
STATUTORY RULES OF NORTHERN IRELAND

1997 No. 494

FOOD

Meat Products (Hygiene) Regulations (Northern Ireland) 1997

Made - - - - 13th November 1997

Coming into operation 8th December 1997

**MEAT PRODUCTS (HYGIENE)
REGULATIONS (NORTHERN IRELAND) 1997**

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SCHEDULE 1 General Conditions

- Part I — General Conditions for Approval of Establishments
Part II — General Conditions of Hygiene

A.

General conditions of hygiene applicable to establishments, equipment and tools

1. Equipment and instruments used for working on raw materials and...
2. No animals may enter the rooms. Rodents, insects and any...
3. Subject to it being acceptable to the enforcement authority, working...

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4. Potable water shall be used for all purposes. Exceptionally, non-potable...
5. Detergents, disinfectants and similar substances must be used in accordance...
6. The spreading of sawdust or any other similar substance on...

B.

General conditions of hygiene applicable to staff

- SCHEDULE
1. Proper standards of cleanliness are required of staff at all...
 2. The occupier of meat products premises shall take all the...
Special Conditions
- 2
- Part I — Special Conditions for Approval of Meat Products Premises
1. In addition to the general requirements laid down in Part...
 2. Depending on the type of product involved, and subject to...
- Part II — Special Conditions of Hygiene for Premises Preparing Meat Products
1. Rooms used for storing or working on foodstuffs other than...
 2. Raw materials and the ingredients forming part of the composition...
 3. The use of wood is permitted in rooms in which...
 4. The temperature in rooms or parts of rooms where work...
 5. Subject to paragraphs 6 and 7, where necessary during cutting,...
 6. Paragraph 5 does not apply to non-industrial meat products premises...
 7. The enforcement authority may grant a derogation from the requirement...
- Part III — Requirements for Raw Materials to be Used for the Manufacture of Meat Products
1. (1) Subject to paragraph (3), meat which is to be...
 2. Meat products which are to be used as a raw...
 3. Minced meat and meat preparations intended to be used in...
 4. The presence of products of animal origin, other than meat...
 5. This Part is without prejudice to the Specified Material legislation...
- Part IV — Supervision of Production
1. Premises shall be subject to supervision by an authorised officer...
 2. The authorised officer shall have free access at all reasonable...
- Part V — Wrapping, Packaging and Labelling
1. Wrapping, packaging and labelling shall take place under satisfactory hygiene...
 2. Wrapping and packaging may not be re-used for meat products,...
 3. Manufacture of meat products and packaging operations may take place...
 4. They may also take place in the same room if—...
 5. The species of meat used in the manufacture of the...
 6. If the product is contained in packaging not intended for...
- Part VI — Health Mark
1. Descriptions of health mark
 2. The Northern Ireland regional health mark shall consist of a...
 3. In the case of meat products from premises approved under...
 4. Other provisions
 5. Subject to paragraph 6, where meat products marked in accordance...

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6. The health marking of meat products is not necessary—
7. The United Kingdom EC health mark or Northern Ireland regional...
8. The mark may also be on an irremovable plate of...
9. Where a meat product contains other foodstuffs of animal origin...

Part VII — Storage and Transport

1. Meat products must be stored— (a) in the rooms provided...
2. Meat products shall be despatched in such a way that...
3. Meat products shall, if the product so requires, be transported...
4. Subject to paragraph 5, meat products shall be accompanied by...
5. The requirements of paragraph 4 shall not apply where it...

Part VIII — Special Conditions for Pasteurised or Sterilised Meat Products in Cans and Other Hermetically Sealed Containers

— Part IX Special Conditions for Meat-based Prepared Meals

SCHEDULE 3 Storing, Rewrapping and Assembly of Meat Products

- Part I — Requirements for Ambient Stores
- Part II — Requirements for Rewrapping Centres
- Part III — Requirements for Cold Stores
1. The following provisions of Schedule 1 have effect, where appropriate,...
2. Every room in a cold store in which meat products...
3. The occupier of the cold store shall ensure that meat...
4. The occupier of the cold store shall ensure that—
5. The occupier of any premises at which meat products are...

SCHEDULE 4

SCHEDULE 5 Specific Hygiene Standards for the Manufacture of Other Products of Animal Origin Intended for Human Consumption

- Part I — General Conditions
- Part II — Special Conditions for Rendered Animal Fats, Greaves and By-Products

A.

Standards applicable to premises collecting or processing raw materials

1. Centres for the collection of raw materials and further transport...
2. The processing premises shall have at least:

B.

Additional hygiene requirements relating to the preparation of rendered animal fat, greaves and by-products

1. Raw materials shall originate from animals which received ante and...
2. The raw materials shall consist of adipose tissues or bones...
3. Subject to paragraphs 4 and 5, for the preparation of...
4. Raw materials may be stored and transported unrefrigerated provided that...
5. Raw materials collected at retail shops or in premises adjacent...
6. Vehicles and containers for the collection and transport of raw...
7. Before rendering, raw materials shall be inspected for the presence...
8. Raw materials shall be rendered by heat, pressure or other...

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9. Rendered animal fat which is prepared in accordance with the...
 10. Rendered animal fat, depending on type, shall meet the following...
 11. Greaves intended for human consumption shall be stored:
- Part III — Special Conditions for Stomachs, Bladders and Intestines
Explanatory Note