

SCHEDULE 3

STORING, REWRAPPING AND ASSEMBLY OF MEAT PRODUCTS

PART III

REQUIREMENTS FOR COLD STORES

1. The following provisions of Schedule 1 have effect, where appropriate, in relation to premises approved as a cold store—
 - (a) paragraphs 2, 6, 8, 9, 10, 11 and 13 of Part I; and
 - (b) paragraphs A1, 2, 4, 5 and 6 and B1 and 2 of Part II.
2. Every room in a cold store in which meat products are stored shall, in addition, have:
 - (a) insulation materials which are rotproof and odourless;
 - (b) a recording thermometer or recording telethermometer in or for each storage area;
 - (c) facilities for the hygienic handling and protection of meat products during loading and unloading.
3. The occupier of the cold store shall ensure that meat products are:
 - (a) kept at the internal temperature indicated in accordance with regulation 11;
 - (b) loaded, unloaded and handled in a hygienic manner;
 - (c) adequately protected during storage from any risk of contamination;
 - (d) identifiable as to origin while they are being stored;
 - (e) made available for inspection on request by an authorised person.
4. The occupier of the cold store shall ensure that—
 - (a) where unpackaged meat products are brought into the cold store they are not stored on wooden pallets;
 - (b) unpackaged meat products are stored separate from or at other times than, packaged meat products.
5. The occupier of any premises at which meat products are to be frozen shall ensure that they are frozen—
 - (a) without unavoidable delay (which shall not preclude an initial period of stabilisation where appropriate);
 - (b) in a hygienic manner, by a rapid method, using suitable equipment.