
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 Minister of Agriculture, Fisheries and Food, the Secretary of State for Health, the Secretary of State for Scotland and the Secretary of State for Wales, acting jointly, in exercise of the powers conferred by sections 4(1), 5(6), 16(1)(b), (c), (d), (e) and (f), 16(2)(a), 17(1), 19(1)(b), 26, 37(2), 48(1) and 49(2) of, and paragraphs 5(1) and (2), 6(1)(a) and 7(1) and (2) of Schedule 1 to, the Food Safety Act 1990⁽¹⁾ and of all other powers enabling them in that behalf; the Minister of Agriculture, Fisheries and Food and the Secretary of State, being Ministers designated⁽²⁾ for the purposes of section 2(2) of the European Communities Act 1972⁽³⁾ in relation to the common agricultural policy of the European Community, acting jointly, in exercise of the powers conferred on them by the said section 2(2), and of all other powers enabling them in that behalf, after consultation in accordance with section 48 of the said Act with such organisations as appear to them to be representative of interests substantially affected by the Regulations (in so far as the Regulations are made in exercise of the powers conferred by the said sections of the said Act of 1990), and after consultation with the Council on Tribunals in accordance with section 8 of the Tribunals and Inquiries Act 1992⁽⁴⁾ hereby make the following Regulations:—

(1) 1990 c. 16.
(2) S.I. 1972/1811.
(3) 1972 c. 68.
(4) 1992 c. 53.

PART I

PRELIMINARY

Title and commencement

1. These Regulations may be cited as the Fresh Meat (Hygiene and Inspection) Regulations 1992 and regulations 4, 5, 6 and 9 shall come into force on 1st October 1992, and all other regulations thereof shall come into force on 1st January 1993.

Interpretation

2.—(1) In these Regulations, unless the context otherwise requires—

“the Act” means the Food Safety Act 1990;

“animals” means the following food sources namely—

(a) domestic animals of the following species: bovine animals (including buffalo of the species *Bubalus bubalis* and *Bison bison*), swine, sheep, goats and solipeds; and

(b) farmed game;

“another member State” means a member State of the European Community other than the United Kingdom;

“appropriate Minister” means, as respects England, the Minister of Agriculture, Fisheries and Food, and as respects Scotland or Wales, the Secretary of State;

“carcase” means the whole body of a slaughtered animal after bleeding, evisceration and removal of the limbs at the carpus and tarsus, removal of the head, tail and udder and, in addition, in the case of bovine animals, sheep, goats, farmed game and solipeds, after flaying; and, in the case of swine, after bleeding and evisceration, whether or not the limbs at the carpus and tarsus and the head have been removed;

“cold store” means any premises, not forming part of a slaughterhouse, cutting premises, farmed game processing facility or a farmed game handling facility, used for the storage under temperature controlled conditions of fresh meat intended for sale for human consumption;

“contravention” in relation to any provision of these Regulations includes a failure to comply with that provision;

“country of destination” means the member State to which fresh meat is sent from another member State;

“cutting premises” means premises used for the purpose of cutting up fresh meat intended for sale for human consumption;

“cutting up” means—

(a) cutting fresh meat into cuts smaller than half carcasses cut into three wholesale cuts; or

(b) removing bones from fresh meat;

“disinfect” means to apply hygienically satisfactory chemical or physical agents or processes with the intention of eliminating micro-organisms;

“examine in detail” means to examine by making multiple deep incisions into lymph nodes;

“farmed game” means wild land mammals which are reared and slaughtered in captivity, excluding—

(a) mammals of the family *Leporidae*, or

(b) wild land mammals living within an enclosed territory under conditions of freedom similar to those enjoyed by wild game;

“farmed game handling facility” means any building, premises or place, other than a slaughterhouse, used for the purpose of slaughtering farmed game, the flesh of which is intended for sale for human consumption;

“farmed game meat” means meat obtained from farmed game;

“farmed game processing facility” means premises, other than a slaughterhouse, used for the purpose of dressing farmed game the flesh of which is intended for sale for human consumption;

“final consumer” means a person who buys fresh meat—

- (a) for his own consumption;
- (b) for direct transport to, and consumption on, premises either in his ownership or under his personal supervision or in the ownership or under the personal supervision of a person employed by him; or
- (c) for cooking on premises either in his ownership or under his personal supervision or in the ownership or under the personal supervision of a person employed by him for sale as take-away food for consumption off those premises;

“fresh”, as applied to meat, means all meat, including chilled or frozen meat, which has not undergone any preserving process and includes meat vacuum wrapped or wrapped in a controlled atmosphere;

“health mark” means a mark applied in accordance with regulation 11 and of a kind and in the manner set out in Schedule 12;

“inspector” means an authorised officer who—

- (a) has any qualification specified in Schedule 22; and
- (b) is appointed as an inspector in accordance with regulation 8(2);

“lairage” means (except in regulation 17) that part of a slaughterhouse used for the confinement of animals awaiting slaughter there;

“licensed”, in relation to any slaughterhouse, cold store, cutting premises, farmed game handling facility or farmed game processing facility, means licensed by the appropriate Minister under regulation 4;

“livestock unit” means 1 bovine animal or soliped, 3 swine or deer or 7 sheep or goats;

“local authority” means—

- (a) as respects each London borough, district or non-metropolitan county, the council of that borough, district or county;
- (b) as respects the City of London (including the Temples), the Common Council; and
- (c) as respects Scotland, an islands or district council;

“low throughput”—

- (a) in relation to a farmed game processing facility means a throughput of not more than 1,800 farmed deer or farmed wild boar carcasses each year at a rate not exceeding 36 each week;
- (b) in relation to a slaughterhouse means a throughput of not more than 600 livestock units each year at a rate not exceeding 12 each week;
- (c) in relation to cutting premises not forming part of a slaughterhouse licensed under regulation 4(2)(a)(i), means a production of not more than 3 tonnes of fresh meat each week;

“manure pit” means a pit which is used to collect or contain dry sheep manure and which is situated beneath a self-cleaning open mesh or grating-type floor in a sheep lairage;

“meat” means all parts of animals which are suitable for human consumption;

“mechanically recovered meat”, which includes mechanically separated meat, means finely comminuted meat obtained by mechanical means from flesh-bearing bones apart from—

- (a) the bones of the head;
- (b) the extremities of the limbs below the carpal and tarsal joints and, in the case of swine, the coccygeal vertebrae,

and intended for establishments approved in accordance with Article 6 of Council Directive [77/99/EEC\(5\)](#);

“the Ministers” means the following Ministers acting jointly, namely the Minister of Agriculture, Fisheries and Food, the Secretary of State for Scotland and the Secretary of State for Wales;

“occupier” means—

- (a) in relation to any person, other than a local authority, carrying on the business of a slaughterhouse, cutting premises or a cold store (either together or separately) or a farmed game processing or farmed game handling facility, that person or his duly authorised representative;
- (b) in relation to a slaughterhouse, cutting premises, cold store, farmed game processing facility or farmed game handling facility under the management of a local authority or a joint board constituted under the Public Health Act 1936(6), that authority or board;

“offal” means fresh meat other than that of the carcase, whether or not naturally connected to the carcase;

“official veterinary surgeon” means a veterinary surgeon designated by the appropriate Minister;

“packaging”, in relation to fresh meat, means placing wrapped fresh meat into a receptacle and “package” shall be construed accordingly;

“premises” means any slaughterhouse, cutting premises, cold store, farmed game handling facility or farmed game processing facility;

“sell” includes offer or expose for sale or have in possession for sale or supply, otherwise than by sale, in the course of a business;

“slaughterhall” means that part of the slaughterhouse in which animals are slaughtered or the bodies or slaughtered animals are dressed;

“slaughterhouse” means any building, premises or place (other than a farmed game handling facility) for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connection therewith for the confinement of animals while awaiting slaughter there;

“veterinary officer” means a veterinary officer of the Minister of Agriculture, Fisheries and Food;

“viscera” means offal from the thoracic, abdominal and pelvic cavities, including the trachea and oesophagus;

“wrapping”, in relation to the protection of fresh meat, means placing in material which comes into direct contact with such meat as well as the material itself.

(2) Except in so far as the context otherwise requires, any reference in these Regulations to a numbered regulation or Schedule shall be construed as a reference to the regulation or Schedule bearing that number in these Regulations.

(5) OJ No. L26, 31.1.77, p. 85.

(6) 1936 c. 49.

(3) Nothing in these Regulations shall be construed as derogating from the provisions of the Animal Health Act 1981(7) or of any Order made thereunder.

Exemption

3. These Regulations shall not apply to premises where fresh meat is—
- (a) used exclusively for the production for sale of meat products, meat preparations, minced meat or mechanically recovered meat; or
 - (b) cut up or stored for sale from those premises to the final consumer; or
 - (c) used exclusively for carcass competitions.

PART II

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

Issue of licences

4.—(1) No person shall, at any time on or after 1st January 1993, use any premises as a slaughterhouse, cutting premises, cold store, farmed game handling facility or a farmed game processing facility unless those premises are currently licensed.

(2) Without prejudice to paragraphs (10) and (11) below, the appropriate Minister on an application made to him under this regulation—

- (a) shall, subject to paragraph (7) below, license the premises to which the application relates as—
 - (i) a slaughterhouse if he is satisfied that the premises comply with the requirements of Schedules 1 and 2 or, as a low throughput slaughterhouse if it was in operation on or before 31st December 1991 and complies with the requirements of Schedule 5, and (in either case) that the method of operation in those premises complies with the requirements of Schedules 7 to 10 and that there is no significant risk either that facilities for inspection under Schedule 10 will be denied or that any fresh meat or blood condemned under that Schedule will be used for human consumption;
 - (ii) cutting premises if he is satisfied that the premises comply with the requirements of Schedules 1 and 3 or, as low throughput cutting premises if they comply with the requirements of Part I of Schedule 5, and (in either case) that the method of operation in those premises complies with the requirements of Part I of Schedule 7 and Schedule 11;
 - (iii) a cold store if he is satisfied that the premises comply with the requirements of Schedules 1 and 4 and that the method of operation in those premises complies with the requirements of Part I of Schedule 7 and Schedule 14 and, as a cold store storing frozen meat if it complies with Schedule 15; and any licence issued in respect of a cold store may be subject to the condition that fresh meat shall be stored only in one or more specified storage chambers or that the cold store shall store only fresh meat which is packaged;

- (iv) a farmed game handling facility if he is satisfied that the premises and the method of operation in those premises comply with the requirements of Part I of Schedule 6 and paragraphs 3 to 5 of Schedule 8;
- (v) a farmed game processing facility if he is satisfied that the premises and the method of operation in those premises comply with the requirements of Part II of Schedule 6 or, as a low throughput farmed game processing facility if it was in operation before 31st December 1991 and complies with the requirements of Part III of Schedule 6, and (in either case) that the method of operation in those premises complies with the requirements of Schedules 7, 9 and 10, and that there is no significant risk either that facilities for inspection under Schedule 10 will be denied or that any farmed game meat or blood condemned under that Schedule will be used for human consumption; and

(b) shall refuse so to license those premises if he is not so satisfied.

(3) Each application for a licence under this regulation shall be made in writing to the appropriate Minister by the owner or occupier of, or a person proposing to occupy, the premises to which the application relates.

(4) The appropriate Minister shall notify the local authority in writing of each such application.

(5) Where a local authority has been notified under paragraph (4) of this regulation of an application for the licensing of any premises, it must, within 14 days after the receipt of such notification, submit to the appropriate Minister—

- (a) written notification that it is making arrangements for the appointment of an adequate number of official veterinary surgeons to supervise those premises under regulation 8; and
- (b) where appropriate, written representations relating to that application, a copy of which it shall send to the applicant.

(6) Within 14 days after the receipt of a copy of any representations submitted by the local authority under paragraph (5) above the applicant may submit written observations on those representations to the appropriate Minister.

(7) In determining whether or not to license any premises under paragraph (2) above the appropriate Minister shall have regard to—

- (a) any representations submitted by the local authority under paragraph (5) above; and
- (b) any observations submitted by the applicant under paragraph (6) above.

(8) The appropriate Minister shall notify the applicant and the local authority in writing of his decision on each application for a licence under this regulation and of the reasons for any refusal to license such premises.

(9) Any licence granted in respect of any premises under this regulation shall be subject to the condition that, save in accordance with regulations 10, 12 or 16, no significant alteration shall be made to—

- (a) the premises or the equipment in those premises otherwise than by way of repairs and maintenance; or
- (b) the method of operation in those premises

without the prior agreement in writing of the appropriate Minister who, in deciding whether or not to give his agreement, shall have regard to any views expressed by the local authority.

(10) In granting a licence in respect of any premises under this regulation the appropriate Minister may make that licence subject to conditions in respect of the species of animal which shall be slaughtered or processed there or, in respect of low throughput premises, conditions in respect of the maximum limits of throughput or persons to whom meat from such premises shall be sold or supplied.

(11) Where the appropriate Minister has granted any slaughterhouse, cutting premises, farmed game processing facility or cold store a temporary derogation in accordance with Council Directive [91/498/EEC](#)(8) in respect of one or more of the requirements specified in Schedules 1 to 6, those requirements shall not apply to such premises until 1st January 1996 or until any such earlier date as the appropriate Minister may specify.

(12) A slaughterhouse or farmed game processing facility first in operation on or after 1st January 1992 shall not be licensed as a low throughput premises unless it has been approved in accordance with the procedure laid down in Article 16 of Council Directive [64/433/EEC](#) as amended and consolidated by Council Directive [91/497/EEC](#)(9).

(13) Any notification under paragraph (8) above shall state the right of appeal to a Meat Hygiene Appeals Tribunal for which provision is made in regulation 6, and the time within which an appeal shall be lodged.

Revocation of licences

5.—(1) The appropriate Minister may revoke a licence granted by him under regulation 4 in respect of any premises and, where appropriate, require the withdrawal of the equipment for application of the health mark if, after an inspection of, or an inquiry into, the operation or structure of the premises and a report by an official veterinary surgeon or veterinary officer and after consultation with the local authority and the occupier—

- (a) any of the requirements of these Regulations is no longer being complied with; or
- (b) any of the requirements of these Regulations has not been complied with and no action has been taken to ensure that a similar breach does not occur in future; or
- (c) any condition attached to the licence in accordance with regulation 4(9) or (10) has not been complied with; or
- (d) any of the requirements specified in a temporary derogation by the appropriate Minister in accordance with Council Directive [91/498/EEC](#) has not been complied with.

(2) The appropriate Minister shall forthwith notify the occupier and the local authority of his decision under paragraph (1) above to revoke any licence granted under these Regulations, in respect of any premises, of the date on which the revocation is to take effect and of the reasons for such revocation.

(3) Any notification under paragraph (2) above shall be given in writing.

(4) Any notification under paragraph (2) above shall state the right of appeal to a Meat Hygiene Appeals Tribunal for which provision is made in regulation 6, and the time within which an appeal shall be lodged.

Appeals Tribunal

6.—(1) Where the appropriate Minister has refused to license any premises under regulation 4 or has revoked the licence of any premises under regulation 5 the owner or occupier of, or the person proposing to occupy the premises may, within 28 days of being notified of that decision in accordance with regulation 4(13) or 5(2), appeal to a Meat Hygiene Appeals Tribunal.

(2) The provisions of Schedule 21 shall apply in respect of the constitution, appointment of members, remuneration of members and staffing of a Meat Hygiene Appeals Tribunals.

(3) Where on an appeal under paragraph (1) above a Meat Hygiene Appeals Tribunal determines that the issue of a licence under regulation 4 should not be refused by the appropriate Minister,

(8) OJ No. L268, 24.4.91, p. 105.

(9) OJ No. L268, 24.4.91, p. 69.

or reverses the decision of the appropriate Minister to revoke a licence under regulation 5, the appropriate Minister shall give effect to the determination of the Tribunal.

(4) Without prejudice to sections 9 to 12 of the Act, where the appropriate Minister has refused a licence under regulation 4 or revoked the licence of any premises under regulation 5, a person who, immediately before such refusal or revocation had been using them as a slaughterhouse, cutting premises, cold store, farmed game handling facility or farmed game processing facility (as the case may be), may continue to use them for that purpose, subject to any reasonable conditions imposed by the Minister for the protection of public health, until the time for appealing has expired and, if an appeal is lodged, until the appeal is finally disposed of or abandoned.

Prohibition on the slaughter at a slaughterhouse or a farmed game handling facility of an animal not intended for human consumption

7.—(1) Subject to paragraphs (2) and (3) below, no person shall use any slaughterhouse or farmed game handling facility, or cause any such premises so to be used, for the slaughter of any animal not intended for human consumption or the dressing of the carcase of any such animal.

(2) Paragraph (1) above shall not apply in respect of the use of a slaughterhouse for the slaughter of an animal not intended for human consumption—

- (a) where the animal has incurred an injury whilst in transit necessitating its slaughter; or
- (b) by reason of the provisions of regulation 21 of the Slaughter of Animals (Humane Conditions) Regulations 1990⁽¹⁰⁾ or regulation 11 of the Slaughter of Animals (Humane Conditions) (Scotland) Regulations 1990⁽¹¹⁾.

(3) Paragraph (1) above shall not apply in respect of the use of a slaughterhouse for the slaughter of such an animal referred to in paragraph (2) above if—

- (a) the animal is slaughtered in a different room or at a different time from any animal intended to be slaughtered for human consumption; and
- (b) appropriate steps are taken to prevent the contamination of fresh meat in the slaughterhouse.

PART III

SUPERVISION AND CONTROL OF PREMISES

Supervision of premises

8.—(1) Every local authority shall, in relation to any premises, appoint for each such establishment one or more official veterinary surgeons, in each case to be an officer of that authority authorised to act in relation to the examination and seizure of meat, to provide the health certification of fresh meat in accordance with the provisions of regulation 15 and to be responsible for the following functions in relation to those premises, that is to say—

- (a) the ante-mortem health inspection of animals in accordance with Schedule 8;
- (b) the post-mortem health inspection of slaughtered animals in accordance with Schedule 10;
- (c) where appropriate, the examination of the fresh meat of swine and horses for trichinellosis in accordance with paragraphs 12 and 13 of Part IX of Schedule 10;
- (d) the health marking of fresh meat in accordance with Schedule 12; and

⁽¹⁰⁾ S.I. 1990/1242.

⁽¹¹⁾ S.I. 1990/1240.

- (e) securing the observance of the requirements of Schedules 1, 2, 3, 4, 5, 6, 7, 9, 11, 13, 14, 15 and 17.

(2) Every local authority shall, in relation to any premises, appoint such number of other persons to act as inspectors in relation to the functions specified in paragraph (1)(a) to (e) above as are necessary for the proper performance of those functions.

(3) An inspector appointed under paragraph (2) above shall act under the supervision and responsibility of an official veterinary surgeon and, in relation to the function specified in paragraph (1)(a) above shall only make an initial check on animals and assist with purely practical tasks.

Designation of official veterinary surgeons

9.—(1) The appropriate Minister may designate a veterinary surgeon as an authorised officer who is to act in the capacity of an official veterinary surgeon for the purposes of the Regulations.

(2) Subject to paragraphs (3) and (4) below, the appropriate Minister may, at any time, revoke or suspend the designation of any person as an official veterinary surgeon if it appears to the appropriate Minister that such person is unfit to perform one or more of the functions of an official veterinary surgeon under these Regulations.

(3) Where the appropriate Minister revokes or suspends a designation under paragraph (2) above he shall, as soon as possible, give to the person whose designation has been revoked or suspended a notice in writing of the reasons for the revocation or suspension and shall afford him an opportunity of making representations in writing to the appropriate Minister with regard to the revocation or suspension or of being heard by a person appointed for the purpose by the appropriate Minister.

(4) A notice given under paragraph (3) above shall inform the person to whom it is given of his right to make representations in writing, of the manner in which and the time (not being less than 21 days from the giving of the notice) within which such representations may be made and of his right to be heard and of the manner in which and the time (not being less than 21 days from the giving of the notice) within which he may apply for an opportunity to be heard; and, in the event of the designated person making any representations (whether orally or in writing) to the appropriate Minister under this paragraph, the appropriate Minister shall reconsider whether that person is unfit to perform one or more of the functions of an official veterinary surgeon under these Regulations and shall reconsider, as soon as practicable, his decision to revoke or suspend the designation under paragraph (2) above in the light of those representations.

Powers of official veterinary surgeons and veterinary officers

10.—(1) Where it appears to an official veterinary surgeon that any of the requirements of these Regulations is no longer being complied with in respect of any premises he may, by notice in writing given to the occupier of the premises—

- (a) prohibit the use of any equipment or any part of the premises specified in the notice; or
- (b) require the rate of operation to be reduced to such an extent as is specified in the notice.

(2) A notice given under paragraph (1) above shall specify the breach of the Regulations that has occurred and the action needed in order to remedy it and it shall be copied to the local authority and the appropriate Minister; and

- (a) such a notice shall be withdrawn by a further notice in writing given by an official veterinary surgeon to the occupier of the premises as soon as an official veterinary surgeon is satisfied that such action has been taken; and
- (b) so long as such a notice is in effect, the licence in respect of the premises shall be treated as being altered by the addition of the requirements specified in the notice and the other provisions of the licence shall be subject to those requirements.

(3) An official veterinary surgeon or a veterinary officer may subject any animal or any carcase or meat in any premises to such examinations (including the taking and analysis of samples) as he may reasonably consider to be necessary for the protection of public health; and an official veterinary surgeon, veterinary officer or an inspector may, by notice in writing given to the occupier of any such premises, state that he requires to examine an animal, carcase or meat specified in the notice on the premises and once such notice is received the occupier shall detain any such animal, carcase or meat until such time as he is informed in writing, as soon as practicable, by the official veterinary surgeon or veterinary officer (as the case may be) that the result of any such examination has been obtained.

(4) A veterinary officer may at any time give to an official veterinary surgeon such reasonable directions as he may consider necessary so as to ensure that the duties and functions of such a person under the Regulations are being complied with and the official veterinary surgeon shall comply with those directions; where such a direction is given in writing, a copy shall be sent to the appropriate local authority.

(5) A person who is aggrieved by a decision of an official veterinary surgeon pursuant to paragraph (1) above may appeal to a magistrates' court or, in Scotland, to the sheriff.

Inspection and health marking

11.—(1) The local authority shall arrange for—

- (a) ante-mortem health inspections and post-mortem health inspections to be carried out at every slaughterhouse in accordance with Schedules 8 and 10 respectively; and
- (b) post-mortem health inspections to be carried out at every farmed game processing facility in accordance with Schedule 10.

(2) Where fresh meat has been passed as fit for human consumption following ante-and post-mortem health inspections it shall be marked in accordance with the requirements of Schedule 12 only if it complies with the requirements of these Regulations, and no other meat shall be so marked.

(3) No person shall remove, or cause or permit to be removed, from a slaughterhouse or a farmed game processing facility any blood intended for human consumption or any carcase or part of a carcase or any offal until it has been inspected in accordance with these Regulations and, in the case of fresh meat passed as fit for human consumption after inspection, until it has been marked in accordance with paragraph (2) above.

(4) The health mark shall be applied by an official veterinary surgeon or by an inspector under the supervision and responsibility of an official veterinary surgeon and the equipment issued by the local authority for applying the health mark shall be used only by such persons; and no other person shall apply the health mark or possess or use the equipment for applying the health mark except that the occupier of any cutting premises or cold store who is acting under the supervision of an official veterinary surgeon may apply the health mark to cuts of meat or affix to meat that is packaged, a label on which the health mark is printed, and the equipment for applying the health mark and any labels on which the health mark is printed shall be kept securely in the room referred to in sub-paragraphs 1(r) of Schedule 2, 1(g) of Schedule 3 and 1(aa) of Part II of Schedule 6 or the facilities referred to in sub-paragraphs 1(o) of Part I of Schedule 5 and 1(y) of Part III of Schedule 6.

(5) No person shall use any mark so resembling a health mark used in accordance with Schedule 12 in such a way as to be likely to suggest that the product has been produced in accordance with these Regulations.

Control of times of slaughter, cutting up and admission or despatch of animals or products from premises

12.—(1) Subject to the provisions of this regulation a local authority may—

- (a) determine the days on which, and the hours in those days between which—

- (i) animals may be admitted to, or slaughtered in, any slaughterhouse or farmed game handling facility; and
 - (ii) where this is considered necessary to protect public health
 - (aa) the bodies of farmed game may be admitted to a farmed game processing facility;
 - (bb) fresh meat may be admitted to, or despatched from, any premises;
 - (cc) fresh meat may be cut up in any cutting premises; and
 - (b) vary the days and hours so determined.
- (2) In determining, or varying, the days or hours referred to in paragraph (1) above a local authority shall have regard to—
- (a) the need to secure adequate inspection and supervision for the purposes of these Regulations;
 - (b) the need to provide for continuous inspection for the purposes of these Regulations where this is necessary to maintain the flow of production and to avoid disruption of essential trade requirements; and
 - (c) the need to avoid demands on that authority's resources which are disproportionate to the size of the business conducted at the premises in question.
- (3) Before determining, or varying, the times of operations in any premises under paragraph (1) above the local authority shall consult the occupier of those premises or any other person who operates the premises with the occupier's consent.
- (4) The local authority shall give written notice of any determination or variation of the times of operation to the occupier of those premises and to any other person who has been consulted in accordance with paragraph (3) above.
- (5) Any such determination or variation shall have effect in accordance with paragraph (10) below at the expiration of one month, beginning with the date of the said notice, unless an objection is made under paragraph (6) below before the determination or variation to which it relates has come into effect.
- (6) A person who has been given notice in accordance with the provisions of paragraph (4) above may make objection to the local authority in writing that in determining or varying the times of operation at any premises the authority have not had proper regard to the factors set out in paragraph (2) above, or that due to a change of circumstance the authority should vary in accordance with those factors the times of operation previously determined or varied by them, whereupon the local authority shall reconsider the determination or variation having regard to those factors.
- (7) The local authority shall give written notice of any further determination or variation or, where there is none, of their decision to maintain their previous determination or variation to the occupier of the premises concerned, and to any other person who operates the premises with the occupier's consent.
- (8) Any such further determination or variation or any such decision shall not have effect in accordance with paragraph (10) below or at all before the expiration of 21 days beginning with the date of the said notice and, where an appeal is made to a magistrates' court or, in Scotland, to the sheriff under paragraph (9) below, before the further determination or variation or decision to which it relates has come into effect, that further determination or variation or decision shall continue not to have effect until the expiration of fourteen days beginning with the date of the dismissal by the magistrates' court or, in Scotland, the sheriff of that appeal.
- (9) A person who has been given notice in accordance with paragraph (7) above may appeal to a magistrates' court or, in Scotland, to the sheriff on the ground that in determining or varying, or

in refusing to vary, the times of operation at any premises, the local authority have not had proper regard to the factors set out in paragraph (2) above.

(10) Subject to paragraph (11) below, so long as any notice of determination or variation is in effect, the licence in respect of the slaughterhouse or farmed game handling facility shall be treated as being altered by the addition of the requirements specified in that notice and the other provisions of the licence shall be subject to those requirements.

(11) The provisions of paragraph (10) above shall not apply in relation to any animal whose immediate slaughter is necessary by reason of any injury, or other emergency affecting that animal or by reason of the provisions of regulation 21 of the Slaughter of Animals (Humane Conditions) Regulations 1990, or regulation 11 of the Slaughter of Animals (Humane Conditions) (Scotland) Regulations 1990.

Notice of slaughter

13.—(1) Subject to paragraph (2) below and to other provisions of these Regulations, no person shall slaughter, or cause to be slaughtered, in any slaughterhouse or farmed game handling facility any animal intended for sale for human consumption unless he has not less than 24 hours before the time of slaughter or, in the case of farmed game slaughtered in a farmed game handling facility, not less than 72 hours before the time of slaughter, informed the local authority within whose area the place of slaughter is situated of the day and time on, and of the place at, which the slaughter will take place.

(2) Where—

- (a) it is the regular practice in any slaughterhouse or farmed game handling facility to slaughter animals at fixed times on fixed days and written notice of this practice has been given to and accepted by the local authority this shall, as respects any animal slaughtered in accordance with such practice, be regarded as adequate compliance with the requirement in paragraph (1) above;
- (b) by reason of injury or by reason of the provisions of regulation 21 of the Slaughter of Animals (Humane Conditions) Regulations 1990 or regulation 11 of the Slaughter of Animals (Humane Conditions) (Scotland) Regulations 1990, it is necessary that an animal should be slaughtered without delay, the provisions of paragraph (1) above shall be deemed to be satisfied if the local authority is informed of the slaughter as soon as reasonably possible, whether before or after the slaughter takes place.

PART IV

CONDITIONS FOR THE MARKETING OF FRESH MEAT

General Conditions

14.—(1) No person shall, at any time on or after 1st January 1993, sell or offer for sale for human consumption any fresh meat unless—

- (a) it has been obtained from licensed premises which are supervised in accordance with regulation 8 above;
- (b) it comes from an animal which has been subjected to an ante-mortem health inspection in accordance with regulation 19 or Schedule 8 or, in the case of the bodies of farmed game coming from a farmed game handling facility, Schedule 20 and paragraphs 3 to 5 of Schedule 8 and following such inspection has been passed as fit for slaughter for human consumption;

- (c) it has been prepared under hygienic conditions in accordance with the requirements of Schedule 7;
 - (d) it comes from the body of an animal which has been subjected to a post-mortem health inspection in accordance with Schedule 10 and which has shown no evidence of disease or other abnormal condition, except for traumatic lesions incurred shortly before slaughter or localised malformations or pathological changes, and it is established that these do not render unfit for human consumption those parts of the carcass or offal not affected by such lesions, malformations or changes;
 - (e) it has been given a health mark in accordance with the requirements of Schedule 12;
 - (f) it is accompanied during transportation by a commercial document or by a health certificate in accordance with regulation 15 below;
 - (g) it has been stored after the post-mortem health inspection under hygienic conditions in licensed premises;
 - (h) if it is wrapped or packaged, it has been wrapped or packaged under hygienic conditions in accordance with the requirements of Schedule 13;
 - (i) if it is frozen, it has been frozen in accordance with the requirements of Schedule 15;
 - (j) if it has been transported from any licensed premises, it has been transported under hygienic conditions in accordance with the requirements of Schedule 17; and
 - (k) if it is mechanically recovered meat, it has been handled in accordance with Council Directive [77/99/EEC](#).
- (2) No person shall sell or offer for sale for human consumption—
- (a) without prejudice to paragraph 7 of Schedule 12, fresh meat which has been treated with natural or artificial colouring matters;
 - (b) fresh meat which has been treated with ionizing or ultra-violet radiation;
 - (c) fresh meat from male swine used for breeding or cryptorchid or hermaphrodite swine unless such meat has undergone one of the treatments specified in Council Directive [77/99/EEC](#) and such meat bears a special mark in accordance with the requirements of Schedule 12;
 - (d) fresh meat from uncastrated male swine of a carcass weight (excluding the limbs at the carpus and tarsus and the head) exceeding 80 kgs unless—
 - (i) an inspector has tested such meat for pronounced sexual odours and declared it not to have such odours; or
 - (ii) without prejudice to the requirement in Part IX of Schedule 10 for boar meat with pronounced sexual odours to be declared unfit where an inspector has detected such meat to have pronounced sexual odours, such meat has undergone one of the treatments specified in Council Directive [77/99/EEC](#) and such meat bears a special mark in accordance with the requirements of Schedule 12;
 - (e) fresh meat from animals to which tenderisers have been administered.
- (3) Subject to paragraph (4) below, no person shall consign or sell for consignment to another member State for human consumption—
- (a) fresh meat obtained from animals slaughtered in accordance with regulation 19(2) below;
 - (b) fresh meat produced, cut up or stored in premises to which the appropriate Minister has granted a temporary derogation while that derogation is in force;
 - (c) fresh meat produced in a low throughput slaughterhouse or in a low throughput farmed game processing facility; or
 - (d) fresh meat cut up in any low throughput cutting premises.

(4) Paragraph (3) above shall not apply to meat forming part of travellers' luggage and intended for their personal consumption and meat sent as small packages to private persons.

(5) Sub-paragraphs (1) and (2) shall not apply to fresh meat imported from other member States or third countries, save that fresh meat imported from those countries shall be handled in accordance with these Regulations.

(6) Sub-paragraphs (1) and (2) above shall not apply to fresh meat which is obtained, cut up or stored prior to 1st January 1993 provided it is handled after that date in accordance with these Regulations and, except in the case of fresh meat obtained, cut up or stored in a premises which was, immediately before 1st January 1993, approved under regulation 4 of the Fresh Meat (Hygiene and Inspection) Regulations 1987, it is not consigned or sold for consignment to another member State.

Transport documentation

15.—(1) The occupier of premises licensed under these Regulations shall ensure that fresh meat (other than slaughtered farmed game transported from a farmed game handling facility to a slaughterhouse or farmed game processing facility in accordance with sub-paragraph 1(g) of Part I of Schedule 6) shall be accompanied during transportation from the premises by—

- (a) in the case of fresh meat intended for consignment to another member State and which—
 - (i) is obtained from a slaughterhouse situated in a region or area subject to a prohibition or restriction under the Animal Health Act 1981; or
 - (ii) will be transported through a third country in a sealed vehicle

the health certificate referred to in Schedule 16;

- (b) in the case of fresh meat intended for consignment to another member State which is not covered by sub-paragraph (1)(a) above by the health certificate referred to in Schedule 16 until 30th June 1993; and from 1st July 1993, by an invoice or delivery note containing the following information:
 - (i) the name and address of the consignor and the consignee;
 - (ii) the approval number of the premises from which the meat is to be transported;
 - (iii) the date of issue of the document and a number enabling it to be identified;
 - (iv) a description of the product transported; and
 - (v) the total quantity despatched;
- (c) in any other case, from 1st July 1993, by an invoice or delivery note containing the information set out in sub-paragraph (1)(b) above.

(2) Any person who receives fresh meat direct from any licensed premises shall keep the invoice or delivery note referred to in sub-paragraph (1)(b) or (c) for a period of at least one year from the date of receipt.

PART V

ADMISSION TO AND DETENTION IN SLAUGHTERHOUSES AND FARMED GAME PROCESSING FACILITIES OF ANIMALS AND CARCASSES

Alternative accommodation for dirty or dead animals

16.—(1) An official veterinary surgeon, or an inspector acting under the supervision of an official veterinary surgeon, may require the accommodation or alternative methods of operation and facilities referred to in sub-paragraphs 1(d) of Schedule 2 and 1(n) of Part II of Schedule 5 to be used for—

- (a) the slaughtering and dressing of any animal which is brought into a slaughterhouse and which is known to be, or suspected of being, diseased or injured;
- (b) the dressing of any slaughtered and bled animal which is brought into a slaughterhouse in accordance with regulation 19 below

and so long as any requirement to use alternative accommodation in such circumstances, or to prohibit the entry of a dirty animal in the circumstances set out in paragraph (2) below, is in effect, the licence in respect of the premises shall be treated as being altered by the addition of that requirement and the other provisions of the licence shall be subject to that requirement.

(2) An inspector or official veterinary surgeon may require the detention in a lairage, or may prohibit the slaughter of, any animal which in his opinion is so dirty as to be likely to prevent hygienic dressing operations if it is taken into the slaughterhall at that slaughterhouse.

(3) In the case of a slaughtered and bled animal which is brought into a slaughterhouse or farmed game processing facility in accordance with regulation 19 or sub-paragraph (1)(g) of Part 1 of Schedule 6, an inspector or official veterinary surgeon may give notice that in his opinion any such animal is so dirty as to be likely to prevent hygienic dressing operations if it is taken into the slaughterhall at that slaughterhouse or the dressing room at that farmed game processing facility, and if such notice is given the occupier of the premises shall not take the animal in.

(4) When an animal has been required to be detained in a lairage by an inspector or official veterinary surgeon under paragraph (2) above, the occupier of the slaughterhouse or farmed game handling facility shall, if the inspector or official veterinary surgeon requires, clean the animal and present it to an official veterinary surgeon for an ante-mortem inspection to be carried out in accordance with Schedule 8.

(5) No person shall, unless directed by an official veterinary surgeon or a veterinary officer, remove from a slaughterhouse an animal intended for slaughter for human consumption.

Period of time for keeping an animal in a lairage

17.—(1) Without prejudice to the provisions of the Movement and Sale of Pigs Order 1975(12) no person shall keep or permit to be kept in any lairage for a period exceeding 72 hours any animal intended for slaughter unless—

- (a) the official veterinary surgeon gives his consent to such animal being kept in a lairage for a period exceeding 72 hours, which consent shall only be given in exceptional circumstances; and
- (b) such animal is isolated from all other animals in respect of which no such consent has been given.

(2) In this regulation “lairage” means any covered part of a slaughterhouse used for the confinement of animals awaiting slaughter there, but does not include any field, pasture or other open lairage forming part of any slaughterhouse or otherwise.

Conditions on the admission of diseased or injured animals

18. No person shall bring into, or permit to be brought into, a slaughterhouse any animal which he knows or suspects to be diseased or injured unless—

- (a) he has already ensured that such animal is accompanied by a written declaration signed by the owner or person in charge of the animal containing the information specified in Schedule 18 and that declaration is handed to an inspector or an official veterinary surgeon on its arrival at the slaughterhouse; and
- (b) on arrival at the slaughterhouse the animal is either—

(12) S.I. 1975/203.

- (i) slaughtered without delay; or
- (ii) taken without delay under the direction of an inspector or the official veterinary surgeon to that part of the lairage provided for the isolation of such animals.

Conditions on the admission of dead or slaughtered animals

19.—(1) No person shall bring into, or permit to be brought into, or to remain in, a slaughterhouse the body of an animal which has died unless it died in transit to the slaughterhouse and is removed from the slaughterhouse immediately following the carrying out of any necessary examination performed under the Animal Health Act 1981.

(2) No person shall bring into, or permit to be brought into, a slaughterhouse the slaughtered body of an animal, unless—

- (a) it has been bled;
- (b) the animal has undergone an ante-mortem inspection by a veterinary surgeon in accordance with paragraphs 3 to 5 of Schedule 8;
- (c) the animal has been slaughtered as a result of an accident or because it is suffering from a serious physiological or functional disorder;
- (d) the body of the animal has not been dressed;
- (e) the body of the animal is accompanied to the slaughterhouse by the veterinary certificate referred to in Schedule 19, to be handed on arrival at the slaughterhouse to an inspector or official veterinary surgeon; and
- (f) the body of the animal is transported to the slaughterhouse in a container or vehicle under hygienic conditions and, if it cannot be delivered to the slaughterhouse within one hour of slaughter, it is transported there in a container or vehicle under hygienic conditions in which the ambient temperature is between 0°C and +4°C.

(3) Paragraph (2) above shall not apply to the slaughtered and bled body of farmed game which comes from a farmed game handling facility in accordance with Part I of Schedule 6.

PART VI

ADMINISTRATION, PENALTIES AND ENFORCEMENT

Records of inspections

20. Every local authority shall keep in respect of each licensed premises, where appropriate, a record, for the purpose of compliance with the provisions of Council Directive [91/497/EEC](#), of the results of—

- (a) ante-mortem health inspections;
- (b) post-mortem health inspections; and
- (c) water testing

and the local authority shall supply to the appropriate Minister copies of any such records kept by them as the appropriate Minister may from time to time require; and shall retain any such record for a period of 3 years from the date of the inspection to which it relates.

Duties of occupier

21.—(1) The occupier of any licensed premises shall—

- (a) keep a record adequate to show the number of animals received into, and the amounts of fresh meat despatched from, the premises during each week;
 - (b) take all practicable steps to secure compliance by any person employed by him or by any person invited on to the premises, with the provisions of these Regulations;
 - (c) ensure that an official veterinary surgeon, inspector or a veterinary officer is provided with adequate facilities so as to enable him to carry out his duties under these Regulations and that he is given such reasonable assistance and access to records as he may from time to time require for that purpose;
 - (d) take all necessary measures to ensure that, at all stages of production, the requirements of these Regulations are complied with and he shall carry out checks on the general hygiene of conditions of production in his establishment to ensure—
 - (i) that equipment and, if necessary, fresh meat, comply with the requirements of these Regulations;
 - (ii) that a record in permanent form, which shall be made available to the official veterinary surgeon or inspector upon request, is kept in respect of the matters specified in sub-paragraph (i) above for a period of at least two years;
 - (iii) the proper application of the health mark, as provided for in regulation 11(4) above, including any labels on which the health mark is printed;
 - (iv) that the official veterinary surgeon, inspector or the appropriate Minister is notified immediately when any information at the occupier's disposal reveals a serious health risk; and
 - (v) in the event of a serious health risk, the withdrawal of fresh meat which has been obtained under or stored in similar conditions (as the case may be) and is likely to present the same risk.
- (2) The occupier of an approved premises shall arrange or establish a staff training programme to enable staff to comply with hygiene appropriate to the operations on those premises.

Offences and penalties

22.—(1) If any person contravenes or fails to comply with any provision of these Regulations he shall be guilty of an offence and shall be liable—

- (a) on summary conviction, to a fine not exceeding the statutory maximum; or
 - (b) on conviction on indictment, to a fine or imprisonment for a term not exceeding two years or both.
- (2) No prosecution for an offence under these Regulations shall be begun after the expiry of—
- (a) three years from the commission of the offence; or
 - (b) one year from its discovery by the prosecutor, whichever is the earlier.

Application of various sections of the Act

23. The following provisions of the Act shall apply for the purposes of these Regulations as they apply for the purposes of sections 8, 14 or 15 of the Act and, unless the context otherwise requires, any reference in them to the Act shall be construed as a reference to the Regulations—

- (a) section 3 (presumption that food is intended for sale for human consumption);
- (b) section 20 (offences due to fault of other person);
- (c) section 21 (defence of due diligence);
- (d) section 33 (obstruction, etc of officers);

(e) section 36 (offences by bodies corporate).

Information to be provided by the local authorities

24. Every local authority shall provide the appropriate Minister with such information relating to the execution of its duties under these Regulations as he may from time to time require.

Enforcement

25. These Regulations, except regulations 4, 5, 6 and 9 shall be executed and enforced by the local authority within its area and regulations 4, 5, 6 and 9 shall be executed and enforced by the appropriate Minister.

Revocations

26. The regulations specified in Schedule 23 are hereby revoked to the extent specified in relation thereto in Column 3 of that Schedule.

Amendments

27.—(1) After regulation 4 in the Food Hygiene (Docks, Carriers, etc) Regulations 1960(**13**), there shall be inserted the following—

“**4A.** These Regulations shall not apply to premises to which the Fresh Meat (Hygiene and Inspection) Regulations 1992 apply.”

(2) In the Food Hygiene (Markets, Stalls and Delivery Vehicles) Regulations 1966(**14**) for sub-paragraph (b) of the definition of “food business” in regulation 2 there shall be substituted the following—

“(b) so much of any trade or business as consists of the handling of food at any premises or place, other than a market or stall, to which the General Regulations apply or which is listed in regulation 4 of the Docks and Carriers Regulations or any premises to which the Fresh Meat (Hygiene and Inspection) Regulations 1992 apply;”.

(3) In the Food Hygiene (General) Regulations 1970(**15**) for sub-paragraph (b) of regulation 3(2) there shall be substituted the following—

“(b) at any premises or place to which the Food Hygiene (Docks, Carriers, etc) Regulations 1960, or the Fresh Meat (Hygiene and Inspection) Regulations 1992, apply;”.

(4) In the Fresh Meat and Poultry Meat (Hygiene, Inspection and Examinations for Residues) (Charges) Regulations 1990(**16**), for the definition of “health inspection and control exercise” in regulation 2(1) there shall be substituted the following—

““health inspection and control exercise” means an inspection or supervisory function carried out by a food authority at any slaughterhouse, cutting premises or cold store under the Fresh Meat (Hygiene and Inspection) Regulations 1992; except in so far as such functions relate to farmed game meat;”.

(5) In the Food Premises (Registration) Regulations 1991(**17**), for sub-paragraph (e) of regulation 3(2) there shall be substituted—

(13) S.I. 1960/1602.

(14) S.I. 1966/791.

(15) S.I. 1970/1172.

(16) S.I. 1990/2494.

(17) S.I. 1991/2825.

“(e) as premises in respect of which a licence is required under regulation 4(1) of the Fresh Meat (Hygiene and Inspection) Regulations 1992;”.

In witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed on 20th August 1992.

L.S.

John Selwyn Gummer
Minister of Agriculture, Fisheries and Food

20th August 1992

Cumberlege
Parliamentary Under Secretary of State for
Health

21st August 1992

Allan Stewart
Parliamentary Under Secretary of State, Scottish
Office

21st August 1992

Wyn Roberts
Minister of State for Wales

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SCHEDULE 1

Regulations 4(2)(a)(i), (ii) and (iii), 4(11)
and 8(1)(e)

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—
 - (a) a clearly defined boundary;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply (provided otherwise than by taps operable by hand or arm) of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and
 - (ii) an hygienic means of drying hands;
 - (c) in rooms where work on fresh meat is undertaken, suitable and sufficient facilities, situated as close as possible to, or readily accessible to, the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
 - (d) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (e) equipment and fittings—
 - (i) of a durable, impermeable and corrosion-resistant material (not being made of wood) not liable to taint fresh meat and of such construction as to enable them to be kept clean and disinfected;
 - (ii) if to be used for handling, storing or transporting fresh meat, to be so constructed that fresh meat and the base of any receptacles containing such meat do not come into contact with the floor;
 - (iii) with such surfaces as are likely to come into contact with unpackaged fresh meat to be kept smooth and clean;
 - (f) facilities for the hygienic handling and protection of fresh meat during loading and unloading;
 - (g) suitable and sufficient receptacles with closely fitting covers for collecting and removing all waste and fresh meat not intended for human consumption;
 - (h) suitable refrigeration equipment to enable the internal temperature of fresh meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen fresh meat, such equipment to have a drainage system which avoids risk of contamination of fresh meat;
 - (i) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold water, or water premixed to a suitable temperature, available at an adequate pressure and in each case meeting the requirements of Council Directive [80/778/EEC](#)(18);
 - (ii) the separation of any other water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying

(18) OJ No. L229, 30.8.80, p. 11.

such water shall be arranged so as not to allow any such water to be used for any other purpose, and that all such pipes shall be clearly distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to fresh meat; and

- (iii) if water is stored, fully covered tanks to contain it, which tanks shall be of such construction as to enable them to be emptied and kept clean;
- (j) satisfactory drainage fitted with gratings and traps for solids, which shall be maintained in proper working order; save that in rooms provided for the cooling or storage of fresh meat, gratings and traps shall not be required;
- (k) an arrangement of rooms so that—
 - (i) there are suitable, sufficient and adequately equipped rooms for persons working in the premises to change their clothes, and sanitary conveniences, separate from any part of the premises which at any time contain fresh meat;
 - (ii) clean protective clothing is stored separately from other clothing;
 - (iii) the surfaces of the walls and floors of such rooms are smooth, washable and impermeable; and
 - (iv) any room in which a sanitary convenience is situated shall not communicate directly with any room or area in which any fresh meat is being produced, cut up, handled, worked on or stored or in any such room as is referred to in sub-paragraph 1(h) of Schedule 2 or sub-paragraph 1(d) of Schedule 3;
- (l) sufficient and adequately equipped showers which are for the use of persons working in the premises and are situated near the rooms where such persons may change their clothes; save that such facilities shall not be required in any cold store in which only packaged fresh meat is handled and stored;
- (m) satisfactory and hygienic facilities for the disposal of solid and liquid waste;
- (n) suitable facilities for the storage of detergents, disinfectants and similar substances; and
- (o) adequate protection against the entry of insects, vermin and birds.

2. Every room in any slaughterhouse, cutting premises or cold store in which fresh meat is produced, worked on, handled or stored and any area in such premises through which fresh meat is transported shall have—

- (a) floors and floor surfaces of impermeable, rotproof, non-slip and durable material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected (such floors shall be laid in such a way as to facilitate the drainage of waste water by directing the water towards the drains);
- (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraphs 1(c), (d), (g), (h), (j), (k) and (l) of Schedule 2, up to a height of not less than 3 metres or the full height of the room whichever is lower;
 - (ii) in any rooms used for the cooling or storage of packaged fresh meat, up to a height of not less than the usable storage height;
 - (iii) in any other room in which unpackaged fresh meat is handled, up to a height of not less than 2 metres;

save that, in cold stores erected before 1st January 1983, the interior walls of rooms where only frozen fresh meat is stored may be made of wood;

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- (c) rounded angles between floor and wall surfaces; save that in rooms of any cold stores in which only frozen meat is stored it shall not be compulsory for such angles to be rounded;
- (d) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
- (e) a ceiling, or where there is no ceiling the interior surface of the roof, which is so constructed and finished as to minimise condensation, mould development, flaking and the lodgement of dirt, and which shall be kept in such good order, repair and condition as to enable it to be thoroughly cleaned;
- (f) insulation materials which are rotproof and odourless;
- (g) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature-controlled chamber) including, where necessary, adequate means of steam extraction (all ventilation systems to be kept at all times in good working order); and
- (h) adequate artificial lighting throughout the slaughterhall and workrooms, which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux; save that at places where inspection of fresh meat is normally carried out the overall intensity shall be not less than 540 lux.

SCHEDULE 2

Regulations 4(2)(a)(i), 4(11), 8(1)(e), 11(4)
and 16(1)

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

1. In addition to the general requirements contained in Schedule 1 each slaughterhouse shall have—

- (a) a means of controlling access to, and exit from, the premises;
- (b) a suitable and sufficient lairage which—
 - (i) shall be adequately lit so as to enable the inspection of animals and shall be so constructed that its walls and floors are of impermeable, durable and, in the case of floors, non-slip material and shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected;
 - (ii) shall include facilities for watering the animals and a lockable pen or pens with separate drainage in which animals which are diseased or injured, or suspected of being diseased or injured, may be isolated from other animals;
- (c) a suitable, sufficient and suitably equipped slaughterhall for the slaughter of animals and dressing of slaughtered animals;
- (d) a suitable, sufficient and separate slaughterhall for the slaughter and dressing of any animal which is diseased or injured or suspected of being diseased or injured, where such animals are received at the slaughterhouse, which shall be capable of being securely locked, save that such a room shall not be required if—
 - (i) the diseased or injured animal is slaughtered after completion of the slaughter of animals which are not diseased or injured or suspected of being diseased or injured and steps are taken to prevent contamination of fresh meat;
 - (ii) the premises are thoroughly cleaned and disinfected under the supervision of an inspector or official veterinary surgeon before being used again for the slaughtering

- of animals which are not diseased or injured or suspected of being diseased or injured; and
- (iii) suitable and sufficient facilities are provided for the introduction of the body of an animal which is diseased or injured or suspected of being diseased or injured into the slaughterhall in a manner which will not prejudice the hygienic operation of the slaughterhouse;
 - (e) a suitable system of overhead rails for the hygienic dressing and further handling of carcasses, save that such a system shall not be required for the dressing of carcasses where such a process can be carried out hygienically in a cradle or other equipment suitable for this purpose;
 - (f) a clear separation between the soiled and clean working areas of the building so as to protect the clean areas from contamination;
 - (g) suitable and sufficient facilities, capable of being securely locked, for the isolation of fresh meat requiring further examination by an inspector or official veterinary surgeon, such facilities to be refrigerated so as to enable the requirements of paragraph 1(q) of Schedule 9 to be complied with and to be provided with a drainage system which avoids risk of contamination of fresh meat;
 - (h) a separate room or rooms capable of being securely locked for the retention of fresh meat rejected as being unfit for human consumption, unless—
 - (i) such meat is removed or destroyed 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;
 - (ii) suitable, sufficient and lockable receptacles with closely fitting covers are provided which are capable of being securely locked and which shall be used only for holding fresh meat rejected as being unfit for human consumption and are clearly marked to that effect;
 - (iii) any receptacles or chutes used to transport such meat are so constructed, installed and maintained as to avoid risk of contamination of fresh meat intended for human consumption;
 - (i) a suitable and sufficiently large refrigerated room or rooms for the cooling and storage of fresh meat, which room or rooms shall be equipped with corrosion-resistant fittings which prevent such meat from coming into contact with the floors and walls and if used to store fresh meat already cooled, shall also have a recording thermometer or recording telethermometer;
 - (j) subject to paragraph 3 below, a suitable and sufficient room and facilities for the emptying and cleaning of stomachs and intestines, save that such a room and facilities shall not be required if—
 - (i) stomachs and intestines are removed unopened from the slaughterhall immediately after the post-mortem inspection and taken to the room or facilities referred to in sub-paragraph (h) above; or
 - (ii) the closed circuit mechanical equipment referred to in paragraph 3 below is provided;
 - (k) a suitable and sufficient room for the dressing of guts and tripe if this is carried out in the slaughterhouse, save that where a room is provided in accordance with sub-paragraph (j) above for the emptying and cleaning of stomachs and intestines, that room shall also be regarded as suitable and sufficient for the dressing of guts and tripe provided such dressing can be carried out in a manner avoiding cross-contamination;
 - (l) a suitable and sufficient room for the preparation and cleaning of offal (other than the emptying and cleaning of stomachs and intestines and the dressing of guts and tripe) and

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- which includes a separate area for handling heads at a sufficient distance from other offal, if these operations are carried out in the slaughterhouse other than on the slaughterline;
- (m) a suitable and sufficient room or place for the wrapping and packaging of offal if this is done in the slaughterhouse, save that preparation, cleaning, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
 - (n) a suitable room for the storage under hygienic conditions of wrapping and packaging material where offal is wrapped or packaged in the slaughterhouse;
 - (o) a suitable and sufficient room for the storage of hides and skins unless they are to be collected and taken away daily;
 - (p) a suitable and sufficient room or rooms for the storage of horns, hooves, fat and other waste material unless these are to be collected and taken away daily, save that where a room is provided in accordance with sub-paragraph (o) above for the storage of hides and skins, that room shall also be regarded as suitable and sufficient for the storage of horns, hooves, fat and other waste material;
 - (q) a room suitably equipped for carrying out an examination for trichinellosis where such examination is carried out in the slaughterhouse;
 - (r) a suitable, sufficiently large and adequately equipped room or rooms, under the control of an official veterinary surgeon and capable of being securely locked, for the exclusive use of the official veterinary surgeon and inspector;
 - (s) a manure bay, save that, where sheep are slaughtered, a manure pit may be used if manure is stored within the boundary of the slaughterhouse and the receptacles referred to in sub-paragraph 1(g) of Schedule 1 are insufficient for holding such material (such a bay or pit to have impervious walls and floors and to be drained into suitable outlets);
 - (t) a suitable and separate place (which may be situated outside the boundary of the slaughterhouse) and adequate equipment, for cleaning and disinfecting vehicles used for the transport of animals; and
 - (u) a suitable and separate place (which may be situated outside the boundary of the slaughterhouse) and adequate equipment, for cleaning and disinfecting vehicles used for the transport of fresh meat.
- 2.** In the case of a slaughterhouse where swine and other animals are slaughtered, and a separate room for the slaughter and dressing of swine does not exist—
- (a) the slaughterhouse shall, where this takes place, contain suitable and sufficient accommodation for the scalding, depilation, scraping and singeing of swine;
 - (b) such operations shall be performed at a different time from the slaughter and dressing of other animals or in a place which is separated from the slaughterline for other species either by an open space of at least 5 metres or by a partition at least 3 metres high;
 - (c) similar separation shall be required between the sections of any slaughterline for swine in the event of any bends in that line bringing subsequent operations into the vicinity of the section used for scalding, depilation, scraping and singeing.
- 3.** The room and facilities referred to in sub-paragraph 1(j) above shall not be required in any slaughterhouse in which the emptying and cleaning of stomachs and intestines is carried out in the slaughterhouse by means of closed circuit mechanical equipment which has a suitable system of ventilation and which satisfies the following requirements, that is to say—
- (i) the equipment is installed and arranged in such a manner that operations for separating intestines from the stomach and for the emptying and cleaning of stomachs can be carried out hygienically and the equipment is located in a special

place which is clearly separated from any exposed fresh meat by a partition stretching from the floor to a height of at least three metres and surrounding the area where these operations are carried out;

- (ii) the design and operation of the equipment effectively prevents any contamination of fresh meat;
- (iii) an air extractor is installed in the equipment which eliminates odours and any risk of aerosol contamination;
- (iv) the equipment contains a device for ensuring the closed-circuit evacuation of the residual water and the content of stomachs to the slaughterhouse drainage system;
- (v) the routes followed by stomachs to and from the equipment are clearly separated and at a suitable distance from the routes followed by other fresh meat;
- (vi) stomachs are removed from such equipment in an hygienic manner immediately they have been emptied and cleaned; and
- (vii) staff handling stomachs do not handle, or have access to any other fresh meat.

SCHEDULE 3

Regulations 4(2)(a)(ii), 4(11), 8(1)(e) and
11(4)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF 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) where carcasses or unpackaged wholesale cuts of meat are received, a suitable system of overhead rails for the hygienic handling of carcasses; the overhead rails to be so positioned that fresh meat hanging from such rails does not come into contact with any walls or other surfaces, pillars, columns, doors or floors;
- (d) 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;
- (e) 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;

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- (f) a suitable room for the storage under hygienic conditions of wrapping and packaging material where such operations are carried out in the cutting plant;
- (g) a suitable, sufficiently large and adequately equipped room or rooms, under the control of an official veterinary surgeon and capable of being securely locked, for the exclusive use of the official veterinary surgeon and inspector; and
- (h) 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.

SCHEDULE 4

Regulations 4(2)(a)(iii), 4(11) and 8(1)(e)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF COLD STORES—ADDITIONAL REQUIREMENTS

In addition to the general requirements contained in Schedule 1 every cold store shall have—

- (a) a suitable system of overhead rails for the handling of carcasses and wholesale cuts, except in any cold store in which only packaged fresh meat is handled and stored;
- (b) sufficiently large chilling and refrigeration rooms, which are easy to clean, with adequate means and procedures to enable the internal temperature of fresh meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and –12°C for frozen fresh meat;
- (c) a recording thermometer or recording telethermometer in or for each storage area;
- (d) suitable and sufficient facilities, under the control of an official veterinary surgeon, for the use of such a person or persons; and
- (e) except in any cold store in which only packaged fresh meat is handled and stored, a suitable place (which may be situated outside the boundary of the cold store) and adequate equipment, for the cleaning and disinfection of vehicles used for the transport of fresh meat.

SCHEDULE 5

Regulations 4(2)(a)(i) and (ii), 4(11), 8(1)
(e) and 11(4)

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 have—
 - (a) a clearly defined boundary;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and

- (ii) an hygienic means of drying hands;
- (c) in rooms where work on fresh meat is undertaken, suitable and sufficient facilities, situated as close as possible to, or readily accessible to, the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
- (d) adequate protection against the entry of insects, vermin and birds;
- (e) equipment and fittings—
 - (i) of a durable, impermeable and corrosion-resistant material (not being made of wood) not liable to taint meat and of such construction as to enable them to be kept clean and disinfected;
 - (ii) if to be used for handling, storing or transporting fresh meat, to be so constructed that fresh meat and the base of any receptacles containing such meat do not come into contact with the floor;
- (f) suitable, sufficient and separate receptacles with closely fitting covers for collecting and removing all waste and fresh meat not intended for human consumption;
- (g) a suitable and sufficient room or rooms capable of being securely locked for the retention of fresh meat rejected as being unfit for human consumption, unless—
 - (i) such meat is removed or destroyed 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;
 - (ii) suitable and sufficient receptacles to be provided which are capable of being securely locked and which shall be used only for holding fresh meat rejected as being unfit for human consumption and are clearly marked to that effect;
 - (iii) any receptacles or chutes used to transport such meat are so constructed and installed and maintained as to avoid any risk of contamination of fresh meat intended for human consumption;
- (h) subject to paragraph 2 below, suitable refrigeration equipment to enable the internal temperature of fresh meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen fresh meat, such equipment to have a drainage system which avoids risk of contamination of fresh meat;
- (i) subject to paragraph 2 below, a suitable and sufficiently large refrigerated room or rooms for the cooling and storage of fresh meat, equipped with corrosion-resistant fittings which prevent such meat from coming into contact with the floors and walls;
- (j) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold water, or water premixed to a suitable temperature, available at an adequate pressure and in each case meeting the requirements of Council Directive [80/778/EEC](#);
 - (ii) the separation of any other water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose, and that all such pipes shall be clearly distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to fresh meat; and
 - (iii) if water is stored, covered tanks to contain it, which tanks shall be of such construction as to enable them to be emptied and kept clean;

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- (k) satisfactory drainage, fitted with gratings and traps for solids, which shall be maintained in proper working order; save that in rooms provided for the cooling or storage of fresh meat, gratings and traps shall not be required;
 - (l) a sanitary convenience; the room in which the convenience is situated shall not communicate directly with any room or area in which fresh meat is being produced, cut up, handled, worked on or stored or any such room as is referred to in sub-paragraph 1(g) of Part I of this Schedule;
 - (m) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (n) access to suitable, sufficient and adequately equipped facilities where persons working in the premises may change their clothes, not being any part of the premises which at any time contain fresh meat; and
 - (o) suitable and sufficient facilities, under the control of the official veterinary surgeon for the use of the official veterinary surgeon and inspector.
2. The equipment and rooms referred to in paragraph 1(h) and (i) above shall not be required where fresh meat is removed from any low throughput slaughterhouse within 24 hours of slaughter for delivery to cutting premises or butchers shops and such transportation can be completed within one hour.
3. Every room in any low throughput slaughterhouse or cutting premises in which any fresh meat is produced, worked on, handled or stored shall have—
- (a) floors and floor surfaces of impermeable, rotproof, non-slip and durable material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected (such floors shall be laid in such a way as to facilitate the drainage of water);
 - (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraph 1(g) of Part I of this Schedule and in sub-paragraphs 1(b), (e), (f), (g) and (i) of Part II of this Schedule, up to a height of not less than 3 metres or the full height of the room whichever is lower;
 - (ii) in rooms used for the cooling or storage of fresh meat, up to a height of not less than the usable storage height;
 - (iii) in any other room in which unpackaged fresh meat is handled, up to a height of not less than 2 metres;save that in premises erected before 1st July 1991 such interior walls of rooms where only frozen fresh meat is stored may be made of wood;
 - (c) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
 - (d) a ceiling, or where there is no ceiling the interior surface of the roof, which is so constructed and finished as to minimise condensation, mould development, flaking and the lodgement of dirt, and which shall be kept in such good order, repair and condition as to enable it to be thoroughly cleaned;
 - (e) insulation materials which are rotproof and odourless;
 - (f) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature-controlled chamber) including, where necessary, adequate means of steam extraction (all ventilation systems to be kept at all times in good working order); and

- (g) adequate artificial lighting throughout the slaughterhall and workrooms, which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux; save that at places where inspection of fresh meat is normally carried out the overall intensity shall be not less than 540 lux.

PART II

ADDITIONAL REQUIREMENTS

In addition to the general requirements contained in Part I of this Schedule each low throughput slaughterhouse shall have—

- (a) a suitable and sufficient lairage which—
 - (i) shall be adequately lit so as to enable the inspection of animals; and shall be so constructed that its walls and floors are of impermeable, durable and, in the case of floors, non-slip material and shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected;
 - (ii) shall include a lockable pen or pens, or other suitable means and facilities, to enable animals which are diseased or injured or suspected of being diseased or injured to be isolated from other animals;
- (b) a suitable, sufficient and suitably equipped slaughterhall for the slaughter of animals and dressing of slaughtered animals;
- (c) a suitable system of overhead rails for the hygienic dressing and further handling of carcasses, save that such a system shall not be required for the dressing of carcasses provided such a process can be carried out hygienically in a cradle or other equipment suitable for this purpose;
- (d) a clearly separated area in the slaughterhall intended for the stunning and bleeding of animals;
- (e) a suitable and sufficient room and facilities for the emptying and cleaning of stomachs and intestines, save that such a room and facilities shall not be required if—
 - (i) stomachs and intestines are removed unopened from the slaughterhall immediately after the post-mortem inspection and taken to the room or put in the receptacles referred to in sub-paragraph 1(g) of Part I (save that where there is a significant delay between slaughter and post-mortem inspection stomachs and intestines shall be placed in suitable and sufficient facilities, and protected from risk of contamination, whilst awaiting post-mortem inspection); or
 - (ii) the closed circuit mechanical equipment referred to in paragraph 3 of Schedule 2 is provided;
- (f) a suitable and sufficient room for the dressing of guts and tripe if this is carried out in the slaughterhouse, save that where a room is provided in accordance with sub-paragraph (e) above for the emptying and cleaning of stomachs and intestines, that room shall also be regarded as suitable and sufficient for the dressing of guts and tripe provided such dressing can be carried out in a manner avoiding cross-contamination;
- (g) suitable and sufficient facilities capable of being securely locked, for the isolation of fresh meat requiring further examination by an official veterinary surgeon or inspector; such facilities to be refrigerated so as to enable the requirements of paragraph 1(q) of Schedule 9 to be complied with and to be provided with a drainage system of which avoids risk of contamination of fresh meat; except that refrigeration facilities are not required where fresh meat is removed from any low throughput slaughterhouse within 24 hours of

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- slaughter for delivery to cutting premises or butchers shops and such transportation can be completed within one hour;
- (h) a suitable and sufficient room or place for the wrapping and packaging of offal if this is done in the slaughterhouse during slaughtering operations, save that preparation, cleaning, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
 - (i) a suitable and sufficient room or place for the preparation and cleaning of offal if this is done in the slaughterhouse during slaughtering operations;
 - (j) suitable facilities for the storage under hygienic conditions of wrapping and packaging material where offal is wrapped or packaged in the slaughterhouse;
 - (k) a suitable and sufficient leakproof facility for the storage of hides and skins unless they are to be collected and taken away daily;
 - (l) a suitable and sufficient room or rooms for the storage of horns, hooves, fat and other waste material unless these are to be collected and taken away daily, save that where facilities are provided in accordance with sub-paragraph (k) above for the storage of hides and skins, those facilities shall also be regarded as suitable and sufficient for the storage of horns, hooves, fat and other waste material;
 - (m) a manure bay, save that, where sheep are slaughtered, a manure pit may be used if manure is stored within the boundary of the premises and the receptacles referred to in sub-paragraph 1(f) of Part I of this Schedule are insufficient for holding such material (such a bay or pit to have impervious walls and floors and be drained into suitable outlets); and
 - (n) a means of introduction of the body of an animal which is diseased or injured or suspected of being diseased or injured into the slaughterhall in a manner which will not prejudice the hygienic operation of the slaughterhouse, save that such a means of introduction shall not be required if—
 - (i) the diseased or injured animal is slaughtered after completion of the slaughter of animals which are not diseased or injured or suspected of being diseased or injured and steps are taken to prevent contamination of fresh meat; and
 - (ii) the premises are thoroughly cleaned and disinfected under the supervision of an inspector or an official veterinary surgeon before being used again for the slaughtering of animals which are not diseased or injured or suspected of being diseased or injured.

SCHEDULE 6

Regulations 4(2)(a)(iv) and (v), 8(1)(e),
11(4), 15(1) and 19(3)

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 that—
 - (a) farmed game intended for slaughter in such premises undergoes adequate veterinary inspection;

- (b) the local authority is informed at least 72 hours in advance of the date and time on which farmed game is to be slaughtered in such premises;
- (c) the premises have a suitable place for gathering farmed game where ante-mortem health inspections can be carried out;
- (d) the premises have suitable and sufficient accommodation, facilities and equipment for the slaughter of farmed game and for the bleeding and handling of the bodies of such animals;
- (e) farmed game animals are subjected to ante-mortem health inspection in accordance with regulation 14(1)(b) not more than 72 hours prior to slaughter;
- (f) after shooting or stunning, the bodies of farmed game animals are bled in an approved manner;
- (g) the bodies of slaughtered farmed game are hung as quickly as possible after bleeding and are transported as soon as practicable under satisfactory hygiene conditions to a slaughterhouse or farmed game processing facility for the purpose of dressing and post-mortem inspection and are accompanied during transport to the slaughterhouse by the certificate referred to in Schedule 20, and, if the bodies of slaughtered farmed game cannot be transported so as to reach the slaughterhouse or farmed game processing facility within one hour of slaughter, they are transported there in a container or vehicle in which the ambient temperature is maintained at between 0°C and +4°C;
- (h) the equipment used for the slaughter and bleeding of farmed game is of a durable, impermeable and corrosion-resistant material not liable to taint the meat;
- (i) the equipment referred to in sub-paragraph (h) above is cleaned and disinfected in accordance with paragraph 3(d) of Part I of Schedule 7; and
- (j) ensure that all equipment and implements which come into contact with farmed game are kept in a good state of repair and all fixtures, fittings and equipment are kept clean.

PART II

GENERAL REQUIREMENTS APPLICABLE TO FARMED GAME PROCESSING FACILITIES

1. The farmed game processing facility shall have—
 - (a) a clearly defined boundary with means of controlling access to and from the premises;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply (provided otherwise than by taps operable by hand or arm) of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and
 - (ii) an hygienic means of drying hands;
 - (c) in rooms where work on farmed game meat is undertaken, suitable and sufficient facilities, situated as close as possible to or readily accessible to the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
 - (d) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (e) equipment and fittings—

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- (i) of a durable, impermeable and corrosion-resistant material (not being made of wood) not liable to taint meat and of such construction as to enable them to be kept clean and disinfected;
- (ii) if to be used for handling, storing or transporting farmed game meat, to be so constructed that farmed game meat and the base of any receptacles containing such meat do not come into contact with the floor; the surfaces of any equipment and fittings which are likely to come into contact with unpackaged farmed game meat to be kept smooth;
- (f) facilities for the hygienic handling and protection of farmed game meat during loading and unloading;
- (g) suitable and sufficient receptacles with closely fitting covers for collecting and removing all waste and farmed game meat not intended for human consumption;
- (h) suitable refrigeration equipment to enable the internal temperature of farmed game meat to be maintained at not more than $+7^{\circ}\text{C}$ for carcasses and cuts, $+3^{\circ}\text{C}$ for offal and -12°C for frozen farmed game meat, such equipment to have a drainage system which avoids risk of contamination of farmed game meat;
- (i) a suitable and sufficiently large refrigerated room or rooms for the cooling and storage of farmed game meat, equipped with corrosion-resistant fittings which prevent such meat from coming into contact with the floors and walls; where a refrigerated room is used to store farmed game meat already cooled, it shall also have a recording thermometer or recording telethermometer;
- (j) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold water, or water premixed to a suitable temperature available at an adequate pressure and in each case meeting the requirements of Council Directive [80/778/EEC](#);
 - (ii) the separation of any water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose, and that all such pipes shall clearly be distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to farmed game meat; and
 - (iii) if water is stored, fully covered tanks to contain it, which tanks shall be of such construction as to enable them to be emptied and kept clean;
- (k) satisfactory drainage, fitted with gratings and traps for solids, which shall be maintained in proper working order, save that in rooms provided for the cooling or storage of farmed game meat, gratings and traps shall not be required;
- (l) an arrangement of rooms so that—
 - (i) there are suitable, sufficient and adequately equipped rooms for persons working in the premises to change their clothes, and sanitary conveniences, separate from any part of the premises which at any time contain farmed game meat;
 - (ii) clean protective clothing is stored separately from other clothing;
 - (iii) surfaces of the walls and floors of such rooms are smooth, washable and impermeable; and
 - (iv) any room in which a sanitary convenience is situated shall not communicate directly with any room or area in which any farmed game meat is being produced, cut up, handled, worked on or stored or in any such room as is referred to in sub-paragraph 1(s) below;

- (m) sufficient and adequately equipped showers which are for the use of persons working in the premises and are situated near the rooms where such persons may change their clothes;
- (n) suitable facilities for the storage of detergents, disinfectants and similar substances;
- (o) adequate protection against the entry of insects, vermin and birds;
- (p) a suitable and sufficient room for the dressing of carcasses of farmed game;
- (q) a suitable system of overhead rails for the hygienic dressing and further handling of carcasses, save that such a system shall not be required for the dressing of carcasses where such a process can be carried out hygienically in a cradle or other equipment suitable for this purpose;
- (r) suitable and sufficient facilities, capable of being securely locked, for the isolation of farmed game meat requiring further examination by an official veterinary surgeon or inspector, such facilities to be refrigerated so as to enable the requirements of sub-paragraph 1(q) of Schedule 9 to be complied with and to be provided with a drainage system which avoids risk of contamination of farmed game meat;
- (s) separate room or rooms capable of being securely locked for the retention of farmed game meat rejected as being unfit for human consumption, unless—
 - (i) such meat is removed or destroyed 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;
 - (ii) suitable and sufficient receptacles with closely fitting covers shall be provided which are capable of being securely locked and which shall be used only for holding farmed game meat rejected as being unfit for human consumption and are clearly marked to that effect;
 - (iii) any chutes or receptacles used to transport such meat are so constructed and installed and maintained as to avoid risk of contamination of farmed game meat intended for human consumption;
- (t) a suitable and sufficient room and facilities for the emptying and cleaning of stomachs and intestines, save that such a room and facilities shall not be required if—
 - (i) stomachs and intestines are removed unopened from the dressing room immediately after the post-mortem inspection and taken to the room or receptacles referred to in sub-paragraph (s) above; or
 - (ii) the closed-circuit mechanical equipment referred to in paragraph 3 of Schedule 2 is provided;
- (u) a suitable and sufficient room for the dressing of guts and tripe if this is carried out in the premises, save that where a room is provided in accordance with sub-paragraph (t) above for the emptying and cleaning of stomachs and intestines, that room shall also be regarded as suitable and sufficient for the dressing of guts and tripe provided such dressing can be carried out in a manner avoiding cross-contamination;
- (v) a suitable and sufficient room for the preparation and cleaning of offal (other than the emptying and cleaning of stomachs and intestines and the dressing of guts and tripe) and which includes a separate area for handling heads at a sufficient distance from other offal, if these operations are carried out in the premises other than on the dressing line;
- (w) a suitable and sufficient room or place for the wrapping and packaging of offal if this is done in the premises, save that preparation, cleaning, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;

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- (x) a suitable room for the storage under hygienic conditions of wrapping and packaging material where offal is wrapped or packaged in the premises;
 - (y) a suitable and sufficient room for the storage of hides and skins unless they are to be collected and taken away daily;
 - (z) a suitable and sufficient room or rooms for the storage of antlers, hooves, fat and other waste material unless these are to be collected and taken away daily, save that where a room is provided in accordance with sub-paragraph (y) above for the storage of hides and skins, that room shall also be regarded as suitable and sufficient for the storage of antlers, hooves, fat and other waste material;
 - (aa) a suitable, sufficiently large and adequately equipped room or rooms, under the control of an official veterinary surgeon and capable of being securely locked, for the exclusive use of the official veterinary surgeon and inspector;
 - (bb) if the bodies of slaughtered farmed game are received from other premises, a suitable and separate place (which may be situated outside the boundary of the premises) and adequate equipment, for cleaning and disinfecting vehicles used for transporting the bodies of slaughtered farmed game;
 - (cc) a suitable and separate place (which may be situated outside the boundary of the premises), and adequate equipment, for cleaning and disinfecting vehicles used for the transport of farmed game meat;
 - (dd) satisfactory and hygienic facilities for the disposal of solid and liquid waste;
 - (ee) a clear separation between the soiled and clean working areas of the building so as to protect the clean areas from contamination; and
 - (ff) a room suitably equipped for carrying out an examination for trichinellosis where such examination is carried out in the premises.
2. Every room in which farmed game meat is produced, worked on, handled or stored and any area through which farmed game meat is transported shall have—
- (a) floors and floor surfaces of impermeable, rotproof non-slip and durable material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected (such floors shall be laid in such a way as to facilitate the drainage of waste water);
 - (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraphs 1(p), (r), (s), (t), (u) and (v) above up to a height of not less than 3 metres or the full height of the room whichever is lower;
 - (ii) in any rooms used for the cooling or storage of farmed game meat, up to a height of not less than the usable storage height;
 - (iii) in any other room in which unpackaged farmed game meat is handled, up to a height of not less than 2 metres;
 - (c) rounded angles between floor and wall surfaces, save that in rooms of any premises in which only frozen farmed game meat is stored such angles need not be rounded;
 - (d) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
 - (e) a ceiling, or, where there is no ceiling the interior surface of the roof, which is so constructed and finished as to minimise condensation, mould development, flaking and the lodgement of dirt, to be kept in such good order, repair and condition as to enable it to be thoroughly cleaned;

- (f) insulation materials which are rotproof and odourless;
 - (g) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature-controlled chamber) including, where necessary, adequate means of steam extraction (all ventilation systems to be kept at all times in good working order); and
 - (h) adequate artificial lighting throughout the workrooms (which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux; save that at places where inspection of farmed game meat is normally carried out the overall intensity shall be not less than 540 lux).
3. The occupier of every farmed game processing facility shall ensure that the requirements of Schedule 7 are observed.

PART III

GENERAL REQUIREMENTS APPLICABLE TO LOW THROUGHPUT FARMED GAME PROCESSING FACILITIES

1. All low throughput farmed game processing facilities shall have—
- (a) a clearly defined boundary;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and
 - (ii) an hygienic means of drying hands;
 - (c) in rooms where work on farmed game meat is undertaken, suitable and sufficient facilities, situated as close as possible to, or readily accessible to, the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
 - (d) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (e) equipment and fittings—
 - (i) of a durable, impermeable and corrosion-resistant material (not being made of wood) not liable to taint meat and of such construction as to enable them to be kept clean and disinfected;
 - (ii) if to be used for handling, storing or transporting farmed game meat, to be so constructed that farmed game meat and the base of any receptacles containing such meat do not come into contact with the floor;
 - (f) suitable and sufficient receptacles with closely fitting covers for collecting and removing all waste and farmed game meat not intended for human consumption;
 - (g) subject to paragraph 2 below, suitable refrigeration equipment to enable the internal temperature of farmed game meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and –12°C for frozen farmed game meat, such equipment to have a drainage system which avoids risk of contamination of farmed game meat;
 - (h) subject to paragraph 2 below, a suitable and sufficiently large refrigerated room or rooms for the cooling and storage of farmed game meat, equipped with corrosion-resistant fittings which prevent such meat from coming into contact with the floor and walls;

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- (i) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold water, or water premixed to a suitable temperature, available at an adequate pressure and in each case meeting the requirements of Council Directive 80/778/EEC;
 - (ii) the separation of any other water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose, and that all such pipes shall clearly be distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to farmed game meat; and
 - (iii) if water is stored, in fully covered tanks to contain it, which tanks shall be of such construction as to enable them to be emptied and kept clean;
- (j) satisfactory drainage, fitted with gratings and traps for solids, which shall be maintained in proper working order, save that in rooms provided for the cooling or storage of fresh meat, gratings and traps shall not be required;
- (k) a sanitary convenience; the room in which the convenience is situated shall not communicate directly with any room or area in which farmed game meat is being produced, cut up, handled, worked on or stored or in any such room as is referred to in sub-paragraph (1)(q) below;
- (l) suitable facilities for the storage of detergents, disinfectants and similar substances;
- (m) adequate protection against the entry of insects, vermin and birds;
- (n) a suitable and sufficient room for the dressing of carcasses of farmed game;
- (o) a suitable system of overhead rails for the hygienic dressing and further handling of carcasses, save that such a system shall not be required for the dressing of carcasses where such a process can be carried out hygienically in a cradle or other equipment suitable for this purpose;
- (p) suitable and sufficient facilities, capable of being securely locked, for the isolation of farmed game meat requiring further examination by an official veterinary surgeon or inspector, such facilities to be refrigerated so as to enable the requirements of paragraph 1(q) of Schedule 9 to be complied with and to be provided with a drainage system which avoids risk of contamination of farmed game meat except that refrigeration facilities shall not be required where farmed game meat is removed from any low throughput farmed game processing facility within 24 hours of slaughter for delivery to cutting premises or butchers shops and such transportation can be completed within one hour;
- (q) a suitable and sufficient room or rooms capable of being securely locked for the retention of farmed game meat rejected as being unfit for human consumption, unless—
 - (i) such meat is removed or destroyed 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;
 - (ii) suitable and sufficient receptacles with closely fitting covers are provided which are capable of being securely locked and which shall be used only for holding farmed game meat rejected as being unfit for human consumption and are clearly marked to that effect;
 - (iii) any chutes or receptacles used to transport such meat are so constructed and installed and maintained as to avoid risk of contamination of farmed game meat intended for human consumption;
- (r) a suitable and sufficient room and facilities for the emptying and cleaning of stomachs and intestines, save that such a room and facilities shall not be required if—

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- (i) stomachs and intestines are removed unopened from the dressing room immediately after the post-mortem inspection and taken to the room or receptacles referred to in sub-paragraph (q) above (save that where there is a significant delay between slaughter and post-mortem inspection stomachs and intestines shall be placed in suitable and sufficient facilities, and protected from the risk of contamination, whilst awaiting post-mortem inspection); or
- (ii) the closed-circuit mechanical equipment referred to in paragraph 3 of Schedule 2 is provided;
- (s) a suitable and sufficient room for the dressing of guts and tripe if this is carried out in the premises, save that where a room is provided in accordance with sub-paragraph (r) above for the emptying and cleaning of stomachs and intestines, that room shall also be regarded as suitable and sufficient for the dressing of guts and tripe provided such dressing can be carried out in a manner avoiding cross-contamination;
- (t) a suitable and sufficient room or place for the wrapping and packaging of offal if this is done in the premises during dressing operations, save that preparation, cleaning, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
- (u) a suitable and sufficient room or place for the preparation and cleaning of offal if this is done in the premises during dressing operations;
- (v) suitable facilities for the storage under hygienic conditions of wrapping and packaging material where offal is wrapped or packaged in the premises, save that preparation, cleaning, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
- (w) a suitable and sufficient leakproof facility for the storage of hides and skins unless they are to be collected and taken away daily;
- (x) a suitable and sufficient room or rooms for the storage of antlers, hooves, fat and other waste material unless these are to be collected and taken away daily; save that where a facility is provided in accordance with sub-paragraph (w) above for the storage of hides and skins, that facility shall also be regarded as suitable and sufficient for the storage of antlers, hooves, fat and other waste material;
- (y) suitable and sufficient facilities, under the control of the official veterinary surgeon for the use of the official veterinary surgeon and inspector.

2. The equipment and rooms referred to in sub-paragraphs 1(g) and (h) above shall not be required where fresh meat is removed from any low throughput farmed game processing facility within 24 hours of slaughter for delivery to cutting premises or butchers shops and such transportation can be completed within one hour.

3. Every room in which farmed game meat is produced, worked on, handled or stored and any area through which farmed game meat is transported shall have—

- (a) floors and floor surfaces of impermeable, rotproof, non-slip and durable material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected (such floors shall be laid in such a way as to facilitate the drainage of water);
- (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraphs 1(n), (p), (q), (r), (s) and (u) above up to a height of not less than 3 metres or the full height of the room whichever is lower;

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- (ii) in any rooms used for the cooling or storage of farmed game meat, up to a height of not less than the usable storage height;
 - (iii) in any other room in which unpackaged farmed game meat is handled, up to a height of not less than 2 metres;
 - (c) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
 - (d) a ceiling, or where there is no ceiling the interior surface of the roof, which is so constructed and finished as to minimise condensation, mould development, flaking and the lodgement of dirt, and which shall be kept in such good order, repair and condition as to enable it to be thoroughly cleaned;
 - (e) insulation materials which are rotproof and odourless;
 - (f) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature-controlled chamber) including, where necessary, adequate means of steam extraction (all ventilation systems to be kept at all times in good working order); and
 - (g) adequate artificial lighting throughout the dressing room and workrooms, which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux; save that at places where inspection of farmed game meat is normally carried out the overall intensity shall be not less than 540 lux.
4. The occupier of every low throughput farmed game processing facility shall ensure that the requirements of Schedule 7 are observed.

SCHEDULE 7

Regulations 4(2)(a)(i), (ii) and (iii), 8(1)(e)
and 14(1)(c)

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 it to be kept, in such a state of cleanliness and otherwise so conduct it as to prevent the risk of contamination of any fresh meat therein or, in the case of any slaughterhouse, of any blood intended for human consumption, and in particular shall—
- (a) subject to sub-paragraph 1(b) of Schedule 11, ensure that the premises and any plant, equipment, machinery or implements contained therein are not used for any purpose which is not properly connected with the preparation and storage of fresh meat, and that instruments for cutting up such meat are used solely for that purpose;
 - (b) ensure that fresh meat and the base of receptacles which contain, or may at any time contain, such meat do not come into contact with any floors, doors, columns, pillars or any other surfaces of any room;
 - (c) ensure that fresh meat requiring further examination by an inspector or official veterinary surgeon, or rejected as unfit for human consumption, is handled and transported in a manner avoiding contamination of fresh meat which has been declared fit for human consumption;

- (d) ensure that fresh meat or blood intended for human consumption does not come into contact with any fresh meat requiring further examination by an inspector or official veterinary surgeon or rejected as being unfit for human consumption or the inedible by-products of the slaughtering of animals;
 - (e) ensure that tanks containing water used in the premises are kept fully covered and maintained in a clean state;
 - (f) where the premises are supplied with water which is only suitable for the purpose of fire fighting or the operation of refrigerators or steam boilers, ensure that any such water is not used for any other purpose;
 - (g) ensure that all detergents, disinfectants, pesticides and rodenticides used in the premises are of such a kind and are used in such a manner as not to affect the fitness of any fresh meat intended for human consumption;
 - (h) ensure that all equipment and implements which come into contact with fresh meat are kept in a good state of repair and all fixtures, fittings and equipment are kept clean;
 - (i) ensure that sawdust or any similar substance is not spread on floors;
 - (j) cause the interior surfaces of any room or other place in which fresh meat or by-products are produced, cut up, handled, stored or packaged, and any room used for the retention of such meat rejected as being unfit for human consumption, to be cleaned and disinfected as often as may be necessary to maintain them at all times in a satisfactory state of cleanliness and in such condition as to prevent the absorption of any blood, refuse, filth or other offensive matter and ensure that, in any event, the wall and floor surfaces of any room in which fresh meat is produced or cut up are thoroughly cleaned and disinfected when such operations are completed for the day;
 - (k) cause the changing rooms to be kept clean;
 - (l) ensure that any vehicles referred to in sub-paragraphs 1(t) and (u) of Schedule 2, 1(h) of Schedule 3 and 1(bb) and (cc) of Part II of Schedule 6 for which he is responsible are thoroughly cleaned and disinfected after use in the place provided for such purpose;
 - (m) cause every sanitary convenience, and the room in which it is situated, to be kept clean and every such sanitary convenience to be maintained in efficient working order and to be provided with an adequate supply of toilet paper held in a suitable fitting;
 - (n) ensure that all washing facilities are kept clean and in good working order;
 - (o) cause a clearly legible notice requesting users to wash their hands after using the convenience to be affixed and maintained in a prominent position near every sanitary convenience;
 - (p) take all reasonable steps to ensure that no waste, whether solid or liquid, is deposited or allowed to accumulate in premises;
 - (q) ensure that receptacles (other than manure bays or manure pits) which contain blood, manure, garbage, filth or refuse are kept covered with closely fitting covers; and
 - (r) ensure that rodents, insects and other vermin are systematically destroyed.
2. No person shall engage in the handling of fresh meat if he is—
- (a) likely to contaminate such meat; or
 - (b) wearing a bandage on the hands or forearms, other than a waterproof dressing protecting a non-infected wound,

and, without prejudice to the generality of paragraph (a) above, no person shall engage in the handling of fresh meat if he is suffering from or suspected of suffering from, or is the carrier of, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery, infectious hepatitis,

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scarlet fever or any staphylococcal infection likely to cause food poisoning, or is suffering from or suspected of suffering from infectious tuberculosis or any infectious skin disease; or any disease or condition which may render a person liable to contaminate fresh meat, and as soon as any person engaged in the handling of fresh meat or blood intended for human consumption becomes aware that he is suffering from, or is the carrier of, such disease or condition he shall forthwith give notice of the fact to the occupier or person in charge of the premises and such occupier or person in charge (as the case may be) shall, immediately after the receipt of the notice, notify the proper officer of the district in which the premises are situated to the same effect; where the person required to give the notice referred to in this sub-paragraph is himself the occupier or person in charge of the premises he shall immediately notify the proper officer of the district in which the premises are situated.

3. Every person engaged in slaughtering animals or working on or handling fresh meat shall—
- (a) wear footwear and light-coloured overalls or other suitable clothing, including covering for the hair of the head, and, where necessary, the neck; all of which articles shall, unless disposable, be easily cleanable, reserved exclusively for the use of persons slaughtering animals or working on or handling exposed or wrapped fresh meat, clean at the commencement of every working day and renewed during the day as necessary;
 - (b) keep as clean as may be reasonably practicable by thorough and frequent washing, in such a manner as to avoid any risk of contamination of fresh meat or blood, of all parts of his person or clothing which are liable to come into contact with any fresh meat or blood and, in particular, shall wash his hands with hot water and soap or other detergent frequently during the working day and each time work is started and resumed and shall wash his hands and arms in such manner immediately after contact with animals or fresh meat which he knows or suspects to be diseased; and shall not use the same disposable towels more than once to dry hands and arms;
 - (c) keep any open cuts or abrasions on any exposed part of his person covered with a suitable waterproof dressing;
 - (d) ensure that all equipment and implements which come into contact with fresh meat are cleansed and subsequently disinfected in water at a temperature of not less than +82°C—
 - (i) prior to commencement of work;
 - (ii) frequently during the course of each working day;
 - (iii) immediately after any contact with fresh meat known or suspected to be diseased;
 - (iv) before re-use after any break in work; and
 - (v) at the end of each working day;
 - (e) before being engaged to slaughter animals or work on or handle unpackaged fresh meat, obtain a medical certificate certifying that there is no objection on public health grounds to such activities and produce every such medical certificate on request to an official veterinary surgeon or to a veterinary officer;

and any other person liable to come into contact with any fresh meat shall wear the appropriate clothing and footwear described in sub-paragraph (a) above.

4. No person shall—
- (a) urinate, defecate or spit on the premises except in a sanitary convenience;
 - (b) bring into or keep in any part of any premises containing fresh meat any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved for that part of the premises;
 - (c) wipe down any carcase or any offal;
 - (d) use tobacco (including snuff) in any part of any premises which may contain fresh meat or blood intended for human consumption or while he is handling any such meat or blood;

- (e) change his clothes in any part of the premises which may contain fresh meat;
 - (f) take any fresh meat or blood intended for human consumption, or any item of equipment which might come into contact with such meat or blood, into a room or other place which contains a sanitary convenience;
 - (g) bring into, or permit to be brought into or remain in any premises, any creature (other than one of the species referred to in regulation 2 or a working dog), or bring any working dog or permit any such dog to be brought into, or remain in, any part of any premises used for the production, cutting up, handling or storage of fresh meat or for the storage of blood intended for human consumption.
5. Every person entering an approved premises shall, before handling any fresh meat or blood intended for human consumption, thoroughly wash all parts of his person that may come into contact with such meat or blood and change into clean clothing and footwear as described in sub-paragraph 3(a) above.

PART II

ADDITIONAL REQUIREMENTS APPLICABLE IN ALL SLAUGHTERHOUSES AND FARMED GAME PROCESSING FACILITIES

1. The occupier of every slaughterhouse and farmed game processing facility shall ensure that—
- (a) receptacles provided for holding blood intended for human consumption are clearly identified and used for no other purpose;
 - (b) any scalding tanks are emptied and washed out as often as is reasonably necessary and thoroughly cleaned at the end of each working day;
 - (c) pithing rods, if used, must be capable of being cleansed and disinfected and be kept cleansed between use on each animal;
 - (d) prior to post-mortem inspection carcasses or offal do not come into contact with each other and, during chilling, carcasses are so hung as to allow air to circulate freely between them at all times;
 - (e) the lairage is kept clean;
 - (f) the contents of every receptacle containing blood, and waste and every manure bay are removed from the slaughterhouse or farmed game processing facility as often as may be necessary to prevent a nuisance and in any event at least once in every 2 days and, after the contents have been so removed, the receptacle or bay is thoroughly cleaned before being used again, save that the contents of manure pits may remain in the slaughterhouse more than 2 days provided that the contents are kept dry, the lairages are operated in a hygienic manner and the pits whenever emptied are thoroughly cleaned before being used again;
 - (g) hides, skins, horns, hooves, swines' bristles and fat not intended for human consumption are collected and taken away daily unless they are stored in the room or rooms provided for the storage of such products and by-product of slaughtering not intended for human consumption are removed from the premises as often as may be necessary to prevent a nuisance;
 - (h) fresh meat rejected as being unfit for human consumption is removed as soon as possible to the room or receptacle provided for the retention of such meat in a manner which avoids any risk of contamination of fresh meat which is intended for human consumption and such accommodation is kept locked except when it is necessarily opened for the reception and removal of unfit meat or at the request of an official veterinary surgeon or inspector for the purpose of the examination and seizure of such meat.

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2. No person shall—
 - (a) when stirring any blood intended for human consumption, permit his hand or other part of his person to come into contact with such blood;
 - (b) inflate in any manner the carcass or any part whatsoever of any animal intended for human consumption, save that this shall not apply in the case of the slaughter by the Jewish method of animals intended as food for Jewish persons provided that any organs so inflated are not intended for human consumption; or
 - (c) use in a slaughterhouse or farmed game processing facility any equipment that has been used in a knacker's yard.

SCHEDULE 8

Regulations 4(2)(a)(i) and (iv), 4(5)(a),
8(1)(a), 11(1)(a), 14(1)(b), 16(3) and 19(2)
(b)

ANTE-MORTEM HEALTH INSPECTION REQUIREMENTS

1. Subject to paragraph 2 below, animals intended for slaughter for human consumption shall undergo ante-mortem health inspection at the slaughterhouse before slaughter and such inspection shall take place—
 - (a) within 24 hours of arrival;
 - (b) if the animal has been kept in the lairage overnight, immediately before slaughter; and
 - (c) at any other time, if required by the official veterinary surgeon.
2. An animal to which the provisions of regulation 21 of the Slaughter of Animals (Humane Conditions) Regulations 1990 and regulation 11 of the Slaughter of Animals (Humane Conditions) (Scotland) Regulations 1990 apply shall not be subjected to an ante-mortem health inspection in accordance with paragraph 1 above if it is not reasonably practicable for such an inspection to be carried out before it is necessary for the animal to be slaughtered in compliance with such Regulations.
3. The ante-mortem health inspection shall be made under adequate natural or artificial lighting.
4. The ante-mortem health inspection shall determine—
 - (a) whether the animals are showing clinical signs of a disease which can be transmitted through the fresh meat to humans or animals or whether there are any indications that such a disease may occur;
 - (b) whether they are showing clinical signs of a disease or disorder which would be likely to make fresh meat unfit for human consumption;
 - (c) whether they are injured, fatigued or stressed; and
 - (d) whether there is visible evidence that substances with pharmacological effects have been administered to them or that they have consumed any other substances which may make fresh meat unfit for human consumption.
5. Animals shall not be slaughtered for the production of fresh meat for human consumption if they—
 - (a) show any of the conditions mentioned in sub-paragraphs 4(a), (b) and (d) of this Schedule;
 - (b) have not been rested for an adequate period of time, which, for fatigued or stressed animals, must not be less than 24 hours unless an official veterinary surgeon or, in the case of a farmed game handling facility, a veterinary surgeon has determined otherwise; or

(c) have been found to have any form of clinical tuberculosis.

6.—(1) An animal which shows any of the conditions mentioned in sub-paragraphs 4(a) or (b) of this Schedule shall be taken to and kept in that part of the lairage provided for the isolation of animals which are diseased or injured or suspected of being diseased or injured.

(2) Unless, following a subsequent ante-mortem health inspection, an official veterinary surgeon passes that animal as fit for slaughter for human consumption, he may require that it shall be slaughtered and dressed in the room or alternatively using the method of operation and facilities referred to in sub-paragraph 1(d) of Schedule 2, or in the case of a low throughput slaughterhouse, after the completion of slaughter of all other animals for the time being in the lairage.

7. In the case of a live animal imported into the UK from another member State, the official veterinary surgeon shall make such examination as may be required in order to meet the requirements of Council Directive [90/425/EEC](#)(19)

SCHEDULE 9

Regulations 4(2)(a)(i) and (v) and 8(1)(e)

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

1. The occupier and persons engaged in the handling of fresh meat shall ensure that—
 - (a) animals brought into the slaughterhall of any slaughterhouse are slaughtered without delay;
 - (b) in any slaughterhouse where both swine and other animals are slaughtered, swine are slaughtered and dressed in a separate room or alternatively using the method of operation referred to in paragraph 2 of Schedule 2;
 - (c) in any slaughterhouse where both farmed game and other animals are slaughtered, farmed game is slaughtered and dressed in a separate room or at a different time from other animals;
 - (d) fresh meat is adequately protected from the risk of contamination at all stages of the slaughtering and dressing process and during storage, and in particular that—
 - (i) bleeding and dressing processes are not carried out on the floor and no carcase or offal comes into contact with the floor;
 - (ii) during the dressing process adequate precautions are taken to avoid the risk of discharge of materials and fluids from the alimentary tract, urinary bladder and uterus of any animal; and
 - (iii) offal is removed from the carcase in such a way as to avoid contamination of the offal or the carcase;
 - (e) bleeding is completed without delay and all blood is immediately swilled down a drain via a suitable trough or collected in a clean receptacle provided for that purpose and, if intended for human consumption, is so kept as to remain readily identifiable with the carcasses from which it was collected until the carcasses have been inspected in accordance with Schedule 10;
 - (f) the following are discarded immediately after slaughter—
 - (i) in the case of sheep and goats, the head, including the tongue and brain, if no part of it is intended for human consumption;

(19) OJ No. L224, 18.8.90, p. 29.

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- (ii) the penis, if it is not intended for human consumption, and an inspector or official veterinary surgeon is satisfied that it shows no pathological symptom or lesion;
- (g) without prejudice to sub-paragraph 1(j) of Schedule 2, sub-paragraph 1(e) of Part II of Schedule 5, sub-paragraph 1(t) of Part II of Schedule 6, sub-paragraph 1(r) of Part III of Schedule 6 and sub-paragraph (n) below, and subject to the requirements of regulation 11, the stomachs and intestines of slaughtered animals are removed from the slaughterhall or, in the case of a farmed game processing facility, the dressing room unopened, and in such a manner that they do not come into contact with the floor, as soon as possible after they have been separated from the carcase and that they are not opened or cleaned in any part of the premises which contains blood intended for human consumption or any fresh meat other than stomachs or intestines;
- (h) slaughtered animals are dressed in the following manner—
 - (i) in the case of bovine animals, solipeds and farmed deer, by the removal of the hide or skin (save that the head of any bovine animals under six weeks old and the head of any deer not intended for human consumption need not be flayed provided they are handled in a manner avoiding contamination of fresh meat and that the official veterinary surgeon is satisfied that the heads can be satisfactorily inspected), the tonsils, the horns or antlers (which shall be removed at the time of flaying), the head (save that where retention of the ears on carcasses of bovine animals is necessary for any certification purpose removal of the ears may be delayed until completion of that certification), the viscera (save that the lungs, the heart, the liver, the spleen and the mediastinum may remain attached to the carcase by their natural connections), the genital organs (subject to sub-paragraph (f)(ii) above), the urinary bladder, the feet up to the carpal and tarsal joints and, in the case of lactating animals or animals that have given birth or are in advanced pregnancy, the udder; the kidneys shall be removed from their fatty coverings and their perirenal capsules;
 - (ii) in the case of swine, by the removal of the tonsils, the hair and bristles (where the bristles are removed by using a debristling agent the carcase must immediately afterwards be rinsed in water which is clean and wholesome) or the skin, the claws, the viscera (save that the lungs, the heart, the liver, the spleen and the mediastinum may remain attached to the carcase by their natural connections), the genital organs (subject to sub-paragraph (f)(ii) above), the urinary bladder, and, in the case of lactating animals or animals that have given birth or are in advanced pregnancy, the udder; the kidneys shall be removed from their fatty coverings and their perirenal capsules;
 - (iii) in the case of sheep and goats, by the removal of the skin, the head, the viscera (save that the lungs, the heart, the liver, the spleen and the mediastinum may remain attached to the carcase by their natural connections), the genital organs (subject to sub-paragraph (f)(ii) above), the urinary bladder, the feet up to the carpal and tarsal joints and, in the case of lactating animals or animals that have given birth or are in advanced pregnancy, the udder; the kidneys shall be removed from their fatty coverings;
- (i) during the flaying of any cow the teats are not excised and are left intact for removal with the udder from the carcase;
- (j) no incision is made into the substance of any udder except by or on the direction of an inspector or official veterinary surgeon;
- (k) there is no contact between the external surfaces of the skin of any animal and any offal or flayed, or partly flayed, carcase and there is no placing of the unskinned head of any bovine animal under 6 weeks of age, deer, sheep or goat in any room containing fresh meat;

- (l) every hide and skin is removed from any part of the slaughterhouse or farmed game processing facility containing any fresh meat or containing any blood intended for human consumption as soon as possible after it has been separated from the carcase, every such hide and skin being removed in such a way that it does not come into contact with the floor;
- (m) evisceration is carried out immediately after flaying or depilation, as appropriate, and completed—
 - (i) not later than 45 minutes after stunning; or
 - (ii) in the case of ritual slaughter, not later than 30 minutes after bleeding; or
 - (iii) in the case of the slaughtered and bled body of an animal brought into a slaughterhouse in accordance with regulation 19(2) no later than 3 hours after slaughter; or
 - (iv) in the case of the slaughtered and bled bodies of farmed game brought into a slaughterhouse or farmed game processing facility in accordance with sub-paragraph (e) of Part I of Schedule 6, no later than 3 hours after slaughter;
- (n) subject to sub-paragraph (g) above, the organs and viscera of any animal are so kept as to remain readily identifiable with the carcase until that carcase has been inspected in accordance with Schedule 10, and any samples required for residue tests under the Animals, Meat and Meat Products (Examination for Residues and Maximum Residue Limits) Regulations 1991(20) have been taken, and the head and feet of any animal are kept available for inspection in the slaughterhouse or farmed game processing facility until an official veterinary surgeon or inspector authorises their removal;
- (o) carcasses of solipeds, bovine animals over six months old and swine over four weeks old are split lengthwise through the spinal column before being submitted for inspection in accordance with Schedule 10; and any other carcase or the head of any animal is split lengthwise if an inspector or official veterinary surgeon considers it necessary for the purpose of carrying out the inspection prescribed in Schedule 10;
- (p) slaughtered animals are dressed and treated in such a manner as not to prevent or hinder inspection in accordance with Schedule 10 and in particular no carcase is cut up and, subject to sub-paragraph (f) above, no part other than the hide or skin of any slaughtered animal is removed from the slaughterhouse or farmed game processing facility until the inspection prescribed in Schedule 10 has been completed and any samples required for residue tests under the Animals, Meat and Meat Products (Examination for Residues and Maximum Residue Limits) Regulations 1991 have been taken, and no action is taken which might alter or destroy any evidence of disease or contamination before inspection;
- (q) subject to paragraph 2 of Schedule 11, fresh meat is placed without undue delay in the room referred to in sub-paragraph 1(i) of Part I of Schedule 5, sub-paragraph 1(i) of Schedule 2, sub-paragraph 1(i) of Part II of Schedule 6 and sub-paragraph 1(h) of Part III of Schedule 6 and is brought progressively to an internal temperature of not more than +7°C for carcasses, half carcasses, half carcasses cut into three wholesale cuts and quarter carcasses and +3°C for offal, and is subsequently kept constantly at or below that temperature; save that fresh meat shall not be required to be so refrigerated where—
 - (i) it is removed from any slaughterhouse or farmed game processing facility within 24 hours of slaughter for delivery to cutting premises or butchers' shops;
 - (ii) such transportation can be completed within one hour; and
 - (iii) provided it is kept under hygienic conditions before removal from such premises;
- (r) no implement is left in fresh meat; and

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- (s) where back bleeding ensues upon the slaughter of an animal, the pleura are not completely detached from the carcase until an inspector or official veterinary surgeon authorises their removal.

2. In any slaughterhouse—

(1) where bovine animals, sheep, goats, solipeds or farmed deer are slaughtered and dressed following the slaughter of swine, the occupier shall ensure that thorough cleaning and disinfection of the slaughterhall takes place following the slaughter of swine; and

(2) where other animals are slaughtered and dressed following the slaughter and dressing of farmed game, the occupier shall ensure that thorough cleaning and disinfection of the slaughterhall takes place following the slaughter of farmed game.

SCHEDULE 10

Regulations 4(2)(a)(i) and (v), 8(1)(b) and (c), 11(1)(a) and (b), 11(2), 14(1)(d) and 14(2)(d)(ii)

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 carcase and offal and, where appropriate, the blood of each slaughtered animal intended for human consumption shall be inspected without delay by an official veterinary surgeon or inspector acting under his supervision, and any such official veterinary surgeon or inspector shall have regard to—

- (a) the age and sex of the animal;
- (b) the state of nutrition of the animal;
- (c) any evidence of bruising or haemorrhage;
- (d) any local or general oedema;
- (e) the efficiency of bleeding;
- (f) any swelling, deformity or other abnormality of bones, joints, musculature or umbilicus;
- (g) any abnormality in consistency, colour, odour (such as pronounced sexual odours) and, where appropriate, taste;
- (h) the condition of the pleura and peritoneum; and
- (i) any other evidence of abnormality.

2. The inspection shall include—

- (a) visual examination of the slaughtered animal and the organs belonging to it;
- (b) palpation of the organs referred to in Parts II to VII of this Schedule and, where considered necessary by an inspector or official veterinary surgeon, the uterus;
- (c) incisions of organs and lymph nodes as specified in Parts II to VII of this Schedule; and
- (d) any additional incisions or examinations that an inspector or official veterinary surgeon considers necessary.

PART II

SPECIFIC REQUIREMENTS FOR BOVINE ANIMALS NOT LESS THAN SIX WEEKS OLD

1. In the case of bovine animals not less than six weeks old the inspection shall include—
 - (a) visual examination of the head and throat for which purpose the submaxillary, retropharyngeal and parotid lymph nodes shall be examined in detail, examination of the external (masseter) cheek muscles shall be carried out in which at least two deep incisions on each side shall be made and the internal (pterygoid) cheek muscles in which at least one deep incision on each side shall be made, all incisions shall be made parallel to the mandible from its upper muscular insertion, and visual examination and palpation of the tongue, having been freed to permit a detailed visual examination of the mouth and fauces shall be carried out;
 - (b) visual examination of the trachea and lungs, for which purpose palpation of the lungs shall be carried out, the bronchial and mediastinal lymph nodes shall be examined in detail and where the lungs are intended for human consumption, the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;
 - (c) visual examination of the pericardium and the heart for which purpose the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver, the hepatic and pancreatic lymph nodes for which purpose the gastric surface of the liver and the base of the caudate lobe shall be incised to examine the bile ducts;
 - (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes for which purpose the gastric and mesenteric lymph nodes shall be palpated and, where an inspector or official veterinary surgeon considers it necessary, examined in detail;
 - (g) visual examination, and where an inspector or official veterinary surgeon considers it necessary, palpation of the spleen;
 - (h) visual examination of the kidneys and, where an inspector or official veterinary surgeon considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum;
 - (j) visual examination of the genital organs except the penis if it has been discarded in accordance with sub-paragraph 1(f) of Schedule 9; and
 - (k) visual examination and, where an inspector or official veterinary surgeon considers it necessary, palpation and incision of the udder of a cow and its lymph nodes for which purpose where the udder is intended for human consumption, each half of it shall be opened by a long deep incision as far as the lactiferous sinuses and its lymph nodes shall be examined in detail and such incisions shall be carried out in such a way that they do not contaminate meat.

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PART III

SPECIFIC REQUIREMENTS FOR BOVINE ANIMALS UNDER SIX WEEKS OLD

1. In the case of bovine animals under six weeks old the inspection shall include—
 - (a) visual examination of the head and the throat for which purpose the retro-pharyngeal lymph nodes shall be examined in detail; the mouth and fauces shall be examined and the tongue shall be palpated;
 - (b) visual examination of the lungs and trachea, for which purpose palpation of the lungs shall be carried out, the bronchial and mediastinal lymph nodes shall be examined in detail and where the lungs are intended for human consumption, the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;
 - (c) visual examination of the pericardium and the heart for which purpose the latter shall be incised lengthwise so as to open the ventricles and cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes and, where an inspector or official veterinary surgeon considers it necessary, incision of the liver and examination in detail of the hepatic lymph nodes;
 - (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes for which purpose the gastric and mesenteric lymph nodes shall be palpated and, where an inspector or official veterinary surgeon considers it necessary, examined in detail;
 - (g) visual examination and, where an inspector or official veterinary surgeon considers it necessary, palpation of the spleen;
 - (h) visual examination of the kidneys and, where an inspector or official veterinary surgeon considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum; and
 - (j) visual examination and palpation of the umbilical region and the joints; and, where an inspector or official veterinary surgeon considers it necessary, the umbilical region shall be incised, the joints opened and the synovial fluid examined.

PART IV

SPECIFIC REQUIREMENTS FOR SWINE

1. In the case of swine the inspection shall include—
 - (a) visual examination of the head and the throat for which purpose the submaxillary lymph nodes shall be examined in detail; visual examination of the mouth, fauces and tongue;
 - (b) visual examination of the trachea and lungs, for which purpose palpation of the lungs and of the bronchial and mediastinal lymph nodes shall be carried out, and where the lungs are intended for human consumption, the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;

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- (c) visual examination of the pericardium and the heart for which purpose the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
- (d) visual examination of the diaphragm;
- (e) visual examination and palpation of the liver and the hepatic lymph nodes; and visual examination of the pancreatic lymph nodes;
- (f) visual examination of the alimentary tract, the mesentery and the gastric and mesenteric lymph nodes for which purpose the gastric and mesenteric lymph nodes shall be palpated and, where an inspector or official veterinary surgeon considers it necessary, examined in detail;
- (g) visual examination and, where an inspector or official veterinary surgeon considers it necessary, palpation of the spleen;
- (h) visual examination of the kidneys and, where an inspector or official veterinary surgeon considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
- (i) visual examination of the pleura and peritoneum;
- (j) visual examination of the genital organs except the penis if it has been discarded in accordance with sub-paragraph 1(f) of Schedule 9;
- (k) visual examination of the udder and supramammary lymph nodes; and, in the case of sows the supramammary lymph nodes shall be examined in detail; and
- (l) visual examination and palpation of the umbilical region and joints of young animals; and, where an inspector or official veterinary surgeon considers it necessary, the umbilical region shall be incised and the joints shall be opened.

2. An investigation for *Cysticercus cellulosae* shall be carried out which shall include examination of the directly visible muscular surfaces, in particular at the level of the thigh muscles, the pillars of the diaphragm, the intercostal muscles, the heart, the tongue and the larynx; and, where an inspector or official veterinary surgeon considers it necessary, the abdominal wall and the psoas muscles shall be freed from fatty tissue.

3. If an abscess is found in the carcase or in any organ of any swine under four weeks old, or if an inspector or official veterinary surgeon has reason to suspect the presence of any such abscess, he shall require the carcase to be split through the spinal column if it has not already been so split and shall examine in detail such of the following lymph nodes as he has not already so examined: superficial inguinal, supramammary, cervical, prepectoral, prescapular, presternal, sublumbar, iliac, precural and, if he considers it necessary, the popliteal.

PART V

SPECIFIC REQUIREMENTS FOR SHEEP AND GOATS

1. In the case of sheep and goats the inspection shall include—
 - (a) unless the head, including the tongue and brains, is to be excluded from human consumption, visual inspection of the head after flaying and, where an inspector or official veterinary surgeon considers it necessary, examination of the throat, mouth, tongue, retropharyngeal and parotid lymph nodes;
 - (b) visual examination of the trachea and lungs, for which purpose palpation of the lungs and of the bronchial and mediastinal lymph nodes shall be carried out and where an inspector or official veterinary surgeon considers it necessary, incision of the lungs and examination in detail of the bronchial and mediastinal lymph nodes;

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- (c) visual examination of the pericardium and the heart; and, where an inspector or official veterinary surgeon considers it necessary, incision of the heart;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver and the hepatic lymph nodes; and visual examination of the pancreatic lymph nodes; the gastric surface of the liver shall be incised to examine the bile ducts;
 - (f) visual examination of the alimentary tract, the mesentery and the gastric and mesenteric lymph nodes;
 - (g) visual examination and, where an inspector or official veterinary surgeon considers it necessary, palpation of the spleen;
 - (h) visual examination of the kidneys and, where an inspector or official veterinary surgeon considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum;
 - (j) visual examination of the genital organs except the penis if it has been discarded in accordance with sub-paragraph 1(f) of Schedule 9;
 - (k) visual examination of the udder and its lymph nodes;
 - (l) visual examination and palpation of the umbilical region and joints of young animals; where an inspector or official veterinary surgeon considers it necessary, the umbilical region shall be incised and the joints shall be opened.
2. Where an inspector or official veterinary surgeon has reason to suspect that a suppurative condition exists in the carcase of any sheep or lamb he shall—
- (a) examine by palpation as well as by observation such of the lymph nodes as are readily accessible; and
 - (b) in the case of a sheep, examine in detail such of the following lymph nodes as he has not already so examined: prescapular, superficial inguinal, precrural; and, in the case of a lamb, examine in detail such lymph nodes if he has found evidence of disease in the course of visual examination or palpation.

PART VI

SPECIFIC REQUIREMENTS FOR SOLIPEDES

1. In the case of solipeds the inspection shall include—
- (a) visual examination of the head and, after freeing the tongue, the throat for which purpose the submaxillary, retro-pharyngeal and parotid lymph nodes shall be palpated and, where considered necessary by an inspector or official veterinary surgeon, incised; and visual examination and palpation of the tongue, having been freed to permit a detailed examination of the mouth and the fauces shall be carried out;
 - (b) visual examination of the trachea and lungs; for which purpose palpation of the lungs, the bronchial and mediastinal lymph nodes shall be carried out and, where an inspector or official veterinary surgeon considers it necessary, the lymph nodes shall be examined in detail; and where the lungs are intended for human consumption, the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;
 - (c) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;

- (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes; and, where an inspector or official veterinary surgeon considers it necessary, incision of the liver and the hepatic and pancreatic lymph nodes;
 - (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; and where an inspector or official veterinary surgeon considers it necessary, the gastric and mesenteric lymph nodes shall be examined in detail;
 - (g) visual examination and palpation of the spleen;
 - (h) visual examination and palpation of the kidneys, and, where an inspector or official veterinary surgeon considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum;
 - (j) visual examination of the genital organs of stallions and mares except the penis if it has been discarded in accordance with sub-paragraph 1(f) of Schedule 9;
 - (k) visual examination of the udder and the supramammary lymph nodes; and, where an inspector or official veterinary surgeon considers it necessary, the supramammary lymph nodes shall be examined in detail;
 - (l) visual examination and palpation of the umbilical region and joints of young animals; and, where an inspector or official veterinary surgeon considers it necessary, the umbilical region shall be incised and the joints shall be opened; and
 - (m) for all grey or white horses, an examination for melanosis and melanomata; the attachment of one shoulder shall be loosened to allow examination of the muscles and the prescapular lymph node, and the kidneys shall be examined after splitting by a longitudinal incision which exposes both cortex and medulla.
2. An investigation for glanders shall be carried out by means of careful examination of mucous membranes of the trachea, larynx, nasal cavities, sinuses and their ramifications, after splitting the head in the median plane and excision of the nasal septum.

PART VII

SPECIFIC REQUIREMENTS FOR FARMED DEER

1. In the case of farmed deer the inspection shall include—
- (a) visual examination of the head and throat; the submaxillary, and retro-pharyngeal lymph nodes shall be examined in detail; and where an inspector or official veterinary surgeon considers it necessary, visual examination and palpation of the tongue, having been freed to permit a detailed visual examination of the mouth and fauces;
 - (b) visual examination of the trachea and lungs for which purpose palpation of the lungs shall be carried out; the bronchial and mediastinal lymph nodes shall be examined in detail; and where the lungs are intended for human consumption, the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;
 - (c) visual examination of the pericardium and the heart; where an inspector or official veterinary surgeon considers it necessary, the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;

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- (e) visual examination and palpation of the liver, the hepatic and pancreatic lymph nodes; the gastric surface of the liver shall be incised to examine the bile ducts;
- (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; the gastric and mesenteric lymph nodes shall be palpated and examined in detail;
- (g) visual examination and, where an inspector or official veterinary surgeon considers it necessary, palpation of the spleen;
- (h) visual examination of the kidneys and, where an inspector or official veterinary surgeon considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
- (i) visual examination of the pleura and peritoneum;
- (j) visual examination of the genital organs except the penis if it has been discarded in accordance with sub-paragraph 1(f) of Schedule 9;
- (k) visual examination of the udder and the supramammary lymph nodes;
- (l) visual examination and palpation of the umbilical region and joints of young animals; and, where an inspector or official veterinary surgeon considers it necessary, the umbilical region shall be incised and the joints shall be opened; and
- (m) the feet, if an inspector or official veterinary surgeon considers it necessary.

2. Where an inspector or official veterinary surgeon has reason to suspect that a suppurative condition exists in the carcase and viscera he shall carry out a visual examination and palpation of such of the lymph nodes as are readily accessible and examine in detail such lymph nodes if he has found evidence of disease in the course of visual examination or palpation.

PART VIII

ADDITIONAL REQUIREMENTS WHERE TUBERCULOSIS IS SUSPECTED

Where an inspector or official veterinary surgeon has reason to suspect that any part of the carcase or offal of any animal is infected with tuberculosis, he shall, in addition to carrying out the provisions of the preceding Parts of this Schedule—

- (a) in the case of any carcase, require the carcase to be split, examine the vertebrae, ribs, sternum, spinal cord and, if he considers it necessary, the brain, and if a lesion of a kidney is visible or suspected, incise the kidney;
- (b) in the case of the carcase of any bovine animal, soliped or farmed deer, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Parts II, III, VI or VII of this Schedule), namely, the superficial inguinal, prepectoral, presternal, suprasternal, xiphoid, subdorsal, intercostal, prescapular, iliac, sublumbar, ischiatic, precrural and popliteal, those lymph nodes which are least likely to show infection being examined first; and
- (c) in the case of the carcase of any swine, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Part IV of this Schedule), namely, the superficial inguinal, cervical, prepectoral, prescapular, subdorsal, sublumbar, iliac, precrural and, if he considers it necessary, the popliteal.

PART IX

INDICATIONS OF UNFITNESS FOR HUMAN CONSUMPTION

1.—(1) If upon inspection of any carcase an inspector or official veterinary surgeon is satisfied that the animal was suffering from any of the following diseases or conditions, he shall condemn the whole carcase and all the offal and blood removed or collected therefrom as being unfit for human consumption—

- Actinobacillosis (generalised) or actinomycosis (generalised)
- Anaemia (advanced)
- Anthrax
- Blackleg
- Botulism
- Bruising (extensive and severe)
- Brucellosis (acute)
- Caseous lymphadenitis (with emaciation)
- Caseous lymphadenitis (generalised)
- Cysticercus bovis (generalised)
- Cysticercus cellulosae
- Cysticercus ovis (generalised)
- Decomposition (generalised)
- Emaciation
- Enteritis (acute)
- Fever
- Foot and mouth disease
- Glanders
- Jaundice
- Lymphadenitis (generalised)
- Malignant catarrhal fever
- Mastitis (acute septic)
- Melanosis (generalised)
- Metritis (acute septic)
- Abnormal odour associated with disease or other conditions prejudicial to health or pronounced sexual odour
- Oedema (generalised)
- Pericarditis (acute septic)
- Peritonitis (acute diffuse septic)
- Pleurisy (acute diffuse septic)
- Pneumonia (acute septic)
- Pyæmia (including joint-ill)
- Rabies
- Salmonellosis (generalised)

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Sarcocysts (generalised)
Septicaemia
Swine erysipelas (acute)
Swine fever
Tetanus
Toxaemia
Trichinellosis
Tuberculosis (generalised)
Tuberculosis with emaciation
Tumours (malignant with secondary growths or multiple)
Uraemia
Viraemia

(2) An inspector or official veterinary surgeon shall condemn as unfit for human consumption any stillborn or unborn carcase and any immature carcase which is oedematous or in poor physical condition, together with any offal or blood removed or collected therefrom.

2. An inspector or official veterinary surgeon shall condemn the blood of any animal as unfit for human consumption if he is satisfied—

- (a) that the animal was affected with any infectious condition; or
- (b) that the blood is contaminated by stomach contents or other extraneous matter.

3. An inspector or official veterinary surgeon shall, in determining for the purposes of this Part of this Schedule whether tuberculosis is generalised, take into account the sum of the evidence of disease and the character of the lesions throughout the carcase and, in particular, shall regard evidence of any of the following conditions as satisfactory evidence of generalised tuberculosis—

- (a) miliary tuberculosis of both lungs with evidence of tuberculosis elsewhere;
- (b) multiple and actively progressive lesions of tuberculosis;
- (c) widespread tuberculous infection of the lymph nodes of the carcase;
- (d) diffuse acute lesions of tuberculosis of both the pleura and peritoneum associated with an enlarged or tuberculous lymph node of the carcase;
- (e) active or recent lesions present in substance of any two of the following: spleen, kidney, udder, uterus, ovary, testicle, brain and spinal cord or their membranes, in addition to tuberculous lesions in the respiratory and digestive tracts; and
- (f) in the case of a calf, congenital tuberculosis.

4.—(1) Where an inspector or official veterinary surgeon is satisfied that a carcase or offal is affected with tuberculosis other than generalised tuberculosis or tuberculosis with emaciation, he shall condemn the following parts of the carcase and offal as unfit for human consumption—

- (a) any part of the carcase infected with localised tuberculosis and any other part contiguous thereto;
- (b) the head including the tongue, when tuberculosis exists in any lymph node associated with the head or tongue, save that where in a particular lymph node or nodes the lesion is small and inactive and the lymph node is not enlarged, he may regard the head or tongue, or both, as fit for human consumption after the removal of the affected lymph node or nodes and the surrounding tissue; and
- (c) any organ or viscera when tuberculosis exists in the substance, or on the surface thereof, or in any lymph node associated therewith.

(2) An inspector or official veterinary surgeon shall condemn any part of a carcass and any offal or blood contaminated with tuberculous material as unfit for human consumption.

5. An inspector or official veterinary surgeon shall regard either of the following conditions as satisfactory evidence of generalised caseous lymphadenitis for the purpose of this Part of this Schedule—

- (a) multiple, acute and actively progressive lesions of caseous lymphadenitis; or
- (b) multiple lesions of caseous lymphadenitis which are inactive but widespread.

6. Where an inspector or official veterinary surgeon is satisfied that a carcass or offal is affected with caseous lymphadenitis or any other suppurative condition and that the said condition is not generalised nor associated with emaciation, he shall condemn the following parts of the carcass and offal as unfit for human consumption—

- (a) any organ and its associated lymph node, when the aforesaid conditions exist on the surface or in the substance of that organ or lymph node; and
- (b) in any case to which sub-paragraph (a) of this paragraph does not apply, the lesion and such of the surrounding parts as he may think proper having regard to the age and degree of activity of the lesion;

and for the purposes of sub-paragraph, an old lesion which is firmly encapsulated may be regarded as inactive.

7. Where an inspector or official veterinary surgeon is satisfied that any part of a carcass or any offal is affected with a localised infestation of *Cysticercus bovis*, he shall condemn the following parts of the carcass and offal as unfit for human consumption—

- (a) the part of the carcass or offal so infested; and
- (b) the remainder of the carcass and offal unless he is satisfied that they have been kept in cold storage at a temperature not exceeding -7°C for a period of not less than three weeks or at a temperature not exceeding -10°C for a period of not less than two weeks.

8. Every person who causes any part of a carcass or any offal to be placed in cold storage for the purposes of the last foregoing paragraph shall, at the same time as he causes it to be so placed, give notice to the local authority within whose district the cold store is situated, in such form as the local authority may require, of the date of the placing and the period for which it is intended that the part of a carcass or offal, as the case may be, will remain in cold storage.

9. Where an inspector or official veterinary surgeon is satisfied that the whole or any part of a carcass or any offal is affected by any disease or condition other than one mentioned in the foregoing paragraphs of this Part of this Schedule or that it is contaminated, he shall condemn as unfit for human consumption the whole carcass and the offal or such lesser part thereof as he may think appropriate to the circumstances of the case.

10. Where an inspector or official veterinary surgeon is satisfied that a part of a carcass or any offal is affected by a slight localised infestation by a parasite not transmissible to man, he may at his discretion condemn as unfit for human consumption the part of the carcass or offal so affected together with the tissue immediately surrounding it.

11. Where the blood or offal of several animals is collected in one receptacle an inspector or official veterinary surgeon shall condemn as unfit for human consumption the entire contents of that receptacle if fresh meat of any of the animals from which the blood was collected or the offal obtained is declared unfit for human consumption.

12. Fresh meat from horses shall be examined for trichinellosis and shall be condemned as unfit for human consumption if so affected.

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13. Where the appropriate Minister so directs, an official veterinary surgeon or an inspector shall examine fresh meat from swine for trichinellosis and shall condemn as unfit for human consumption fresh meat so affected.

14. Without prejudice to paragraph 13 above, where the appropriate Minister so directs, fresh meat from swine not examined for trichinellosis shall be subjected to cold treatment in accordance with Annex 1 of Directive [77/96/EEC\(21\)](#).

SCHEDULE 11

Regulations 4(2)(a)(ii) and 8(1)(e)

CUTTING PRACTICES—REQUIREMENTS APPLICABLE IN CUTTING PREMISES

1. The occupier of the cutting premises shall ensure that—
 - (a) subject to sub-paragraph (b) below, offal is prepared or cut up apart from, or at other times than, carcass meat, and that any room used for such operations is thoroughly cleaned and disinfected before being used again for the cutting up of fresh meat;
 - (b) any of the following are cut up, prepared or, if unpackaged, stored (as the case may be) in a separate room from, or at other times than unpackaged fresh meat—
 - (i) poultry meat;
 - (ii) farmed game meat from animals of the family Leporidae;
 - (iii) wild game meat;
 - (iv) minced meat prepared with the addition of spices or similar substances;
 - (v) meat preparations; and
 - (vi) meat products;

and that any room used for such operations is thoroughly cleaned and disinfected before being used again for the cutting up, preparation or storage of fresh meat;
 - (c) the products (other than fresh meat) referred to in sub-paragraph (b) above are cut up, prepared or, if unpackaged, stored (as the case may be) separately from each other;
 - (d) without prejudice to paragraph 2 below, as soon as fresh meat intended for cutting up enters the cutting premises, it is placed in the refrigerated room provided for the reception and storage of such meat awaiting cutting and maintained there at an internal temperature of not more than +7°C for carcasses, half carcasses, half carcasses cut into three wholesale cuts and quarter carcasses and +3°C for offal;
 - (e) without prejudice to paragraph 2 below, fresh meat is brought into the cutting room as and when required, that it remains in that room only for the minimum time required to carry out the necessary cutting up operations, and that on completion of cutting up, wrapping and packaging such meat is transferred without undue delay to the refrigerated room referred to in sub-paragraph 1(a)(ii) of Schedule 3 and sub-paragraph 1(i) of Part I of Schedule 5 and there maintained at an internal temperature of not more than +7°C for cut fresh meat and +3°C for offal;
 - (f) without prejudice to paragraph 2 below, cutting up does not take place until the fresh meat has reached an internal temperature of not more than +7°C for carcasses, half carcasses, half carcasses cut into three wholesale cuts and quarter carcasses and +3°C for offal and that during cutting up, wrapping and packaging such meat is kept at an internal temperature of not more than +7°C for carcasses and cuts and +3°C for offal, and, with the exception

(21) OJ No. L26, 31.1.77, p. 67.

of low throughput cutting premises, that while cutting up is taking place the temperature of the room does not exceed +12°C;

- (g) any splinters of bone and clots of blood are removed from fresh meat during cutting up;
- (h) no carcase, offal or cut fresh meat is wiped down;
- (i) fresh meat obtained from cutting up and not intended for human consumption is collected in the receptacles referred to in sub-paragraph 1(g) of Schedule 1 and sub-paragraph 1(f) of Part I of Schedule 5 as it is cut up;
- (j) no implement is left in fresh meat; and
- (k) in the case of fresh meat from bovine animals, obvious nervous and lymphatic tissue is removed and collected in the receptacles referred to in sub-paragraph 1(g) of Schedule 1 and sub-paragraph 1(f) of Part I of Schedule 5 and not used for human consumption.

2. Notwithstanding sub-paragraphs 1(d), (e) and (f) above and sub-paragraph 1(q) of Schedule 9—

- (a) fresh meat may be cut up without first being chilled subject to the following conditions—
 - (i) the fresh meat is transferred directly and without risk of contamination from a slaughterhouse or farmed game processing facility to cutting premises within the same group of buildings;
 - (ii) cutting up takes place without delay; and
 - (iii) as soon as cutting up, wrapping and packaging are completed the fresh meat is placed immediately in the refrigerated room referred to in sub-paragraph 1(a)(ii) of Schedule 3 and sub-paragraph 1(i) of Part I of Schedule 5 and is brought progressively to an internal temperature of not more than +7°C for cut fresh meat and +3°C for offal;
- (b) fresh meat of bovine animals, sheep and swine may, after having been placed in the refrigerated room referred to in sub-paragraph 1(i) of Schedule 2 and sub-paragraph 1(i) of Part I of Schedule 5, be cut up before reaching an internal temperature of not more than +7°C for carcasses and cuts and +3°C for offal, provided—
 - (i) such meat is transferred directly and without risk of contamination from the slaughterhouse to cutting premises within the same group of buildings;
 - (ii) cutting up takes place, in the case of fresh meat of bovine animals, within 48 hours from the end of slaughtering operations or, in the case of fresh meat of sheep and swine, within 20 hours from the end of slaughtering operations;
 - (iii) as soon as cutting up, wrapping and packaging are completed the fresh meat is placed immediately in the refrigerated room referred to in sub-paragraph 1(a)(ii) of Schedule 3 and sub-paragraph 1(i) of Part I of Schedule 5 and is brought progressively to an internal temperature of not more than +7°C for carcasses and cuts and +3°C for offal; and
 - (iv) the time between the fresh meat entering the cutting room and being placed in the refrigerated room referred to in sub-paragraph (iii) above does not exceed 60 minutes.

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SCHEDULE 12

Regulations 2, 8(1)(d), 11(2) and (5), 14(1)
(e) and 14(2)(a) and (c), and 14(2)(d)(ii)

HEALTH MARKING

1. Subject to paragraph 2 below, the health mark shall consist of an oval mark 6.5 cm wide by 4.5 cm high containing in legible form in letters 0.8 cm high and figures 1 cm high the following information—

- (a) on the upper part, the letters “UK”;
- (b) in the centre, the approval number of the premises; and
- (c) on the lower part, the letters “EEC”;

and in addition, for fresh meat from boars and cryptorchid or hermaphrodite swine, the oval mark shall be covered along the main diameter by two parallel straight lines as evident as the external edge of the mark with a distance apart of at least 1.0 cm.

2. In the case of the fresh meat and farmed game meat referred to in regulation 14(3), the health mark shall consist of a square mark 5.5 cm by 5.5 cm containing in legible form in letters 0.8 cm high and figures 1 cm high the following information—

- (a) on the upper part, the letters “UK”;
- (b) in the centre, the approval number of the premises; and
- (c) on the lower part, the letter “N”.

3.—(1) Carcases weighing more than 65 kg shall have the health mark applied legibly in ink or hot-branded on each half carcase in at least the following places—external surface of the thigh, loins, back, breast and shoulder.

(2) Other carcases shall have the health mark applied in ink or hot-branded in at least the following places—on the shoulders and on the external surface of the thighs.

4. Livers (including sliced livers) of bovine animals, swine and solipeds shall be hot-branded with the health mark and all other offal, unless it is wrapped or packaged in accordance with the requirements of Schedule 13, shall have the health mark applied in ink or hot-branded, save that, in the case of bovine animals under three months old, and swine, sheep and goats, health marking of tongues and hearts shall not be compulsory.

5. Cuts obtained in cutting premises from carcases marked with the health mark and which do not bear a health mark shall have that mark applied in ink or hot-branded unless they are wrapped or packaged in accordance with the requirements of Schedule 13.

6. Cuts of pig belly and back fat from which the rind has been removed may be grouped into lots containing not more than five cuts; each lot and each piece, if it is separate, shall be sealed under the supervision of the official veterinary surgeon and be provided with a label which meets the requirements of sub-paragraph 1(c) of Part II of Schedule 13.

7. No colour shall be used for marking fresh meat in accordance with this Schedule if it would be contrary to the terms of the Colouring Matter in Food Regulations 1973(22).

SCHEDULE 13

Regulations 2, 8(1)(e) and 14(1)(h)

WRAPPING AND PACKAGING OF FRESH MEAT

PART I

WRAPPING

1. The occupier of any premises shall ensure that—
 - (a) any material for wrapping fresh meat does not cause a deterioration in the organoleptic characteristics of such meat or transmit to it any substance harmful to human health and that, subject to paragraph (2) below, only transparent and uncoloured wrapping material is used except where the wrapping material used conforms to the requirements of sub-paragraph (e) below;
 - (b) the wrapping operation is carried out immediately after cutting and in an hygienic manner and that wrapping material is not re-used for wrapping fresh meat;
 - (c) cut fresh meat, other than cuts of pig belly and pork fat, is wrapped in accordance with sub-paragraphs (a) and (b) above unless it is transported hanging up;
 - (d) wrappings contain fresh meat of only one animal species;
 - (e) wrapped fresh meat is packaged in accordance with the requirements of Part II of this Schedule, save that where the wrapping material used fulfils the requirement of packaging in accordance with the provisions of sub-paragraphs 1(a), (b) and (c) of Part II of this Schedule, it does not in addition require to be packaged; and
 - (f) all fresh meat wrapped in commercial portions intended for direct sale to the consumer bears a reproduction of the health mark on the wrapping material or in a clearly visible label affixed to the wrapping material.
2. The requirement in sub-paragraph (1)(a) above for wrapping material to be transparent and uncoloured need not apply in the case of frozen meat intended to be used without further processing as a raw material for the products referred to in Council Directives [77/99/EEC\(23\)](#) and [88/657/EEC\(24\)](#).

PART II

PACKAGING

1. The occupier of any premises shall ensure—
 - (a) that any material used for packaging fresh meat is strong enough to protect the meat during the course of handling and transport and does not cause a deterioration in the organoleptic characteristics of the meat or transmit to it any substance harmful to human health;
 - (b) that any material used for packaging fresh meat is not re-used for this purpose unless it is made of a non-corrodible and impervious substance which is easy to clean and has been cleaned and disinfected prior to re-use for packaging meat;
 - (c) that every package bears the health mark either on the package or on a clearly visible label affixed to the package or wrapping material which fulfils the requirements of sub-paragraph (e) of Part I above and that the health mark includes the approval number of

(23) OJ No. L26, 31.1.77, p. 85.

(24) OJ No. L382, 31.12.88, p. 3.

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the cutting premises except that, in the case of offal which is wrapped or packaged in a slaughterhouse, it bears the number of that slaughterhouse and that the health mark is applied in such a way that it is torn when the package is opened and that labels are serially numbered; and

(d) that packages contain fresh meat of only one animal species.

2. The occupier of every slaughterhouse or farmed game processing facility in which offal is prepared, cleaned, wrapped and packaged in the same room in accordance with sub-paragraph 1(m) of Schedule 2, sub-paragraph 1(w) of Part II of Schedule 6 and sub-paragraph 1(t) of Part III of Schedule 6 and the occupier of all cutting premises in which fresh meat is cut up, wrapped and packaged in the same room shall ensure that the following conditions are observed—

- (a) the packaging and wrapping materials shall, during storage, be enclosed in a protective cover under hygienic conditions in the separate room provided for this purpose, and such a room shall not be connected in any way with rooms containing substances which might contaminate fresh meat;
- (b) the room in which packaging and wrapping materials are stored shall be free from dust and vermin and such material shall not be stored on the floor;
- (c) packaging material shall be assembled under hygienic conditions before being brought to the room where fresh meat is packaged;
- (d) the place in which fresh meat is packaged shall be sufficiently large and so arranged that the hygiene of operations is assured;
- (e) packaging and wrapping material shall be brought to the room hygienically and shall be used without delay and persons who handle fresh meat shall not handle packaging unless it is non-porous and corrosion-resistant; and
- (f) immediately after wrapping and packaging, the fresh meat shall be placed in the room referred to in sub-paragraph 1(i) of Schedule 2 or sub-paragraph 1(a)(ii) of Schedule 3 or sub-paragraph 1(i) of Part I of Schedule 5 or sub-paragraph 1(i) of Part II of Schedule 6 or sub-paragraph 1(h) of Part III of Schedule 6.

SCHEDULE 14

Regulations 4(2)(a)(iii) and 8(1)(e)

STORAGE OF FRESH MEAT—REQUIREMENTS APPLICABLE IN COLD STORES

1. The occupier of the cold store shall ensure that fresh meat is—
 - (a) kept at a constant internal temperature of not more than +7°C for carcasses and cuts, +3°C for offal and –12°C for frozen fresh meat;
 - (b) handled, loaded, unloaded and stored in an hygienic manner and, in particular, that it is loaded and unloaded under cover;
 - (c) adequately protected during storage from the risk of contamination including taint;
 - (d) identifiable as to origin while it is being stored; and
 - (e) made available for inspection on request by an inspector or official veterinary surgeon.
2. The occupier of the cold store shall ensure that—
 - (a) where unwrapped fresh meat or fresh meat wrapped only in stockinette is brought into the cold store for freezing it is not stored on wooden pallets and that during freezing it is suspended from either a rail system or suitable frames of a material resistant to corrosion;
 - (b) unfit meat is not stored in the same room as other fresh meat;

- (c) unpackaged fresh meat is stored separate from, or at other times than, packaged fresh meat; and
- (d) unpackaged fresh meat is stored in a separate room, or at other times than, unpackaged poultry meat, farmed rabbit meat, wild game meat, minced meat, meat preparations, meat products or fresh meat originating from premises operating under a temporary derogation granted by the appropriate Minister in accordance with Council Directive [91/498/EEC](#).

SCHEDULE 15

Regulations 4(2)(a)(iii), 8(1)(e) and 14(1)
(i)

FREEZING OF FRESH MEAT

1. The occupier of any premises at which fresh meat is to be frozen shall ensure that fresh meat intended for freezing—
 - (a) is frozen without delay (which shall not preclude an initial period of stabilisation where appropriate);
 - (b) is frozen in an hygienic manner, by a rapid method, using suitable equipment and, in the case of a slaughterhouse or cutting premises, in rooms in the same premises where it was produced or cut up (as the case may be);
 - (c) is frozen so that it reaches an internal temperature of -12°C or lower and is not stored at a higher temperature thereafter; and
 - (d) is stamped legibly before freezing so as to indicate the month and year in which it is frozen or a label is attached to it after freezing indicating this or, if fresh meat is packaged or wrapped, the packaging or wrapping in which it is placed after freezing is marked clearly and visibly in such a way as to indicate this.
2. The occupier of any cold store shall ensure that fresh meat intended for freezing in a cold store comes directly from a slaughterhouse, farmed game processing facility or cutting premises.

SCHEDULE 16

Regulations 8(1)(e) and 15(1)(a) and (b)

HEALTH CERTIFICATE

1. The health certificate which will accompany the fresh meat shall be signed by the official veterinary surgeon at the time when the fresh meat is loaded into the means of transport in which it is to travel.
 2. The health certificate shall be provided by the appropriate Minister and shall correspond in form to, and contain the information specified in, the model in the Annex to this Schedule. It shall be expressed at least in English and, if appropriate, in the language of the country of destination.
- ANNEX

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Health certificate for fresh meat¹⁾

No

Exporting country

Ministry

Department

Ref⁽²⁾

I. Identification of fresh meat:

Fresh meat of
(Animal species)

Nature of cuts

Nature of packaging

Number of cuts or packages

Month(s) and year(s) when frozen

Net weight

II. Origin of fresh meat:

Address(es) and approval number(s) of the slaughterhouse(s)

.....

.....

Address(es) and approval number(s) of the cutting premises

.....

.....

Address(es) and approval number(s) of the cold store(s)

.....

.....

III. Destination of fresh meat:

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The fresh meat will be sent from

.....
(place of loading)

by the following means of transport⁽¹⁾ to

.....
(place of destination and, if appropriate, country)

Name and address of consignor

.....

Name and address of consignee

.....

IV. Health attestation:

I, the undersigned, official veterinary surgeon, certify that the fresh meat described above was obtained under the conditions governing production and control laid down in Council Directive 64/433/EEC:

- in a slaughterhouse situated in a restricted region or area⁽⁴⁾, or
- is intended for consignment to a member State after transit through a third country⁽⁴⁾.

Signed at on

Signature of the official veterinary surgeon

.....

(1) Fresh meat, in accordance with the Directive referred to in IV of this certificate, means all edible parts of domestic bovine animals (including buffalo) swine, sheep, goats, solipeds and farmed game which have not undergone any preserving process and including meat vacuum wrapped in a controlled atmosphere; but chilled and frozen meat shall be considered to be fresh meat.

(2) Optional.

(3) In the case of trucks and lorries, state the registration number, in the case of aircraft the flight number, and in the case of ships, the name and, where necessary, the number of the container.

(4) Delete where not applicable.

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 be loaded at a temperature of not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen fresh meat and shall be transported in vehicles so designed and equipped that such meat is maintained at those temperatures throughout the period of transport.

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2. The interior surfaces of vehicles used for the transport of fresh meat, and any other parts of the vehicles which may come into contact with such meat, shall be so finished as to enable them effectively to be kept clean and disinfected and shall be constructed of material resistant to corrosion which does not cause a deterioration in the organoleptic characteristics of the meat or render it harmful to human health.

3.—(1) Vehicles used for the transport of fresh meat shall be provided with efficient devices for protecting the meat against the entry of insects and dust and shall be watertight.

(2) Where such vehicles are used for the transport of carcasses, half carcasses, quarter carcasses and unpackaged cut fresh meat they shall be equipped with fittings of material resistant to corrosion for hanging the meat fixed at such a height that fresh meat cannot come into contact with the floor except that fittings for hanging such meat shall not be required where the meat is transported by aircraft in which suitable facilities resistant to corrosion have been provided for hygienically loading, holding and unloading the meat.

4. Vehicles used for conveying live animals or any substance which may be detrimental to, or contaminate fresh meat, shall not be used for the transport of such meat.

5. Fresh meat shall not be transported in the same vehicle at the same time as any other product likely to affect the hygiene of such meat or to contaminate it unless it is transported in such a manner that it will not contaminate the meat; and packaged meat shall not be transported in the same vehicle and at the same time as unpackaged meat unless an adequate physical separation is provided so as to protect unpackaged meat from packaged meat.

6. Stomachs shall be scalded or cleaned and feet and heads skinned or scalded and depilated before being transported in a vehicle containing other fresh meat.

7. Fresh meat shall not be transported in vehicles which are not properly cleaned and disinfected.

8. Carcasses, half carcasses, wholesale cuts of half carcasses and quarter carcasses, other than frozen fresh meat packaged in an hygienic manner, shall be suspended throughout the period of transport except where such meat is transported by aircraft in which suitable facilities resistant to corrosion have been provided for hygienically loading, holding and unloading fresh meat; other cuts and offal, other than the viscera, shall be hung or placed on supports if not placed in packages of material resistant to corrosion; and the supports shall be clean and corrosion-resistant and packaging shall meet the requirements of Schedule 13.

9. The viscera may only be transported in strong, clean and impervious lidded containers or packages which may only be re-used after being cleaned and disinfected.

SCHEDULE 18

Regulation 18(a)

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

Name and address of owner/person in charge

Telephone No (if any)

Name and address of owner's veterinary surgeon

.....

.....

Animal: Species

Breed

Age

Sex

Identifying marks (eg ear tag number)

Within the last 28 days, the above animal has

*(a) received no treatment

*(b) received the following treatment:

Name of treatment	Total Amount	Length of treatment (days)	Date of last treatment

* delete where not applicable

Describe the signs of injury, physical defect, or illness the animal has exhibited or, if a veterinary surgeon has seen the animal, his diagnosis

.....

.....

Signature

Name
(Block Capitals)

Status

Time and Date am/pm 19.....

Remember

- (1) It is an offence to transport a sick or injured animal if this is likely to cause it unnecessary suffering. If in doubt you should consult a veterinary surgeon.
- (2) Medication withdrawal periods shall be observed.

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SCHEDULE 19

Regulation 19(2)(e)

VETERINARY CERTIFICATE

Name and address of owner

Telephone No.

Carcass: Species

Breed

Age

Sex

Identifying Marks

Date and time of slaughter

Reason for animal being unfit to be transported to a slaughterhouse and reason for slaughter

The bleeding of this animal was conducted in an approved manner, immediately after shooting/stunning

It is my opinion, after carrying out an ante-mortem inspection, making due enquiries and, where appropriate, carrying out the tests detailed below,† that the animal from which this carcass was produced was not affected with any disease or condition liable to render the whole carcass unfit for human consumption or that could be transmitted through the meat to humans or animals.

To the best of my knowledge and belief, the animal had not received treatment with any veterinary drug that might lead to an illegal residue being present in the meat, nor consumed any other substance that might render the meat unfit for human consumption.

† Tests performed and results

Signed

Name and practice address

Time and date am/pm 19.....

Owner declaration-

Within the last 28 days, the above animal has

- *(a) received no treatment
- *(b) received the following treatment:

Name of treatment	Total Amount	Length of treatment (days)	Date of last treatment

* delete as applicable

Signature

NAME

Status 66

Time and date am/pm 19.....

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SCHEDULE 20

Regulation 14(1)(b)

CERTIFICATE OF ANTE-MORTEM HEALTH INSPECTION AND SLAUGHTER OF FARMED GAME

PART I

Name and address of occupier

Address of holding

Address of destination

Species	Number	Identification (eg ear tag)

PART II

VETERINARY CERTIFICATE

The animals described above underwent ante-mortem health inspection at the above holding atam/pm on 19..... It is my opinion that, at the time of inspection, the animals were not affected with any disease or condition liable to render the whole carcase unfit for human consumption or that could be transmitted through the meat to humans or animals. It is my opinion that, at the time of inspection there was no evidence of the animals described above having been administered a substance likely to render the meat unfit for human consumption.

Signed
MRCVS

Name in Block Capitals

Practice Address

PART III

SLAUGHTER AND BLEEDING DECLARATION

The animals described in Part I above were killed by shooting/rendered insensible to pain by stunning at am/pm 19..... and within 72 hours of the ante mortem inspection referred to in Part II above in a place approved for the purpose (Approval No.). Immediately after stunning/shooting* the animals were bled in an approved manner.

Signed ..

NAME

Status

* delete as appropriate

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SCHEDULE 21

Regulations 6(1) and (2)

MEAT HYGIENE APPEALS TRIBUNAL

1. Each Tribunal shall consist of a Chairman or a Deputy Chairman and two other members.
- 2.—(1) The Chairman or Deputy Chairman shall be an independent person appointed by the appropriate Minister.
 - (2) One member shall be a person nominated by the Royal College of Veterinary Surgeons, who shall not be a member of the State Veterinary Service nor an official veterinary surgeon.
 - (3) One member shall be a person whom the appropriate Minister considers to be representative of the interests of licensed premises.
3. Each Tribunal may be serviced by a Secretary and such other staff as the appropriate Minister may appoint.
4. The terms of appointment and the remuneration of the members, secretary and other staff of a Tribunal shall be determined by the appropriate Minister.

SCHEDULE 22

Regulation 2

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 the former Public Health Inspectors Education Board; or
 - (b) Certificate of the former Royal Sanitary Institute and Sanitary Inspectors Examination Joint Board; or
 - (c) Certificate of the former Sanitary Inspectors Examination Board; or
 - (d) Certificate in Meat Inspection of the Royal Society for the promotion of Health; or
 - (e) Diploma in Environmental Health of the former Environmental Health Officers Education Board; or
 - (f) Certificate of Registration of the Environmental Health Officers Registration Board; or
 - (g) Diploma in Environmental Health of the Institution of Environmental Health Officers; or
 - (h) Certificate of Competency in the Inspection of Meat and other Foods of the former Royal Sanitary Association of Scotland; or
 - (i) Certificate or Diploma of the former Royal Sanitary Association of Scotland; or
 - (j) Diploma in the Inspection of Meat and other Foods of the Royal Environmental Health Institute of Scotland; or
 - (k) Certificate for Meat Detention Officers in Northern Ireland of the Royal College of Veterinary Surgeons.

SCHEDULE 23

Regulation 27

REVOCATIONS

<i>Column 1</i> <i>Regulations revoked</i>	<i>Column 2</i> <i>References</i>	<i>Column 3</i> <i>Extent of revocation</i>
The Slaughterhouses (Hygiene) Regulations 1977	S.I. 1977/1805	The whole regulations
The Food (Revision of Penalties) Regulations 1982	S.I. 1982/1727	The reference to the Slaughterhouses (Hygiene) Regulations 1977 in Schedule 2
The Food (Revision of Penalties) Regulations 1985	S.I. 1985/67	The reference to the Slaughterhouses (Hygiene) Regulations 1977 in Part II of the Schedule
The Slaughterhouses (Hygiene) (Amendment) Regulations 1987	S.I. 1987/2235	The whole regulations
The Meat Inspection Regulations 1987	S.I. 1987/2236	The whole regulations
The Fresh Meat Export (Hygiene and Inspection) Regulations 1987	S.I. 1987/2237	The whole regulations
The Food Safety Act 1990 (Consequential Modifications) (England and Wales) Order 1990	S.I. 1990/2486	The references to the Fresh Meat Export (Hygiene and Inspection) Regulations 1987 in Schedules 1, 4, 5 and 10; the references to the Slaughterhouses (Hygiene) Regulations 1977 in Schedules 1, 4 and 10; and the references to the Meat Inspection Regulations 1987 in Schedules 4 and 10
The Fresh Meat Export (Hygiene and Inspection) (Amendment) Regulations 1990	S.I. 1990/2493	The whole regulations
The Meat Inspection (Amendment) Regulations 1990	S.I. 1990/2495	The whole regulations
The Slaughterhouses (Hygiene) and Meat Inspection (Amendment) Regulations 1991	S.I. 1991/984	The whole regulations

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<i>Column 1</i> <i>Regulations revoked</i>	<i>Column 2</i> <i>References</i>	<i>Column 3</i> <i>Extent of revocation</i>
The Slaughterhouse Hygiene (Scotland) Regulations 1978	S.I. 1978/1273 (S.115)	The whole regulations
The Food (Revision of Penalties and Mode of Trial) (Scotland) Regulations 1985	S.I. 1985/1068 (S. 87)	The reference to the Slaughterhouse Hygiene (Scotland) Regulations 1978 in Schedule 3
The Slaughterhouse Hygiene (Scotland) Amendment Regulations 1984	S.I. 1984/842 (S. 80)	The whole regulations
The Slaughterhouse Hygiene (Scotland) Amendment Regulations 1985	S.I. 1985/1856 (S.137)	The whole regulations
The Slaughterhouse Hygiene (Scotland) Amendment Regulations 1986	S.I. 1986/1808 (S.131)	The whole regulations
The Slaughterhouse Hygiene (Scotland) Amendment Regulations 1987	S.I. 1987/1957 (S.135)	The whole regulations
The Food (Meat Inspection) (Scotland) Regulations 1988	S.I. 1988/1484 (S.144)	The whole regulations
The Fresh Meat Export (Hygiene and Inspection) (Scotland) Regulations 1987	S.I. 1987/800 (S. 63)	The whole regulations
The Food Safety Act 1990 (Consequential Modifications) (Scotland) Order 1990	S.I. 1990/2625 (S.220)	Article 10; the references to the Fresh Meat (Hygiene and Inspection) (Scotland) Regulations 1987 in Schedules 1, 3, 7 and 8; the references to the Slaughterhouse (Hygiene) (Scotland) Regulations 1978 in Schedules 1 and 3; and the references to the Meat Inspection (Scotland) Regulations 1988 in Schedules 3 and 8
The Fresh Meat Export (Hygiene and Inspection) (Scotland) Amendment Regulations 1991	S.I. 1991/289 (S.25)	The whole regulations

EXPLANATORY NOTE

(This note is not part of the Regulations)

These Regulations revoke, replace and amend the instruments specified in Schedule 23. The Regulations give effect in part to Council Directive [91/497/EEC](#) (OJNo. L268, 24.9.91, p. 69) which amends and updates Directive [64/433/EEC](#) on health problems affecting intra-Community trade in fresh meat to extend it to the production and marketing of fresh meat, and in part to Council Directive [91/495/EEC](#) (OJ No. L268, 24.9.91, p. 41) concerning public health and animal health problems affecting the production and the placing on the market of farmed game meat. References in this note to the Directive are references to Directive [91/497/EEC](#) unless stated otherwise.

The Regulations do not apply to premises where fresh meat is used exclusively for the production of meat products, meat preparations, minced meat and mechanically recovered meat or to premises where fresh meat is cut up or stored for sale to the final consumer from those premises or to premises used for carcase competitions (regulation 3; article 1.2).

After 1st January 1993 a slaughterhouse, cutting premises, cold store, farmed game handling facility or a farmed game processing facility must have a current licence issued by the appropriate Minister. Such a licence will be issued only if the premises complies with the prescribed requirements as to structure and hygiene (regulation 4; article 10). There are different structural requirements for low throughput slaughterhouses, cutting premises and farmed game processing facilities (regulation 4(2); Schedule 5 and Part III of Schedule 6; article 4). The slaughter of farmed game at a farmed game handling facility is permitted subject to certain conditions (regulation 4(2)); Schedule 6, Part I; article 6 of 91/495/EEC).

A licence may be refused (regulation 4; article 10) or revoked (regulation 5; article 10.1) with a right of appeal to a Meat Hygiene Appeals Tribunal (regulation 6). The procedural rules in respect of an appeal are prescribed in the Meat Hygiene Appeals Tribunal (Procedure) Regulations 1992.

No slaughterhouse nor farmed game handling facility shall be used for the slaughter of animals not intended for human consumption except in specified circumstances (regulation 7; article 3).

There will be veterinary supervision of all licensed premises; local authorities will continue to appoint official veterinary surgeons and inspectors to supervise licensed premises (regulation 8; article 9). The Minister may curtail the designation of an official veterinary surgeon who is deemed to be unfit to perform his duties (regulation 9).

Official veterinary surgeons and veterinary officers of the Minister may prohibit the use of equipment or the use of part of the premises or reduce the rate of operation (regulation 10; article 9) although a person aggrieved by such a decision may appeal to the appropriate court.

The requirement to apply the health mark is extended to fresh meat produced in all licensed premises. The local authority is now required to provide the health marking equipment and to arrange for the mark to be applied to fresh meat which has been passed as fit for human consumption (regulation 11(2); article 3.1). Possession of the health marking equipment by an unauthorised person is made an offence (regulation 11(4)). The local authority can control the times of slaughter, cutting up, admission to and despatch from licensed premises (regulation 12), where it has been given advance notice of these operations by the person responsible (regulation 13).

After 1st January 1993 no one shall sell or offer for sale for human consumption any fresh meat unless it has been obtained from licensed premises, it has met the hygiene requirements specified in the Schedules and is accompanied by a commercial document or health certificate (regulation 14; article 3.1).

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The requirement for a health certificate to accompany fresh meat intended for export to another member State is replaced on 1st July 1993 by the requirement to have a commercial document which shall accompany all fresh meat produced in a licensed premises (regulation 15; article 3.1(A(f))).

An official veterinary surgeon or an inspector can prohibit the slaughter or the dressing of a dirty animal in a slaughterhouse (regulation 16) and an official veterinary surgeon may permit an animal to be kept in a lairage in exceptional circumstances for more than 72 hours (regulation 17). The veterinary certificate presently required to accompany a diseased or injured animal to a slaughterhouse is replaced by a declaration by the producer (regulation 18; article 6.1(e)); similarly, specified conditions must be complied with before a dead or slaughtered animal is brought into a slaughterhouse or farmed game processing facility (regulation 19; article 6.2; article 6.1(e) of 91/495/EEC).

The local authority must keep records in respect of inspections it has carried out (regulation 20; article 11) and the occupier of licensed premises must also keep specified records (regulation 21; article 10.2).

Section 2(2) of the European Communities Act 1972 has been invoked only to the extent that some of the instruments specified in Schedule 23 (revocations) were made in exercise of those powers.