

SCHEDULE 3

Regulations 4(2)(a)(ii), and (11) and 7(1)
(e)

Construction, Layout and Equipment of Cutting Premises (except low throughput Cutting Premises) — Additional Requirements

1. In addition to the general requirements contained in Schedule 1 all cutting premises shall have—

- (a) suitable and sufficient refrigerated rooms, provided with a recording thermometer or recording telethermometer for each room for—
 - (i) the storage of fresh meat; and
 - (ii) the separate storage of packaged fresh meat;
- (b) a room for cutting up fresh meat and for wrapping fresh meat in accordance with the requirements of Part I of Schedule 13, such room to have a recording thermometer or recording telethermometer;
- (c) a separate room or rooms capable of being securely locked for the retention of fresh meat rejected as being unfit for human consumption unless such meat is removed as often as may be necessary, and in any case at least once daily, and the quantity of such meat is not sufficient to require the provision of a separate room or rooms: in such circumstances suitable, sufficient and lockable receptacles with closely fitting covers to be provided which shall be used only for holding fresh meat rejected as being unfit for human consumption and to be clearly marked to that effect: any chutes used to transport such meat to be so constructed and installed as to avoid any risk of contamination of fresh meat which has been declared fit;
- (d) a suitable and separate room for the packaging of cut fresh meat: except that cutting, boning, wrapping and packaging of fresh meat may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
- (e) a suitable room for the storage under hygienic conditions of wrapping and packaging material where such operations are carried out in the cutting plant;
- (f) an OVS room; and
- (g) a suitable place (which may be situated outside the boundary of the cutting premises), and adequate equipment, for the cleaning and disinfection of vehicles used for the transport of fresh meat.