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GOVERNMENT OF MEGHALAYA
COMMISSIONERATE OF FOOD SAFETY
HEALTH & FAMILY WELFARE DEPARTMENT
LOWER LACHAUMIERE, MEGHALAYA :: SHILLONG

FOOD/DC/Enforcement/2025.66/2005

Dated: Shillong, the
30th June, 2026

A DIRECTIVE

**Mandatory Integrated Equipment Standards and Sanitization Protocols for the
Prevention of Cross-Contamination in Meat Supply Chains**

WHEREAS, the Commissionerate of Food Safety, Meghalaya is committed to safeguarding public health by ensuring the availability of safe and nutritious food for all citizens and preventing cross-contamination in the meat supply chain;

WHEREAS, scientific evidence confirms that climate change characterized by rising temperatures and increased humidity has created an environment where various microorganisms and foodborne pathogens thrive and replicate more rapidly. This inevitable environmental shift increases the risk of rapid meat spoilage and the transmission of zoonotic diseases;

WHEREAS, the use of single chopping surface for different types of meat leads to dangerous bacterial transfer and cross-contamination which is a significant public health hazard significantly exacerbated by these climatic changes;

WHEREAS, Schedule 4, Part IV and Section 4.1.5 of the Food Safety & Standards (Licensing & Registration of Food Businesses) Regulations, 2011 mandated that all equipment and surfaces coming into contact with food must be made of non-absorbent, non-corrosive material and maintained in a manner that prevents contamination;

WHEREAS, the failure to segregate tools is a violation of consumer sentiment and constitutes a deceptive practice that infringes upon a consumer's right to choose food according to their personal and cultural values;

NOW THEREFORE, I, Dr Joram Beda, IAS, Commissioner of Food Safety, Meghalaya, in exercise of powers conferred under Section 30 of the Food Safety & Standards Act, 2006, hereby direct all Meat and Fish Sellers to implement the following integrated equipment standards:

1. Mandatory Colour-Coding Schedule:

<u>Meat Category</u>	<u>Chopping Board Colour</u>	<u>Knife Assignment</u>
Beef	Red/Orange	Dedicated Knife with Red Stickers
Mutton	Yellow	Dedicated Knife with Yellow Stickers
Chicken	Light Blue	Dedicated Knife with Light Blue Stickers
Pork	White	Dedicated Knife with White Stickers
Fish	Natural Wood	Dedicated Knife with Violet Stickers

2. Technical and Sanitization Standards:

- Each colour-coded block and knife must be used exclusively for its designated meat type to prevent the transfer of pathogens between species.
- Chopping Blocks/Boards must be food-grade, non-porous and free from cracks or deep grooves that could harbour bacteria.
- It is observed that the use of traditional aluminium knives has become a matter of public health concern. Unlike authentic historical implements, many modern aluminium alloy knives are frequently prone to oxidation and rusting which may pose potential physical and chemical hazards to food. Therefore, it is hereby directed that only Stainless Steel Knives shall be used.
- All knives should be washed thoroughly with soap and or hot water (82 C) sterilization to effectively neutralize heat-resilient microorganisms.
- For all chopping blocks/boards, an overnight salt treatment is highly recommended to inhibit microbial growth.

Strict adherence to this Directive is both a biological necessity and a moral obligation to the public. Anyone found misusing tools across different meat categories or using rusted/non-standard knives shall be deemed in violation of Sanitary and Hygienic Practices under Schedule 4 of the Food Safety & Standard Act, 2006 and Food Safety & Standard (Licensing & Registration) of Food Businesses of deceptive practices that harm consumers sentiments.

Failure to comply with this Directive shall invite penal action as per the provisions of the Food Safety & Standard Act, 2006.

Sd/-
Dr Joram Beda, IAS
Commissioner [Food Safety]
Meghalaya, Shillong