SCHEDULE 3

TRANSITIONAL MEASURES

PART III

USED COOKING OIL IN ANIMAL FEED(1)

Scope

- 1. Notwithstanding the prohibition on feeding farmed animals with catering waste or feed material containing or derived from catering waste, used cooking oil may be used for the production of animal feed if it has been collected, treated and blended in accordance with this Part.
 - 2. This Part is confined to used cooking oil which
 - (a) originates exclusively in restaurants, catering facilities and kitchens, including central kitchens and household kitchens; and
 - (b) is intended for the production of animal feed.

Approvals

- 3.—(1) The Department shall approve
 - (a) collectors of used cooking oil if it is satisfied that the collector complies with the requirements of this Part; and
 - (b) operators of premises on which used cooking oil is treated or mixed with other oils if it is satisfied that the premises and operation comply with the requirements of this Part.
- (2) The approval shall only be granted if the collector or operator was collecting, treating or blending used cooking oils on 1st November 2002.
 - 4. The approval shall specify
 - (a) the name of the operator and the address of the approved premises; and
 - (b) in the case of treatment premises, the parts of the premises in which used cooking oil may be received and treated;
 - (c) the expiry date which shall be no later than 31st October 2004.
- 5.—(1) Approval shall be suspended immediately if the conditions under which it was granted are no longer fulfilled.
- (2) Once suspended, the approval shall only be reinstated subject to fulfilment of the requirements of the Community Regulation in their entirety.

General obligations

- 6.—(1) Used cooking oil shall be collected, transported, stored, handled, treated and used in accordance with this Part.
 - (2) A person who contravenes sub-paragraph (1) shall be guilty of an offence.

(1) THIS PART OF THE SCHEDULE ENFORCES COMMISSION DECISION 2003/320/
EC ON TRANSITIONAL MEASURES UNDER REGULATION (EC) NO. 1774/2002
OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL AS REGARDS
THE USE IN FEED OF USED COOKING OILS, O.J. NO. L117, 13.5.2003, P. 24

- (3) Any used cooking oil which does not comply with the provisions of this Part shall be disposed of as directed by notice by an inspector.
 - 7. Used cooking oil shall be
 - (a) collected by an approved collector;
 - (b) treated by an approved operator on approved treatment premises, and
 - (c) mixed with other oils by an approved operator on approved blending premises.

Collection and transportation of used cooking oil

- 8.—(1) Used cooking oil shall be collected and transported in lidded containers or leak proof vehicles and identified in such a way that the contents, even after mixing, are traceable to all the premises of origin.
- (2) Collectors shall take all necessary measures to ensure that the used cooking oil collected is free from contamination by harmful substances.
- (3) Reusable containers, and all reusable items of equipment or appliances that come into contact with used cooking oil, shall be cleaned, washed and disinfected after each use.
- (4) Vehicles or containers which carry any material which could contaminate the used cooking oil shall be thoroughly cleansed and disinfected before they are used to carry used cooking oil.

Approved premises and the operation of blending premises

- 9. The operator of approved premises shall ensure that the premises comply with, and are operated in accordance with, the provisions of this Part.
- 10.—(1) Before mixing with other oil, operators of blending premises must in addition ensure that each batch of used cooking oil is tested to ensure compliance with the standards in paragraph 16. A batch shall be no greater than 30 tonnes.
- (2) Collectors and operators of approved premises shall ensure that used cooking oil that does not comply with the standards in paragraph 16 is not used for animal feed.

Approved premises

- 11.—(1) Approved premises shall be constructed in such a way that they are easy to clean and disinfect.
 - (2) Unauthorised persons and animals shall not have access to the premises.
- (3) The premises shall have adequate facilities for cleaning and disinfecting the containers or receptacles in which used cooking oil is received and, where appropriate, the vehicles in which it is transported.
 - (4) The premises shall have adequate lavatories and washing facilities for staff.
 - (5) The premises shall have a covered space, clearly marked, to receive used cooking oil.
- (6) Where appropriate, the premises shall have a separate storage area for any used cooking oil that is not suitable for use in animal feed.
- (7) Tanks shall be sealed with vents located and screened in a manner that prevents entry by contaminants or pests.
 - (8) Pipework shall be sealed when not in use.

Operators' own-checks

- 12.—(1) Operators of approved premises shall adopt all measures necessary to comply with the requirements of this Part.
- (2) They shall put in place, implement and maintain a procedure developed in accordance with the principles of the system of hazard analysis and critical control points (HACCP).
 - (3) They shall in particular
 - (a) identify and control the critical control points in the premises,
 - (b) establish and implement methods for monitoring and checking such critical control points and keep records of such checks for at least two years, and
 - (c) ensure the traceability of each batch received and despatched.
- 13.—(1) The operator of approved blending premises shall carry out checks and take samples for the purposes of checking compliance with the standards in paragraph 16.
- (2) Where the results of a check or a test show that the used cooking oil does not comply with the provisions of this Part, the operator shall
 - (a) establish the causes of failures of compliance;
 - (b) ensure that the oil is not despatched for use in feedingstuffs;
 - (c) instigate appropriate decontamination and cleaning procedures; and
 - (d) where used cooking oil has already been despatched for use in feedingstuffs, or incorporated into feedingstuffs, take all necessary measures to ensure that feedingstuffs containing the oil are not fed to livestock.
 - 14.—(1) The operator shall record the results of the checks and tests.
- (2) The operator shall keep a sample of each consignment of used cooking oil despatched from the premises and shall keep it for at least six months.

Hygiene requirements in approved premises

- 15.—(1) Containers, receptacles and, where appropriate, vehicles used for transporting used cooking oil shall be cleaned in a designated area.
- (2) Preventive measures against birds, rodents, insects or other vermin shall be taken systematically.
- (3) Used cooking oil intended for use in animal feed shall not be stored in the same area as used cooking oil which is not suitable for use in animal feed or products which may pose a risk to animal or human health.
 - (4) Cleaning procedures shall be established and documented for all parts of the premises.
 - (5) Hygiene control shall include regular inspections of the environment and equipment.
 - (6) Inspection schedules and results shall be recorded.
 - (7) Installations and equipment shall be kept in a good state of repair.
 - (8) Measuring equipment shall be calibrated at least once a year.
- (9) Tanks and pipes shall be cleaned internally at least once a year or when there is build-up of water and physical contaminants.
- (10) Treated used cooking oil must be handled and stored in such a way as to preclude contamination.

Specification for used cooking oil for use in animal feed

- 16.—(1) Used cooking oil shall meet the following minimum standards before use in animal feed.
- (2) Physical contamination:
 - (a) moisture and impurities: <3%
 - (b) impurities: <0.15 %.
- (3) Presence of mineral oil: absence.
- (4) Presence of oxidised fatty acids: >88% Elutable Fatty acid content.
- (5) Presence of pesticide residues: complies with Directive 2002/32/EC of the European Parliament and of the Council on undesirable substances in animal feed(2).
 - (6) Presence of PCBs: <100ppb for the 7 main congeners(3).
 - (7) Presence of Salmonella: absence.
 - (8) Presence of animal fat:
 - (a) Pentadecanoic acid (C15): <0.2%
 - (b) Cis-9-hexadecanoic acid (C16: 1): <2%
 - (c) Heptadecanoic acid (C17): <0.4%
 - (d) Cis-9-heptadecanoic acid (C17: 1): <0.3%
 - (e) Fatty acids with a chain length of 20 carbon atoms or more (C20+): < 5%.

Commercial documents

- 17.—(1) Commercial documents may be in written or electronic form.
- (2) A written commercial document or a printout of an electronic document shall accompany the consignment of used cooking oil during transportation.
- (3) The producer, receiver and carrier shall each retain a copy of a written commercial document or, for electronic information, a printout of that information.
 - (4) Commercial documents shall contain the following information
 - (a) the address of the premises from which the used cooking oil was taken;
 - (b) the date on which the used cooking oil was taken from the premises;
 - (c) the quality and description of the used cooking oil;
 - (d) the quantity of the used cooking oil;
 - (e) the name and the address of the carrier;
 - (f) the destination of the used cooking oil; and
 - (g) a unique reference number that links the collector and the container or vehicle to the premises from which the used cooking oil was taken.

Records

- 18.—(1) A person consigning, transporting or receiving used cooking oil shall keep a record containing the information specified in the commercial document.
- (2) For used cooking oil which is suitable for use in animal feed, the records shall in addition provide for full traceability of the oil from the premises of origin to its incorporation into animal feed.

⁽²⁾ O.J. No. L140, 30.5.2002, p. 10

⁽³⁾ ICES 7 polychlorinated biphenyls

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

(3) For used cooking oil which is not suitable for use in animal feed, the person consigning the oil for disposal shall in addition keep a record showing the method and place of disposal and the date the oil was consigned for disposal.

List of premises

- 19.—(1) The Department shall maintain a list of the names and addresses of approved:
 - (a) collectors of used cooking oil;
 - (b) operators of treatment premises; and
 - (c) operators of blending premises.
- (2) Each collector and operator of approved premises shall be assigned an official identification number.
 - (3) The Department shall make this list publicly available.