
STATUTORY INSTRUMENTS

1993 No. 1520

FOOD

The Egg Products Regulations 1993

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THE EGG PRODUCTS REGULATIONS 1993

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SCHEDULE 1 — REQUIREMENTS FOR THE PREPARATION OF EGG PRODUCTS

1. All operations shall be carried out in such a way...
2. In manufacturing egg products— (a) only non-incubated eggs which are...
3. The egg products shall be removed from the shell by...
4. The egg products shall not be obtained by centrifuging or...
5. Eggs and egg products which are unfit for human consumption...
6. (1) Whole egg or yolk shall be pasteurised as specified...
7. A sample of the egg products from each batch shall...
8. Batches of egg products shall be sampled at the establishment...
9. (1) Eggs and egg products presented for subsequent treatment at...
10. Eggs shall be unpacked, and, if necessary, washed and disinfected,...
11. Eggs shall be broken in the room provided for in...
12. (1) Dirty eggs shall be cleaned before being broken, and...
13. (1) Eggs other than hen eggs or those of turkeys...

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14. The remains of shells or membranes shall be kept out...
15. (1) After breaking, all the egg products shall undergo treatment...
16. If treatment is not carried out immediately after breaking, the...
17. (1) Any further processing operations after treatment shall ensure that...
18. Egg products shall be kept at the temperatures required by...
19. In establishments approved under regulation 5, the preparation of egg...
20. The quantity of egg shell remains, egg membrane, and any...
21. The storage and transport of egg products from the establishment...

SCHEDULE 2 —

PART I — PASTEURISATION OF WHOLE EGG OR YOLK

PART II — DETERMINATION OF ALPHA-AMYLASE IN WHOLE EGG OR YOLK

1. **Introduction**
2. **Sample preparation**
3. **Reagents**
4. **Apparatus**
5. **Procedure**
6. **Interpretation**
7. **Quality Control Procedures**

SCHEDULE 3 — HEAT TREATMENT OF ALBUMEN

SCHEDULE 4 —

PART I — MICROBIOLOGICAL CRITERIA

1. For each batch the sample of egg products which is...
 - PART II — THE TEST FOR SALMONELLA IN HEAT TREATED EGG PRODUCTS
 - PART III — THE TEST FOR MESOPHILIC AEROBIC BACTERIA IN HEAT TREATED EGG PRODUCTS
 - PART IV — THE TEST FOR ENTEROBACTERIACEAE IN HEAT TREATED EGG PRODUCTS
1. **Method of carrying out the test**
2. The “colony count technique” specified in paragraph 9.3 of the...
3. For the purposes of inoculation of Petri dishes 1 ml...
 - PART V — THE TEST FOR STAPHYLOCOCCUS AUREUS IN HEAT TREATED EGG PRODUCTS
 - PART VI — OTHER CRITERIA
1. For each batch the sample of egg products which is...

SCHEDULE 5 — STORAGE

1. Egg products shall be stored in the storage rooms referred...
2. (1) Egg products for which certain storage temperatures are required...
3. The temperature in storage shall not exceed the following values—...

SCHEDULE 6 — TRANSPORT

1. Vehicles and containers for the transport of egg products shall...
2. Egg products shall be despatched in such a way that...
3. The temperatures specified in paragraph 3 of Schedule 5 shall...

SCHEDULE 7 — SUPERVISION OF PRODUCTION IN APPROVED ESTABLISHMENTS

1. Egg products establishments shall be subject to any supervision measures...

2. The authorised officer of the food authority shall have free...

SCHEDULE 8 — APPROVAL OF ESTABLISHMENTS USED FOR THE MANUFACTURE OF EGG PRODUCTS

PART I — GENERAL CONDITIONS FOR ESTABLISHMENTS

1. In each area where eggs are to be stored or...
2. (1) The establishment shall possess an appropriate number of changing...
3. The establishment shall possess a separate area and adequate facilities...
4. (1) The establishment shall, subject to sub-paragraph (2) below, possess...
5. The establishment shall possess appropriate equipment for protection against pests...
6. Within the establishment all equipment, couplings and instruments or their...
7. The establishment shall possess suitable rooms large enough for the...
8. Where dirty eggs are to be used, the establishment shall...
9. (1) The establishment shall possess— (a) a special room with...
10. The establishment shall possess suitable facilities for in-plant conveying of...
11. The establishment shall possess equipment approved by the food authority...
12. The establishment shall possess a room for the storage of...
13. Where the egg products are packed in disposable containers, the...
14. The establishment shall possess facilities for the immediate removal and...
15. The establishment shall possess suitable equipment for the hygienic packaging...
16. To carry out analyses and examinations in accordance with the...
17. The establishment shall possess, so far as is required for...
18. The establishment shall possess a separate room for the storage...

PART II — HYGIENE REQUIREMENTS RELATING TO THE PREMISES, EQUIPMENT AND STAFF OF ESTABLISHMENTS

1. The highest degree of cleanliness shall be required of staff,...
2. (1) Staff who treat or handle eggs and egg products...
3. No animals shall be brought into the establishment, and any...
4. Within the establishment— (a) premises, equipment and instruments used for...
5. Within the establishment premises, instruments and equipment shall not be...
6. Within the establishment detergents, disinfectants and similar substances shall be...
7. Within the establishment persons who are possible sources of contamination...
8. Any person employed to work with or handle eggs or...

SCHEDULE 9 — PACKAGING OF EGG PRODUCTS

1. (1) Egg products shall be packaged in satisfactory hygiene conditions...
2. The room in which containers are stored shall be dust...
3. Containers used for egg products shall be clean prior to...
4. Containers shall be brought into any work room in a...
5. Immediately after packaging, the containers shall be closed and placed...
6. Containers intended for egg products may also be used for...
7. Containers which are to be used for the transport of...

SCHEDULE 10 — MARKING OF EGG PRODUCTS

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1. (1) Without prejudice to the requirements of the Food Labelling...
2. The label referred to in paragraph (1) above shall be...
3. The transport documents for the consignment shall include—
4. The information required by this Schedule and any information contained...

SCHEDULE 11 — REVOCATIONS

Explanatory Note