
STATUTORY INSTRUMENTS

1992 No. 2037

FOOD

The Fresh Meat (Hygiene and Inspection) Regulations 1992

<i>Made</i>	- - - -	<i>21st August 1992</i>
<i>Laid before Parliament</i>		<i>10th September 1992</i>
<i>Coming into force</i>		
<i>Regulations 4, 5, 6 and 9</i>		<i>1st October 1992</i>
<i>Remainder</i>		<i>1st January 1993</i>

THE FRESH MEAT (HYGIENE AND INSPECTION) REGULATIONS 1992

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2. Interpretation
3. Exemption

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LICENSING OF SLAUGHTERHOUSES, CUTTING PREMISES, COLD STORES, FARMED GAME HANDLING FACILITIES AND FARMED GAME PROCESSING FACILITIES

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SCHEDULE 1 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF SLAUGHTERHOUSES (EXCEPT LOW THROUGHPUT SLAUGHTERHOUSES), CUTTING PREMISES (EXCEPT LOW THROUGHPUT CUTTING PREMISES) AND COLD STORES— GENERAL REQUIREMENTS

1. All slaughterhouses, cutting premises and cold stores shall have—
2. Every room in any slaughterhouse, cutting premises or cold store...

SCHEDULE 2 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF SLAUGHTERHOUSES (EXCEPT LOW THROUGHPUT SLAUGHTERHOUSES)— ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1...
2. In the case of a slaughterhouse where swine and other...
3. The room and facilities referred to in sub-paragraph 1(j) above...

SCHEDULE 3 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF CUTTING PREMISES—ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1...

SCHEDULE 4 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF COLD STORES—ADDITIONAL REQUIREMENTS

SCHEDULE 5 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF LOW THROUGHPUT, SLAUGHTERHOUSES AND LOW THROUGHPUT CUTTING PREMISES

PART I — GENERAL REQUIREMENTS

1. All low throughput slaughterhouses and low throughput cutting premises shall...
2. The equipment and rooms referred to in paragraph 1(h) and...
3. Every room in any low throughput slaughterhouse or cutting premises...

PART II — ADDITIONAL REQUIREMENTS

SCHEDULE 6 — OPERATION AND CONSTRUCTION OF FARMED GAME HANDLING FACILITIES AND FARMED GAME PROCESSING FACILITIES

PART I — GENERAL REQUIREMENTS APPLICABLE TO FARMED GAME HANDLING FACILITIES

1. The occupier of every farmed game handling facility shall ensure...

PART II — GENERAL REQUIREMENTS APPLICABLE TO FARMED GAME PROCESSING FACILITIES

1. The farmed game processing facility shall have—
2. Every room in which farmed game meat is produced, worked...
3. The occupier of every farmed game processing facility shall ensure...

PART III — GENERAL REQUIREMENTS APPLICABLE TO LOW THROUGHPUT FARMED GAME PROCESSING FACILITIES

1. All low throughput farmed game processing facilities shall have—
2. The equipment and rooms referred to in sub-paragraphs 1(g) and...
3. Every room in which farmed game meat is produced, worked...
4. The occupier of every low throughput farmed game processing facility...

SCHEDULE 7 — HYGIENE REQUIREMENTS IN RELATION TO STAFF, PREMISES, EQUIPMENT AND IMPLEMENTS

PART I — REQUIREMENTS APPLICABLE IN ALL PREMISES

1. The occupier of any premises shall keep it, or cause...
2. No person shall engage in the handling of fresh meat...
3. Every person engaged in slaughtering animals or working on or...
4. No person shall— (a) urinate, defecate or spit on the...
5. Every person entering an approved premises shall, before handling any...

PART II — ADDITIONAL REQUIREMENTS APPLICABLE IN ALL SLAUGHTERHOUSES AND FARMED GAME PROCESSING FACILITIES

1. The occupier of every slaughterhouse and farmed game processing facility...
2. No person shall— (a) when stirring any blood intended for...

SCHEDULE 8 — ANTE-MORTEM HEALTH INSPECTION REQUIREMENTS

1. Subject to paragraph 2 below, animals intended for slaughter for...
2. An animal to which the provisions of regulation 21 of...
3. The ante-mortem health inspection shall be made under adequate natural...
4. The ante-mortem health inspection shall determine— (a) whether the animals...
5. Animals shall not be slaughtered for the production of fresh...

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6. (1) An animal which shows any of the conditions mentioned...
7. In the case of a live animal imported into the...

SCHEDULE 9 — SLAUGHTER AND DRESSING PRACTICES—
REQUIREMENTS APPLICABLE IN SLAUGHTERHOUSES
AND FARMED GAME PROCESSING FACILITIES

1. The occupier and persons engaged in the handling of fresh...
2. In any slaughterhouse— (1) where bovine animals, sheep, goats, solipeds...

SCHEDULE 10 — POST-MORTEM HEALTH INSPECTION REQUIREMENTS
APPLICABLE IN SLAUGHTERHOUSES AND FARMED GAME
PROCESSING FACILITIES

PART I — GENERAL REQUIREMENTS

1. At every slaughterhouse and every farmed game processing facility, the...
2. The inspection shall include— (a) visual examination of the slaughtered...

PART II — SPECIFIC REQUIREMENTS FOR BOVINE ANIMALS NOT
LESS THAN SIX WEEKS OLD

1. In the case of bovine animals not less than six...

PART III — SPECIFIC REQUIREMENTS FOR BOVINE ANIMALS UNDER
SIX WEEKS OLD

1. In the case of bovine animals under six weeks old...

PART IV — SPECIFIC REQUIREMENTS FOR SWINE

1. In the case of swine the inspection shall include—
2. An investigation for *Cysticercus cellulosae* shall be carried out which...
3. If an abscess is found in the carcase or in...

PART V — SPECIFIC REQUIREMENTS FOR SHEEP AND GOATS

1. In the case of sheep and goats the inspection shall...
2. Where an inspector or official veterinary surgeon has reason to...

PART VI — SPECIFIC REQUIREMENTS FOR SOLIPEDS

1. In the case of solipeds the inspection shall include—
2. An investigation for glanders shall be carried out by means...

PART VII — SPECIFIC REQUIREMENTS FOR FARMED DEER

1. In the case of farmed deer the inspection shall include—...
2. Where an inspector or official veterinary surgeon has reason to...

PART VIII — ADDITIONAL REQUIREMENTS WHERE TUBERCULOSIS IS
SUSPECTED

PART IX — INDICATIONS OF UNFITNESS FOR HUMAN CONSUMPTION

1. (1) If upon inspection of any carcase an inspector or...
2. An inspector or official veterinary surgeon shall condemn the blood...
3. An inspector or official veterinary surgeon shall, in determining for...
4. (1) Where an inspector or official veterinary surgeon is satisfied...
5. An inspector or official veterinary surgeon shall regard either of...
6. Where an inspector or official veterinary surgeon is satisfied that...
7. Where an inspector or official veterinary surgeon is satisfied that...
8. Every person who causes any part of a carcase or...
9. Where an inspector or official veterinary surgeon is satisfied that...
10. Where an inspector or official veterinary surgeon is satisfied that...
11. Where the blood or offal of several animals is collected...
12. Fresh meat from horses shall be examined for trichinellosis and...
13. Where the appropriate Minister so directs, an official veterinary surgeon...
14. Without prejudice to paragraph 13 above, where the appropriate Minister...

SCHEDULE 11 — CUTTING PRACTICES—REQUIREMENTS APPLICABLE IN CUTTING PREMISES

1. The occupier of the cutting premises shall ensure that—
2. Notwithstanding sub-paragraphs 1(d), (e) and (f) above and sub-paragraph 1(q)...

SCHEDULE 12 — HEALTH MARKING

1. Subject to paragraph 2 below, the health mark shall consist...
2. In the case of the fresh meat and farmed game...
3. (1) Carcasses weighing more than 65 kg shall have the...
4. Livers (including sliced livers) of bovine animals, swine and solipeds...
5. Cuts obtained in cutting premises from carcasses marked with the...
6. Cuts of pig belly and back fat from which the...
7. No colour shall be used for marking fresh meat in...

**SCHEDULE 13 — WRAPPING AND PACKAGING OF FRESH MEAT
PART I — WRAPPING**

1. The occupier of any premises shall ensure that—
2. The requirement in sub-paragraph (1)(a) above for wrapping material to...

PART II — PACKAGING

1. The occupier of any premises shall ensure—
2. The occupier of every slaughterhouse or farmed game processing facility...

SCHEDULE 14 — STORAGE OF FRESH MEAT—REQUIREMENTS APPLICABLE IN COLD STORES

1. The occupier of the cold store shall ensure that fresh...
2. The occupier of the cold store shall ensure that—

SCHEDULE 15 — FREEZING OF FRESH MEAT

1. The occupier of any premises at which fresh meat is...
2. The occupier of any cold store shall ensure that fresh...

SCHEDULE 16 — HEALTH CERTIFICATE

1. The health certificate which will accompany the fresh meat shall...
2. The health certificate shall be provided by the appropriate Minister...

SCHEDULE 17 — TRANSPORT OF FRESH MEAT— REQUIREMENTS APPLICABLE TO OCCUPIERS OR PERSONS RESPONSIBLE FOR THE CONTROL AND MANAGEMENT OF TRANSPORT

1. Subject to sub-paragraph 1(q) of Schedule 9, fresh meat shall...
2. The interior surfaces of vehicles used for the transport of...
3. (1) Vehicles used for the transport of fresh meat shall...
4. Vehicles used for conveying live animals or any substance which...
5. Fresh meat shall not be transported in the same vehicle...
6. Stomachs shall be scalded or cleaned and feet and heads...
7. Fresh meat shall not be transported in vehicles which are...
8. Carcasses, half carcasses, wholesale cuts of half carcasses and quarter...
9. The viscera may only be transported in strong, clean and...

SCHEDULE 18 — MODEL DECLARATION TO ACCOMPANY AN ANIMAL FOR SLAUGHTER EXHIBITING SIGNS OF INJURY, PHYSICAL DEFECT OR ILLNESS

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SCHEDULE 19 — VETERINARY CERTIFICATE

SCHEDULE 20 — CERTIFICATE OF ANTE-MORTEM HEALTH INSPECTION
AND SLAUGHTER OF FARMED GAME

SCHEDULE 21 — MEAT HYGIENE APPEALS TRIBUNAL

1. Each Tribunal shall consist of a Chairman or a Deputy...
2. (1) The Chairman or Deputy Chairman shall be an independent...
3. Each Tribunal may be serviced by a Secretary and such...
4. The terms of appointment and the remuneration of the members,...

SCHEDULE 22 — QUALIFICATIONS OF INSPECTORS

1. Registered Medical Practitioner; or
2. Member of the Royal College of Veterinary Surgeons; or
3. The holder of a valid— (a) Certificate or Diploma of...

SCHEDULE 23 — REVOCATIONS

Explanatory Note