
STATUTORY RULES OF NORTHERN IRELAND

2005 No. 356

FOOD

The Food Hygiene Regulations (Northern Ireland) 2005

Made - - - - *28th July 2005*

Coming into operation *1st January 2006*

**THE FOOD HYGIENE REGULATIONS
(NORTHERN IRELAND) 2005**

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Status: This is the original version (as it was originally made).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

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1.	Offence
2.	Liquid oils or fats
3.	The bulk transport in sea-going vessels of liquid oils or...
4.	The captain of a sea-going vessel transporting, in tanks, bulk...
5.	Where the cargo has been trans-shipped, in addition to the...
6.	Upon request, the captain of the vessel shall provide the...
7.	Raw sugar
8.	The receptacles, containers or tankers referred to in paragraph 7...
9.	A food business operator who is responsible for the transport...
10.	The documentary evidence shall accompany the consignment of raw sugar...
11.	On request, a food business operator responsible for the transport...
12.	Raw sugar which has been transported by sea in receptacles,...
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- SCHEDULE 5 DIRECT SUPPLY BY THE PRODUCER OF SMALL QUANTITIES OF MEAT FROM POULTRY AND LAGOMORPHS SLAUGHTERED ON THE FARM
1. Scope
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 4. The producer shall— (a) keep a record in adequate form...
- SCHEDULE 6 RESTRICTIONS ON THE SALE OF RAW MILK INTENDED FOR DIRECT HUMAN CONSUMPTION
1. Any person who sells raw milk intended for direct human...
 2. (1) If any person other than the occupier of a...
 3. The occupier of a production holding may only sell raw...
 4. A distributor may only sell raw cows' milk intended for...
 5. The raw milk shall meet the following standards: Plate count...
 6. In the case where farm premises are being used for...
 7. In any case where the Agency carries out sampling, analysis...
 8. In this Schedule— “distributor” means a person who sells raw...
- SCHEDULE 7 REVOCATIONS
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