
STATUTORY INSTRUMENTS

1992 No. 3164

**FOOD
FOOD SAFETY**

**The Food Safety (Live Bivalve Molluscs
and Other Shellfish) Regulations 1992**

Made - - - - 11th December 1992

Laid before Parliament 11th December 1992

Coming into force in accordance with regulation 1

for certain purposes 1st January 1993

for other purposes 15th January 1993

**THE FOOD SAFETY (LIVE BIVALVE MOLLUSCS
AND OTHER SHELLFISH) REGULATIONS 1992**

1. Citation and commencement
2. Interpretation
3. Designation of certain areas
4. Areas unsuitable for production or harvesting
5. Alterations to designated areas
6. Restriction on production and harvesting of bivalve molluscs
7. Approval of dispatch centres and purification centres
8. Operation of centres while appeal pending
9. Supplementary provisions about approvals
10. Restriction on the operation of dispatch and purification centres
11. Restrictions on marketing of molluscs and shellfish
12. Exemptions for marketing molluscs and other shellfish within UK
13. Temporary prohibition orders concerning layings
14. Monitoring by Ministers and food authorities
15. Imports
16. Food treated as failing to comply with food safety requirements
17. False information
18. Offences and penalties
19. Applications of provisions of the Act
20. Enforcement and execution

Status: This is the original version (as it was originally made).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

21. Transitional provisions
22. Amendment of Regulations
Signature

SCHEDULE 1 — MARKING OF CONSIGNMENTS

1. All parcels in a consignment of live bivalve molluscs or...
2. (1) The healthmark may be— (a) printed on the wrapping...
3. The healthmark must be durable and waterproof, and the information...

SCHEDULE 2 — REQUIREMENTS FOR HARVESTING AND TRANSPORTATION

1. Harvesting techniques must not cause excessive damage to the shells...
2. Live bivalve molluscs or other shellfish must be adequately protected...
3. Techniques for harvesting, transporting, landing and handling live bivalve molluscs...
4. Live bivalve molluscs or other shellfish must not be re-immersed...
5. (1) The means of transport used for transporting live bivalve...
6. (1) A movement document, as prescribed in this paragraph, for...
7. If a production or relaying area is closed temporarily, pursuant...

SCHEDULE 3 — CONDITIONS FOR PRODUCTION AREAS

PART 1 — class a areas

PART 2 — class b areas

1. Conditions in relation to a class B area
2. After relaying or purification such molluscs must satisfy the requirements...

PART 3 — class c areas

1. Conditions in relation to a class C area
2. For the purpose of this Schedule “intensive purification” means purification...
3. Such molluscs must, after relaying and any period of purification,...

PART 4 — relaying areas

SCHEDULE 4 — CONDITIONS FOR RELAYING LIVE BIVALVE MOLLUSCS

SCHEDULE 5 — REQUIREMENTS CONCERNING LIVE BIVALVE MOLLUSCS AND OTHER SHELLFISH

SCHEDULE 6 — WRAPPING

1. (1) Live bivalve molluscs and other shellfish must be wrapped...
2. Oysters must be wrapped with the concave shell downwards.
3. All wrappings of live bivalve molluscs must be sealed and...

SCHEDULE 7 —

PART 1 — preservation and storage

1. In any storing rooms, live bivalve molluscs and other shellfish...
2. Re-immersion in or spraying with water of live bivalve molluscs...

PART 2 — transport from the dispatch centre

1. Except where paragraph 3 of Schedule 6 applies, consignments of...
2. The means of transport used for consignments of live bivalve...
3. Live bivalve molluscs or other shellfish must be transported and...
4. The parcels containing live bivalve molluscs or other shellfish must...

5. Where ice is used in transporting consignments of live bivalve...

SCHEDULE 8 — NOTIFICATION REQUIREMENTS

1. Name of person notifying.
2. Address of person notifying.
3. Telephone number of person notifying.
4. Address of premises where person notifying keeps the equipment he...
5. Address of premises where notifier intends to put gathered live...
6. If applicable, name address and approval number of any dispatch...
7. Intended place of landing of gathered bivalve molluscs or other...

SCHEDULE 9 — PUBLIC HEALTH CONTROL AND MONITORING OF PRODUCTION

1. The Ministers shall undertake, or may require food authorities to...
2. A food authority shall undertake periodic monitoring of live bivalve...
3. (1) Sampling plans for the purposes of paragraphs 1 and...
4. (1) Laboratory tests shall be carried out to check compliance...
5. (1) A food authority shall inspect establishments at regular intervals...
6. A food authority shall check on the storage and transport...

Explanatory Note