TAMALE

ENHANCING MEAT SAFETY AND PUBLIC HEALTH AT THE TAMALE ABATTOIR THROUGH IMPROVED WATER ACCESS



The Tamale pilot addressed chronic water scarcity at the Shishegu abattoir, which undermined operational efficiency, meat hygiene and public health. Inadequate sanitation at the facility potentially exposed more than 700,000 residents to risks associated with meat contamination, with the abattoir's wider catchment exceeding one million people. The project tested whether a hybrid water system could provide a reliable solution where groundwater extraction had failed.

The intervention designed and constructed an underground storage tank linked to a rainwater-harvesting network and municipal pipeline, providing a combined source of water. It was co-developed through engagement between the Tamale Metropolitan Assembly, butchers' associations, women water providers and technical partners. The process generated strong stakeholder ownership and acceptance of the technological model, while the assessment concluded that decentralised water augmentation and governance were technically and institutionally feasible for urban food infrastructure.



The future direction is explicitly towards replication: participants at the impact-evaluation workshop unanimously supported extending the model to Tamale's satellite butcheries. The pilot findings stress, however, that scaling requires continued multi-stakeholder engagement, maintenance and financing; the butchers' association and Assembly may contribute, but external donor support is also considered necessary.



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