

# Operation and Maintenance of 5 Slaughter Houses

## Project Summary



**PPP Model**  
Lease



**Project location**  
Kabul and Provinces



**Lead Agency**  
Ministry of Agriculture,  
Irrigation and Livestocks (MAIL)



**Contract Period:**  
10 Years



# Project Description

The Government of Afghanistan is addressing the lack of hygienic slaughterhouses in Afghanistan by developing five (5) slaughterhouses located in Kabul Reshkhoh, Kabul Shakardara, Herat, Mazar and Kunduz with \$30 million grant financing from Asian Development Bank (ADB). The Government through the Ministry of Agriculture, Irrigation and Livestock (MAIL) seeks to outsource the business responsibility, operations, and maintenance to the private sector under Lease PPP contracts.

The business responsibility of the private partners will include sourcing livestock for slaughtering and selling the halal packaged meat products to the following potential buyers: (1) the public, (2) restaurants, (3) supermarkets, (4) government institutions, and (5) export market.

The modular slaughterhouses have been designed to each have a slaughtering capacity of 100 large ruminants and 500 small ruminants per 8-hour shift, and to operate 26 days per month. They can operate 3 shifts per day. Using a modern facility that centralizes livestock slaughtering will facilitate pre and post-mortem inspection and provide higher-quality hides, skins, and intestinal by-products for further processing.

Each slaughterhouse has the following facilities:

- a. Main slaughterhouse building
- b. Livestock pens (Paddock 800m<sup>2</sup>)
- c. Animal path
- d. Slaughtering area 576m<sup>2</sup> (sheep cutting area and cattle cutting area)
- e. The slaughterhouse overhead rail system supported by a dedicated grid of steel columns and beams and fully integrated with the equipment.
- f. By-product area including bone room, liver room, tripe room, skin room and head-foot room (the bone room shall be at controlled temperatures)
- g. Provide cold storage facilities
- h. WWTP with 150 m<sup>3</sup> capacity per shift
- i. Separate processing lines for small and for large ruminants
- j. Administration building
- k. Quarantine building
- l. Worker facilities area/building:
- m. Service building including (boiler room, energy storage, workshop, and first aid room)
- n. Equipped laboratory to meet slaughterhouse routine tests requirements including kit for assurance of proper operation of WWTP.
- o. Incinerator (for waste protein material disposal)
- p. Refrigerated and livestock transportation trucks
- q. Two generators, each with 300KVA capacity
- r. Site infrastructure including roads, parking, sidewalks, stormwater collection system, perimeter fence including fence protection and security, guard room, water supply and distribution system, hot water system, sanitary sewer collection and treatment system, electrical system site communications as per site plan including sterilization pool with all accessories, finishing (line and painting), and construction joints with its all lightning system.

## Key Project Objectives

1. address the increasing demand for safer and more hygienic meat from consumers, and stronger urban environmental and public health concerns from unhygienic and rudimentary slaughtering practices in all major cities.
2. improve the ability of the municipality to enforce legislation requiring animals be slaughtered in licensed premises.
3. establish a contractual relationship with the private sector that sustainably operates, maintains and profitably runs the business of the slaughterhouses.
4. increase the potential for further value-adding enterprises that use by-products or provide inputs to facilities.
5. increased value associated with reduced damage to skins, hides, and casings; and substitution of imported frozen meat.
6. income for government through the lease fee and for the private sector through the slaughterhouse operation and livestock business activities.
7. create jobs during slaughterhouse operation.