
STATUTORY RULES OF NORTHERN IRELAND

1999 No. 418

**Animal By-Products (Identification)
Regulations (Northern Ireland) 1999**

Sterilisation and staining of animal by-products in slaughter-houses or game processing facilities

6.—(1) Subject to paragraph (2), it shall be the duty of the occupier of a slaughter-house or game processing facility to ensure that any animal by-product is sterilised or stained immediately.

(2) The requirement imposed by paragraph (1) shall not apply to any animal by-product—

- (a) which is placed in a room and in a receptacle designed to hold animal by-products awaiting sterilisation and bearing a notice that its contents are to be sterilised on the premises, and which is then sterilised there;
- (b) which is immediately moved to accommodation in the slaughter-house or game processing facility and placed in a receptacle as required by paragraph 1(h) of Schedule 2, paragraph 1(g) of Part I of Schedule 5, paragraph 1(s) of Part II of Schedule 6 or paragraph 1(p) of Part III of Schedule 6 to the Fresh Meat (Hygiene and Inspection) Regulations (Northern Ireland) 1997⁽¹⁾, and which is stained there; or
- (c) which is intended to be removed from the slaughter-house or game processing facility in accordance with regulation 10(3), and which is placed in a room and in a receptacle designed to hold animal by-products awaiting sterilisation.

(3) Any animal by-product which is placed in a receptacle as referred to in paragraph (2) shall be sterilised, stained or removed from the slaughter-house or game processing facility in accordance with regulation 10(3) as soon as is reasonably practicable.

⁽¹⁾ S.R. 1997 No. 493 as amended by S.R. 1998 No. 237