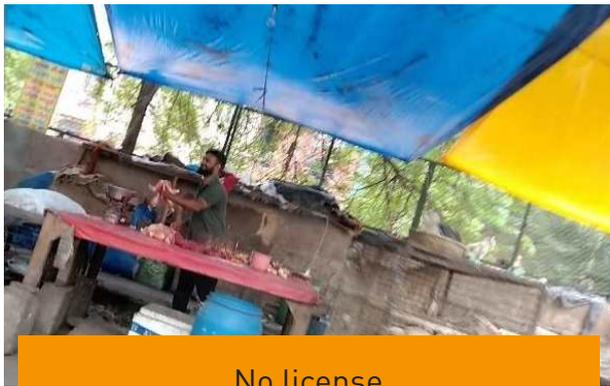
Photographic Evidence of Violation:



No separate Meat preparation room,
no license



No License.
Slaughter in front of live birds



No license



Carcasses being showcased



Carcasses being showcased



Slaughter in front of live birds



Carcasses being showcased



Carcasses being showcased

Photographic Evidence of Violation:



Carcasses being showcased



Carcasses being showcased



Inhuman treatment by standing on live birds's battery cages



Inhuman treatment by standing on live birds's battery cages

- b) **Food Safety Issues** - Food & health safety is indeed a significant concern that takes into account the entire food supply chain. The Food Standards and Safety Authority of India (FSSAI) registration serves as a legal remedy against food-contamination, adulteration, and spreading of the disease-causing pathogens. People have witnessed the turmoil of the Corona Virus. The Food Standards and Safety Authority of India (FSSAI) is the supreme authority which is responsible for regulating and supervising food safety. It is mandatory to take the Food Standards and Safety Authority of India's (FSSAI) basic registration as per the law. According to FSSAI all meat shop and slaughterhouses are required to apply for FSSAI license to run their business. FSSAI license or registration also very much a mandatory document for meat shop in order to address the legal requirement. All the illegal meat shops are not having Food Standards and Safety Authority of India (FSSAI) registration.
- c) **Health Concerns** – It has been found during the investigation that meat shop owners were selling the meat in an unhygienic manner, which can cause several diseases like zoonotic diseases, illness caused by infectious agents could be transmitted from infected animals to humans such as tuberculosis, leptospirosis and brucellosis. There was no veterinary doctor to check them as it is mandatory for each meat shop owner to get goats or chickens tested before slaughtering.
- d) **Environment Concerns-** It has been observed that environmental norms are flouted with impunity in illegal meat shops of seven cities. They pose major environmental hazards due to discrete disposal of waste and highly polluted effluent discharge. Untreated meat shop's waste water includes a mixture of proteins, fibres & fats, which results in a high content of organic matter and contaminates the rivers and drainage systems. When such waste product is directly disposed of to water bodies, it increases several materials like phosphorus, nitrogen, solids and BOD5 levels of the receiving water body, potentially leading to eutrophication.
- e) **An inhumane method of Slaughtering-** It was found that the slaughtering of animals has been done in the sight of live animals. There was no resting place for animals before slaughter. No feed or water was given to animals.

Recommendations

- i) The Prevention of Cruelty to Animals Act, 1960, Prevention of Food Adulteration Act, Food and Safety rules, Municipal Corporation Act, The Prevention of Cruelty to Animals (Slaughter House) Rules, 2001, Food Safety and Standards Act 2006 and the World Organisation for Animal Health (OIE) guidelines should be followed while slaughtering animals to ensure that animals are slaughtered in a humane manner and the meat supplied should be hygienic and fulfil the food safety criteria established by the Food Standard Safety Authority of India.
- ii) All the meat shops must be registered and ensure legal and food safety certification.
- iii) The concerned authorities including Municipal corporation (MC) and Food & Safety Department (FSSAI) must take appropriate action like sending a notice, issues a challan, confiscate their instrument, seal their stores/ shops or cancel their license against the illegal meat shops investigated by FIAPO who have been found of apparent violation of animal protection, food safety, environmental health, and municipal corporation laws.
- iv) Animal Welfare is directly related with the quality of meat production. The animals must be handled, transported, rested and slaughtered using humane practices. If the animals are in stress, the quality and shelf life of the meat will get affected.
- v) Animal waste should be collected, transported and disposed of strictly in accordance with the Municipal Solid Wastes (Management and Handling) Rules, 2000.
- vi) National Green Tribunal, Central and State Pollution Control Board and Central Ground Water Authority must be involved to ensure that there is no illegal extraction of water by these illegal meat shops.
- vii) Safe disposal of animal wastage through proper drainage lines to reduce risks of diseases to society.
- viii) Humane methods of Slaughtering must be adopted. The animals for slaughter should be rested for 24 hours in pens where adequate water and shade are provided to alleviate the stress of the animals during their transportation. The suspected animals should be kept in the isolation pens where detailed examination should be carried out by a qualified veterinarian. The animals should be provided adequate space for resting. Only animals fit for human consumption be sent for slaughter. Animals showing signs of any disease be marked as suspect and kept in isolation pen. No animal in the febrile condition be slaughtered. Animals found not fit for human consumption be declared as condemned on antemortem inspection and removed.

Recommendations

- ix) No animal should be slaughtered in front of live animals.
- x) The State has a duty to ensure that the slaughter of animals is conducted only in places duly licensed by the Food Safety Department, State Pollution Control Board and has a NOC from the local body. Moreover, it should meet the conditions mandated in The Prevention of Cruelty to Animals (Slaughter House) Rules, 2001 promulgated under the Prevention of Cruelty to Animals Act, 1960.



Conclusion

It has been observed and found out that the existing laws are not being followed in the above mentioned seven cities. Meat shop owners sell their wares in an unhygienic manner, which can cause several diseases. These shops are running without a licence, which means that the products they are selling have no quality control. No vets are engaged to check the health of the chicken before they are killed and there is no check on the handling of products. The unsanitary conditions are ideal for spreading disease. The world will surely emerge from the clutches of COVID-19, but any country with animal-based food practices needs to beware that the next novel zoonotic-based outbreak might occur again if the laws, rules and regulations in relation to hygiene, standards are not followed by the meat shops and enforced by the authorities.





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