

SCHEDULE 1

Regulations 4(1), (4) and (5), 8, 14(a) and

15

GENERAL CONDITIONS

PART I

GENERAL CONDITIONS FOR APPROVAL OF ESTABLISHMENTS

Establishments shall have at least the following facilities:

1. working areas of sufficient size for work to be carried out under adequate hygienic conditions; their design and layout shall be such as to preclude contamination of the raw materials and the products referred to in these Regulations;

2. in areas where the raw materials are handled and the products referred to in these Regulations are manufactured:

- (a) solid, impermeable flooring which is easy to clean and disinfect and laid in such a way as to facilitate the drainage of the water or provided with equipment to remove water;
- (b) walls which have smooth surfaces and are easy to clean, durable and impermeable, covered with a light-coloured, washable coating up to a height of at least two metres, or at least storage height in refrigeration and storage rooms;
- (c) ceilings or roof linings which are easy to clean;
- (d) doors in non-corrodible materials which are easy to clean;
- (e) adequate ventilation and, where necessary, steam and water-vapour extraction facilities;
- (f) adequate natural or artificial lighting;
- (g) an adequate number of facilities with hot and cold running water, or water pre-mixed to a suitable temperature, for cleaning and disinfecting hands; in work rooms and lavatories at industrial meat products premises taps shall not be operated by hand contact; these facilities shall be provided with cleaning and disinfecting materials and hygienic means of drying hands;
- (h) facilities for cleaning, and disinfecting tools, equipment and utensils;

3. in rooms where the raw materials and the products covered by these Regulations are stored, the conditions as those at paragraph 2 above apply, as appropriate, except that it is sufficient to have—

- (a) in chilling and refrigeration rooms, a floor which is laid in such a way as to facilitate the draining of water and is easy to clean and disinfect; and
- (b) in freezing and deep-freezing rooms, a floor which is impermeable and rotproof and is easy to clean.

In these cases, a sufficiently powerful refrigeration plant to keep the raw materials and products at any temperature indicated under regulation 11 shall be available.

The use of wooden walls in the rooms referred to in sub-paragraph (b) above does not constitute grounds for refusing or revoking approval provided they were built before 1st January 1983.

The capacity of the store rooms shall be adequate to store the raw materials used and the products referred to in these Regulations;

4. facilities for hygienic handling and protection of raw materials and non-packaged or wrapped finished products during loading and unloading;

5. appropriate arrangements for protection against pests such as insects, rodents and birds;

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6. instruments and working equipment such as cutting tables, containers, conveyor belts, saws and knives, intended to come into direct contact with raw materials and products are made of corrosion-resistant material and are easy to clean and disinfect;

7. special watertight, non-corrodible containers, with lids and fasteners to prevent unauthorised persons from removing unfit material from them, in which to put raw materials or products not intended for human consumption, or a lockable room for such purposes if the quantities are large enough to necessitate this or if they are not removed or destroyed at least once daily. Where such raw materials or products are removed through conduits, these shall be constructed and installed so as to avoid any risk of contamination of the other raw materials or products;

8. appropriate facilities for the cleaning and disinfecting of equipment and utensils;

9. a waste water disposal system which meets hygiene requirements;

10. a supply of potable water; the use of non-potable water being restricted to steam production, fire fighting and refrigeration equipment, provided that the pipes installed for this purpose preclude the use of this water for other purposes and present no direct or indirect risk of contamination of the product; non-potable water pipes shall be clearly distinguished from those used for potable water;

11. at industrial meat products premises an appropriate number of changing rooms with smooth, waterproof washable walls and floors, at non-industrial meat products premises an appropriate number of lockers and at both descriptions of premises an appropriate number of wash basins and flush lavatories. The latter must not open directly on to the work rooms. Wash basins shall be equipped for hand-washing and have hygienic means of drying hands; wash-basin taps at industrial meat products premises shall not be operable by hand contact;

12. if the volume of products treated requires frequent or permanent presence of the inspection service, an adequately equipped lockable room for their exclusive use;

13. a room or a secure place for the storage of detergents, disinfectants and similar substances;

14. a room or cupboard for storing cleaning and maintenance material;

15. adequate facilities for cleaning and disinfecting means of transport. However, such facilities are not compulsory if there is a facility for the means of transport to be cleaned and disinfected in installations acceptable to the enforcement authority.

PART II

GENERAL CONDITIONS OF HYGIENE

General conditions of hygiene applicable to establishments, equipment and tools

A

1. Equipment and instruments used for working on raw materials and products, floors, walls and partitions, ceilings or roof linings, shall be kept in a satisfactory state of cleanliness and repair, so that they do not constitute a source of contamination for raw materials or products. Water, where used for sterilising tools, shall be at a temperature of not less than +82°C; or tools can be disinfected by other means which are acceptable to the enforcement authority.

2. No animals may enter the rooms during working hours. Rodents, insects and any other vermin shall be systematically exterminated from storage or processing areas; rodenticides, insecticides, disinfectants and any other potentially toxic substances shall be stored in rooms or cupboards which can be locked; their use shall not present any risk of contamination of the products.

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3. Subject to it being acceptable to the enforcement authority, working areas, instruments and working equipment may be used for work on other foodstuffs fit for human consumption.

4. Potable water, shall be used for all purposes. Exceptionally, non-potable water may be used for steam production, fire-fighting and the cooling of equipment, provided that the pipes installed for the purpose preclude the use of such water for other purposes and present no risk of contamination of the raw materials and products.

5. Detergents, disinfectants and similar substances shall be acceptable to the enforcement authority and used in such a way that they do not have adverse effects on the machinery, equipment, raw materials and products. If appropriate, such instruments and working equipment shall be thoroughly rinsed with potable water. Products for maintenance and cleaning shall be kept in the room or cupboard provided for in paragraph 14 of Part I of this Schedule.

6. The spreading of sawdust or any other similar substance on the floor of the workrooms and storage rooms for the raw materials and products referred to in these Regulations is prohibited.

General conditions of hygiene applicable to staff

B

1. Proper standards of cleanliness are required of staff at all times. Specifically:

- (a) staff shall wear suitable clean working clothes and where necessary headgear which completely encloses the hair;
- (b) staff assigned to the handling and preparation of raw materials and products shall be required to wash their hands at least each time work is resumed and/or where contamination has occurred; wounds to the hands must be covered by a waterproof dressing;
- (c) smoking, spitting, eating and drinking in rooms where raw materials and products are worked on or stored is prohibited.

2. The occupier of meat products premises shall take all the requisite measures to prevent persons liable to contaminate raw materials and products from handling them, until there is evidence that such persons can do so without risk.

When recruited after these Regulations come into force to work in approved premises any person working on or handling raw materials and products shall be required to prove, by a medical certificate, that there is no impediment to such employment.

SCHEDULE 2

Regulations 4(1), (4), and (5), and 8(2),
(3), (4), 9, 12(1) and (2) and 14(b)

SPECIAL CONDITIONS

PART I

SPECIAL CONDITIONS FOR APPROVAL OF MEAT PRODUCTS PREMISES

1. In addition to the general requirements laid down in Part I of Schedule 1, meat products premises handling or storing meat products shall have at least:

- (a) suitable rooms large enough for the separate storage:
 - (i) of raw materials under refrigeration; and

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(ii) of meat products at ambient temperature or, where appropriate, depending on the nature of the products, under refrigeration;

non-packaged raw materials, meat products and other products of animal origin shall be stored separately from packaged raw materials, meat products and other products of animal origin;

- (b) one or more appropriate rooms large enough for the manufacture and wrapping of meat products. Provided these operations constitute a single production cycle complying with the requirements of these Regulations and guaranteeing the safety of the raw materials and finished products, and provided the design and dimensions of the manufacturing room allow, they may be carried out in the same room;
- (c) a room or a secure place for the storage of certain ingredients such as food additives;
- (d) a room for packaging, unless the conditions laid down for packaging in paragraph 3 of Part V of this Schedule are fulfilled, and for dispatch;
- (e) a room for the storage of wrapping and packaging materials;
- (f) a room for cleaning equipment and instruments, such as hooks and containers.

2. Depending on the type of product involved, and subject to the conditions in sub-paragraph (1) below, meat products premises may also be required to provide the following:

- (a) a room or — if there is no danger of contamination — an area, where packaging is removed;
- (b) a room or — if there is no danger of contamination — an area, for thawing raw materials;
- (c) a cutting room;
- (d) a room or equipment for drying or maturing;
- (e) a room or equipment for smoking;
- (f) a room for desalting, soaking and any other treatment, particularly of natural guts, where these raw materials have not undergone such operations in the establishment of origin;
- (g) a room for the prior cleaning of the raw materials needed to prepare meat products;
- (h) a room for salting, if necessary with air-conditioning facilities to maintain the temperature provided for in paragraph 4 of Part II of this Schedule;
- (i) a room for the prior cleaning, if necessary, of meat products to be sliced or cut and wrapped;
- (j) a room, if necessary with air-conditioning facilities, for slicing or cutting and packaging of meat products intended for sale in pre-packed form;
- (k) the specific rooms provided for in Schedule 5, where the products referred to therein are manufactured in the meat products premises referred to in this Part of this Schedule;
- (l) where the conditions laid down in paragraph 1(b) of this Part of this Schedule are met, some of these operations may be carried out in the same room, providing this is acceptable to the enforcement authority.

Where the conditions laid down in paragraph 1(b) are not met, operations which might constitute a health risk in the case of certain products manufactured simultaneously and operations associated with excessive heat production shall be carried out in a separate room.

PART II

SEPCIAL CONDITIONS OF HYGIENE FOR PREMISES PREPARING MEAT PRODUCTS

1. Rooms used for storing or working on foodstuffs other than meat or meat products, liable to form part of the composition of meat products, shall be subject to the general rules on hygiene laid down in these Regulations.

2. Raw materials and the ingredients forming part of the composition of meat products as well as the products themselves and products of animal origin and their containers shall not come into direct contact with the ground and shall be handled and stored under conditions which preclude any risk of contamination. Care shall be taken to ensure that there is no contact between raw materials and finished products.

3. The use of wood is permitted in rooms in which meat products are smoked, cured, matured, pickled, stored or dispatched, when essential for technological reasons, provided there is no risk of the products being contaminated. Wooden pallets may be brought into those rooms but solely for transporting packaged meat or meat products and for no other purposes. In addition, the use of galvanised metals may be authorised for the drying of hams and sausages, provided that they are not corroded and do not come into contact with the meat products.

4. The temperature in rooms or parts of rooms where work on meat, minced meat used as a raw material, meat products and meat preparations is carried out shall ensure hygienic production.

5. Subject to paragraphs 6 and 7 below, where necessary during cutting, slicing and curing operations rooms for cutting and curing shall be kept at a temperature not exceeding 12°C.

6. Paragraph 5 above does not apply to non-industrial meat products premises.

7. The enforcement authority may grant a derogation from the requirement of paragraph 5 above where the authority considers such a derogation justified in the light of the technology used in manufacturing the meat products.

PART III

REQUIREMENTS FOR RAW MATERIALS TO BE USED FOR THE MANUFACTURE OF MEAT PRODUCTS

1.—(1) Subject to paragraph (3) below, meat which is to be used for the manufacture of meat products shall comply with the requirements of these Regulations and—

- (a) must be fit for human consumption;
- (b) must have come from an establishment approved in accordance with the meat Directives and must comply with those Directives and with any applicable Regulations;
- (c) must have been transported in accordance with satisfactory hygiene conditions specified in the particular Directive applicable to that type of meat or in any applicable Regulations;
- (d) must from the time of its arrival in the meat products premises until the time of its use, have been kept in accordance with the requirements of the meat Directives and any applicable Regulations; and
- (e) must not include any of the prohibited parts.

(2) If meat which is to be used for the manufacture of meat products is of a description required to bear an EC health mark, it must bear that health mark.

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(3) Until 31st December 1995—

- (a) meat obtained from premises granted derogations under Directive [91/498/EEC](#)(1) —
 - (i) may be held in approved meat products premises only if it is stored separately from meat marked with an EC health mark; and
 - (ii) may be used in the same place or at the same time as meat bearing an EC health mark but only in accordance with a written authorisation under regulation 18; and
- (b) meat products obtained from such meat shall not bear the British EC health mark.

2. Meat products which are to be used as a raw material must comply with the requirements of these Regulations. Meat products imported in accordance with Directives [72/462/EEC](#)(2) and [90/675/EEC](#)(3) may be used as a raw material in the manufacture of meat products.

3. Minced meat and meat preparations intended to be used in the production of meat products, unless produced in the manufacturing room referred to in paragraph 1(b) of Part I of this Schedule must—

- (a) have come from premises approved in accordance with Directive [88/657/EEC](#)(4) and have been transported under satisfactory health conditions in accordance with that Directive, and from the time of their arrival in the meat products premises until the time of their use have been kept in accordance with the requirements of that Directive; or
- (b) have come from premises registered under the Food Premises (Registration) Regulations 1991(5), in which case the meat products produced shall not be marked with the British EC health mark.

4. This Part of this Schedule is without prejudice—

- (a) to the Bovine Offal Regulations; and
- (b) to the Meat Products etc. Regulations.

PART IV

SUPERVISION OF PRODUCTION

1. Establishments shall be subject to supervision by an authorised officer of the enforcement authority, who shall ensure that the requirements of these Regulations are met and in particular:

- (a) check:
 - (i) the cleanliness of the establishments and equipment and staff hygiene;
 - (ii) the efficacy of the checks carried out by the occupier in accordance with regulation 13;
 - (iii) if appropriate, the microbiological and hygienic condition of the products of animal origin;
 - (iv) the efficacy of the treatment of the meat products;
 - (v) the hermetically sealed containers by means of random sampling;
 - (vi) the appropriate health marking of the meat products and identification of products declared unfit for human consumption and what is done with the latter;

(1) OJNo. L268, 24.9.91, p.105.

(2) OJ No. L302, 30.12.72, p.28.

(3) OJ No. L373, 31.12.90, p.1.

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

(5) S.I.1991/2825; amended by S.I. 1992/2037, 1993/2022, 1994/1029.

- (vii) the storage and transport conditions;
 - (b) if appropriate take samples required for laboratory tests;
 - (c) make any other checks considered necessary to ensure compliance with these Regulations;
 - (d) if appropriate establish whether a meat product has been made from meat in which other foodstuffs, additives or condiments have been incorporated, by submitting it to an appropriate examination and establishing whether it complies with the production criteria laid down by the producer and especially whether the composition of the product truly corresponds to the information on the label, in particular where the sales description referred to in paragraph 4 of Part V of this Schedule is used.
2. The authorised officer shall have free access at all reasonable times to the cold stores and ambient stores and to all working establishments, to check that these provisions are being strictly complied with.

PART V

WRAPPING, PACKAGING AND LABELLING

1. Wrapping, packaging and labelling shall take place under satisfactory hygiene conditions in rooms provided for that purpose.

Without prejudice of Council Directive [89/109/EEC\(6\)](#) on the approximation of the laws of the member States relating to materials and articles intended to come into contact with foodstuffs, wrapping and packaging shall comply with the rules of hygiene laid down in these Regulations, and be strong enough to protect the meat products effectively.

2. Wrapping and packaging may not be re-used for meat products, with the exception of certain special types of containers (“reusable containers”) such as earthenware, glass or plastic containers which may be re-used after thorough cleaning and disinfecting.

3. Manufacture of meat products and packaging operations may take place in the same room where reusable containers are used.

4. They may also take place in the same room if—

- (a) the room shall be sufficiently large and so equipped that the hygiene of the operations is not compromised;
- (b) where appropriate, the packaging and wrapping shall be enclosed in a sealed protective cover immediately after manufacture; this cover shall be protected from damage during transport to the meat products premises and stored under hygienic conditions in a room intended for that purpose;
- (c) the rooms for storing the packaging material shall be free from amounts of dust which could constitute an unacceptable risk of contamination of the products and from vermin and have no atmospheric connection with rooms containing substances which might contaminate meat, minced meat, meat preparations or meat products. Packaging shall not be placed directly on the floor;
- (d) packaging shall be assembled under hygienic conditions before being brought into the room; this requirement need not be complied with where the enforcement authority is satisfied that there is no risk of contamination of the meat products;

(6) OJ No. L40, 11.2.89, p.38.

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- (e) packaging shall be brought to the room under hygienic conditions and used without delay. Where there is a risk of contamination it may not be handled by staff handling unwrapped meat, minced meat, meat preparations or meat products;
 - (f) immediately after packaging, the meat products shall be placed in the storage rooms provided for the purpose.
5. The species of meat used in the manufacture of the product shall be visible and legibly displayed on the wrapping or on the label of meat products, unless indicated by the sales description of the product or in the list of ingredients.
6. If the product is contained in packaging not intended for the final consumer, the date of preparation shall be visibly and legibly displayed on the packaging or otherwise clearly indicated.

PART VI HEALTH WORK

Descriptions of health mark

1. The British EC health mark shall consist of an oval mark containing in legible form and in printed capital letters the following information—
- (a) in the upper part, the letters “UK” followed by the meat products premises code and in the lower part the letters “EEC”; or
 - (b) in the upper part the words “United Kingdom”, in the centre, the meat products premises code and in the lower part, the letters “EEC”.
2. The British national health mark shall consist of an oval surround containing in legible form and in printed capital letters the following information—
- (a) in the upper part, the letters “UK” followed by the meat products premises code and in the lower part the letters “GB”; or
 - (b) in the upper part, the words “United Kingdom”, in the centre the meat products premises code and in the lower part the letters “GB”.
3. In the case of meat products from premises approved under regulation 4(4)(a)(ii), the British EC health mark or British national health mark (in addition to complying with paragraph 1 or 2 above) shall include the figure 8 and a hyphen, which shall precede the number which forms part of the premises approval code.

Other provisions

4. Subject to paragraph 6 below, meat products shall carry the British EC health mark or British national health mark in an easily visible place. Marking shall be carried out during or immediately after manufacture in the meat products premises or wrapping in a re-wrapping centre. The mark shall be legible, indelible and its characters easily distinguishable. The mark may be applied to the product or to the wrapping, if the meat product is individually wrapped, or to a label affixed to the wrapping in accordance with paragraph 7 below.
5. Subject to paragraph 6 below, where meat products marked in accordance with paragraph 4 are subsequently placed in a packaging, the health mark shall also be applied to the packaging. Where a meat product is individually wrapped and packaged, it shall be sufficient for the mark to be applied to the packaging.

6. The health marking of meat products in palletised consignments intended for further processing or wrapping in approved premises is not necessary provided that:

- (a) the consignments containing the meat products bear the health mark on the external surface;
- (b) the recipient premises maintain a separate record of the quantities, type and origin of meat products received in accordance with this paragraph;
- (c) the destination and intended use of meat products are clearly indicated on the external surface of the outer packaging except when this is transparent.

However, where a consignment of wrapped products is contained in a transparent packaging, it is not necessary to health mark the packaging as long as the British EC health mark or British national health mark on the wrapped products is clearly visible through the packaging.

7. The British EC health mark or British national health mark may be applied to the product, wrapping or packaging by an ink stamp or by branding, or it may be printed on or applied to a label. If it is applied to the packaging, the mark shall be destroyed when the package is opened. Non-destruction of the mark is permissible only when the packaging is destroyed by being opened.

8. The mark may also be on an irremovable plate of resistant material complying with the hygiene requirements laid down in these Regulations.

PART VII

STORAGE AND TRANSPORT

1. In meat products premises meat products shall be stored in the rooms provided for in paragraph 1(a) of Part I of Schedule 2.

2. Meat products shall be despatched in such a way that they are protected during transportation from anything which might contaminate or adversely affect them. For this purpose account shall be taken of the length of the journey, the means of transport employed and the weather conditions.

3. Meat products shall, if the product so requires, be transported in vehicles equipped to ensure that they can be transported at the required temperatures and in particular that the temperature indicated in accordance with regulation 11 is not exceeded.

PART VIII

SPECIAL CONDITIONS FOR PASTEURISED OR STERILISED MEAT PRODUCTS IN CANS AND OTHER HERMETICALLY SEALED CONTAINERS

The conditions in this Part of this Schedule must be satisfied in relation to meat products premises manufacturing pasteurised or sterilised meat products in hermetically sealed containers, in addition to the general conditions laid down in Schedule 1.

A1. Such premises shall have—

- (a) a device for conveying empty cans hygienically to the work room;
- (b) equipment enabling cans to be thoroughly cleaned immediately before filling;
- (c) equipment for washing containers in potable water hot enough to remove grease after they have been hermetically sealed and before retorting;
- (d) a suitable room, area or installation for cooling and drying containers after heat treatment;
- (e) facilities for the incubation of samples taken from meat products packed in containers;

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- (f) adequate facilities for checking whether cans are hermetically sealed and undamaged.
2. The occupier of such premises shall ensure that—
- (a) containers are removed from the heating equipment at a sufficiently high temperature to ensure rapid evaporation of moisture and are not touched by hand until completely dry;
 - (b) containers in which gas appears to be present undergo a further examination;
 - (c) the thermometers of heating equipment are checked against calibrated thermometers;
 - (d) containers are:
 - (i) rejected if damaged or badly made;
 - (ii) rejected or cleaned if they are dirty and thoroughly cleaned immediately before filling, by means of the cleaning equipment referred to in sub-paragraph 1(b) above; the use of static water is not permitted;
 - (iii) if necessary, drained for a sufficiently long time after cleaning and before filling;
 - (iv) if necessary, washed in potable water, sufficiently hot to remove grease if appropriate, after they have been hermetically sealed and before retorting, by means of the equipment referred to in sub-paragraph 1(c) above;
 - (v) cooled, after heating, in water meeting the requirements in sub-paragraph (e) of B below;
 - (vi) handled, before and after heat treatment, in such a way that any damage or contamination is avoided.
- B.** The occupier of meat products premises manufacturing meat products in hermetically sealed containers shall also check by sampling that—
- (a) either—
 - (i) a process is applied to meat products intended for storing at ambient temperature which results in an F_0 value equal to or exceeding 3.0 unless the equivalent stability has been obtained by the combined use of heat and curing salts; or
 - (ii) that a heat treatment procedure is applied which is at least equivalent to pasteurisation, the parameters being approved by the enforcement authority;
 - (b) empty containers meet production standards;
 - (c) checks on the daily output are carried out at intervals determined in advance, to ensure the efficacy of the sealing. To this end, suitable equipment shall be available for examining perpendicular sections of the seams or torn down seams of the sealed cans;
 - (d) the necessary checks are carried out to ensure that the containers have undergone an adequate heat treatment, using in particular control markers (where appropriate) to indicate that heat treatment has been applied;
 - (e) the necessary checks are carried out to ensure that the cooling water contains a residual level of chlorine after use unless the enforcement authority is satisfied that the water fulfils the requirements of Directive [80/778/EEC\(7\)](#);
 - (f) incubation tests acceptable to the enforcement authority are carried out on preserved meat products in containers which have undergone heat treatment;
 - (g) pasteurised products in containers satisfy criteria acceptable to the enforcement authority.
- C.—(1)** The enforcement authority may accept the addition of certain substances to the water used in retorts in order to prevent corrosion of cans and to soften and disinfect the water.

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

(2) The enforcement authority may allow the use of recirculated water for cooling heat-processed containers. Such water shall be purified and have either been treated with chlorine or undergone some other approved treatment.

(3) The recirculated water shall circulate in closed circuit so that it cannot be used for other purposes. However, where there is no risk of contamination, the water used for cooling containers and water from retorts may be used at the end of a working period for cleaning floors.

PART IX

SPECIAL CONDITIONS FOR MEAT-BASED PREPARED MEALS

In addition to the general conditions in Schedule 1 and in Parts I, II and III of this Schedule—

1. meat products premises manufacturing prepared meals shall have a separate room for the preparation and wrapping of prepared meals or, if there is no risk of contamination, a separate area; a separate room is not required where meat products and meat are handled at separate times, provided the rooms used for these operations are cleaned and disinfected between use for each type of product;

(a) (a) the meat product contained in the prepared meal shall, as soon as it has been cooked:

(i) either be immediately mixed with the other ingredients; in that event the time during which the temperature of the meat product is between 10°C and 63°C shall be kept to a minimum;

(ii) or be refrigerated to 10°C or less before being mixed with the other ingredients;

(b) the meat product and the prepared meal shall be refrigerated to an internal temperature of +10°C or less within a period of not more than two hours after the end of cooking and to the storage temperature as soon as possible. Meat products premises need not comply with the two-hour period where a longer period is justified for reasons connected with the production technology employed, provided that the safety of the end product is guaranteed and it is acceptable to the enforcement authority;

(c) the prepared meal shall, where appropriate, be frozen or quick-frozen immediately after cooling;

3. the results of the various checks to be carried out by the operator or manager shall be kept, so that they can be shown on receipt of any request from the enforcement authority, for a minimum period according to the durability of the product concerned.

SCHEDULE 3

Regulations 5(1), (3) and (4), 8(2)

STORING, REWRAPPING AND ASSEMBLY OF MEAT PRODUCTS

PART I

REQUIREMENTS FOR AMBIENT STORES

The occupier of an ambient store shall ensure that meat products are stored in rooms of solid construction which are easy to clean and disinfect.

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PART II

REQUIREMENTS FOR REWRAPPING CENTRES

The occupier of premises approved in accordance with regulation 5(3)(a)(ii) shall comply with the appropriate requirements below—

- (a) (a) for premises in which meat products are rewrapped, the appropriate conditions in Schedule 1 and Schedule 2, Part I, paragraph 1(a), (b), (d), (e) and (f) and paragraph 2(a), (c), (i) and (j); or
 - (b) for premises in which unpackaged meat products are assembled for despatch elsewhere, the appropriate conditions in paragraph 1 of Part VII of Schedule 2.
 - (a) (a) The British EC health mark or the British national health mark must be applied to meat products at a rewapping centre if the mark applied at the production establishment is removed or destroyed.
 - (b) If meat products are put together into batches for despatch from the centre without removal of their original wrapping and the mark applied at the production establishment remains intact, the centre need not apply the British EC health mark or British national health mark to further packaging.
 - (c) The British EC health mark or British national health mark must be applied to unpackaged meat products which have been stored under refrigerated conditions in a rewapping centre. It shall be affixed to the last packaging applied at the centre, where such a last packaging is applied; and for the purposes of this Schedule “last packaging” means the final container or covering enclosing the meat products.
3. Occupiers of rewapping centres must maintain adequate records so that an authorised officer of the enforcement authority may trace a rewrapped meat product back to its production establishment.

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.

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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.

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SCHEDULE 4

Regulation 12(1)(b)

HEALTH CERTIFICATE FOR MEAT PRODUCTS⁽¹⁾

No⁽²⁾

Exporting country:
Ministry:
Department concerned:
Reference⁽³⁾:

I. Identification of meat products

Products manufactured with meat from:
(Animal species)
Nature of products⁽⁴⁾:
Nature of packaging:
Number of individual items or of packages:
Storage and transport temperature⁽⁴⁾:
Storage life⁽⁴⁾:
Net weight:

II. Origin of meat products

Address(es) and approval number(s) of approved processing premises
.....
.....
If necessary:
Address(es) and approval number(s) of approved cold store(s):
.....
.....

-
- ⁽¹⁾ Within the meaning of regulation 2.
 - ⁽²⁾ Optional.
 - ⁽³⁾ Mention any ionizing radiation for medical reasons.
 - ⁽⁴⁾ To be completed where an indication is given in accordance with regulation 11.

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III. Destination of meat products

The meat products are to be sent

from:
(Place of dispatch)

to:
(Country of destination)

by the following means of transport⁽¹⁾:

Name and address of consignor:

.....

Name and address of consignee:

.....

IV. Health attestation

I, the undersigned, certify that the meat products described above:

(a) were manufactured from fresh meat or meat products under the specific conditions laid down in the Meat Products (Hygiene) Regulations 1994⁽²⁾;

(b) were prepared with meat other than meat referred to in those Regulations⁽²⁾;

(c) are intended for the Hellenic Republic⁽²⁾.

V. If necessary:

In the event of unloading and reloading in an approved establishment or approved cold store, indicate:

(a) the place of unloading and reloading (address and approval number):

.....

.....

(b) the means of transport⁽¹⁾:

.....

.....

⁽¹⁾ Indicate the number or registration number (railway wagons and lorries), the flight number (aircraft) or the name (ship).

⁽²⁾ Delete as appropriate.

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Done at on
(place) (date)

(Stamp)

.....
(Signature of an authorised officer)

.....
(Name in capital letters)

SCHEDULE 5

Regulation 15

SPECIFIC HYGIENE STANDARDS FOR THE MANUFACTURE OF OTHER PRODUCTS OF ANIMAL ORIGIN INTENDED FOR HUMAN CONSUMPTION

PART I

GENERAL CONDITIONS

Establishments manufacturing other products of animal origin may be used for the production of products not intended for human consumption only under the following conditions:

- (a) raw materials unfit for human consumption shall be stored in a completely separate room or separate reception area;
- (b) they shall be processed in separate rooms using separate installations and equipment, except where the processing takes place in completely enclosed installations or is carried out with equipment used exclusively for this purpose;
- (c) the final products from these raw materials shall be stored in a different room or separate tanks which are labelled appropriately and shall not go for human consumption.

PART II

SPECIAL CONDITIONS FOR RENDERED ANIMAL FATS, GREAVES AND BY-PRODUCTS

In addition to the conditions in Schedule 1, the following conditions apply.

Standards applicable to premises collecting or processing raw materials

A

1. Centres for the collection of raw materials and further transport to processing premises shall be equipped with a cold store to store raw materials at a temperature of 7°C or less, unless the raw materials are collected and rendered within the time limits laid down in paragraph B(c)(ii) and (iii) below.

2. The processing premises shall have at least:

- (a) a cold store, unless the raw materials are collected and rendered within the time limits laid down in paragraph B(c)(ii) and (iii) below;
- (b) a room or place to receive raw materials;
- (c) an installation to facilitate the visual inspection of raw materials;
- (d) if appropriate, an installation to crush raw materials;
- (e) equipment for the rendering of raw materials by heat or pressure or other appropriate method;
- (f) containers or tanks in which the fat can be kept in liquid state;
- (g) apparatus for plastification or crystallisation of the fat to facilitate market preparation and packaging, unless the establishment dispatches liquid rendered animal fat only;
- (h) a dispatch room, unless the establishment dispatches melted animal fat only by means of tankers;
- (i) watertight containers for the disposal of raw materials unfit for human consumption;
- (j) if appropriate, suitable equipment for the preparation of products consisting of rendered animal fat mixed with other foodstuffs and/or seasonings;
- (k) if greaves are produced, suitable facilities ensuring their hygienic collection, wrapping and packaging and storage under the conditions laid down in paragraph B(i) below.

Additional hygiene requirements relating to the preparation of rendered animal fat, greaves and by-products

B

1. Raw materials shall originate from animals which received ante and post mortem inspection and the raw materials were found fit for human consumption.

2. The raw materials shall consist of adipose tissues or bones found fit for human consumption and which are reasonably free from blood and impurities. They shall not show signs of deterioration and shall be obtained under hygienic conditions.

3. Subject to paragraphs 4 and 5 below, for the preparation of rendered animal fat, only adipose tissues or bones, collected at slaughterhouses, cutting plants or meat products premises shall be used. Raw materials shall be transported and stored until rendering in hygienic conditions and at an internal temperature of 7°C or less.

4. Raw materials may be stored and transported unrefrigerated provided that they are rendered within twelve hours after the day on which they were obtained.

5. Raw materials collected at retail shops or in premises adjacent to sales points, where the cutting and the storage of meat or poultry meat is performed for the sole purpose of supplying the final consumer directly, may be used for the preparation of rendered animal fat, provided they are in a satisfactory hygienic condition and properly packed. When the raw materials are collected daily the temperature requirements laid down in paragraph 3 above shall be complied with. If the raw materials are not collected daily, they shall be refrigerated immediately after they have been obtained.

6. Vehicles and containers for the collection and transport of raw materials shall have smooth internal surfaces, easy to wash, clean and disinfect and vehicles shall be adequately covered. Vehicles

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for refrigerated transport shall have been designed in such a way that the temperature required can be maintained throughout the period of transport.

7. Before rendering, raw materials shall be inspected for the presence of raw materials unfit for human consumption, or extraneous matter. When present these shall be removed.

8. Raw materials shall be rendered by heat, pressure or other appropriate method, followed by separation of the fat by decantation, centrifugation, filtration or other appropriate method. The use of dissolvents is prohibited.

9. Rendered animal fat which is prepared in accordance with the foregoing paragraphs may for the production of raw materials be refined in the same or other premises to improve its physico-chemical quality when the fat for refining satisfies the standards laid down in paragraph 10 below.

10. Rendered animal fat, depending on type, shall meet the following standards:

Bovines							
Edible tallow Premier jus(8)	Other	Tallow for refining			Pigs		
						Other animal fat	
Edible lard(9)	Lard for refining						
Edible	For refining						
FFA (m/ m % oleic acid) maximum	0.75	1.25	3.0	0.75	2.0	1.25	3.00
Peroxyd maximum	4 meg/kg	4 meg/kg	6 meg/kg	4 meg/kg	6 meg/kg	4 meg/kg	10 meg/kg
Moisture and impurities	maximum 0.5%						
Odour, taste, colour	normal						

11. Greaves intended for human consumption shall be stored:

- (a) when rendered at a temperature of 70°C or less: at a temperature of less than 7°C for a period not exceeding 24 hours or at -18°C or lower;
- (b) when rendered at a temperature of more than 70°C and having a moisture content of 10% (m/m) or more either:
 - at a temperature of less than 7°C for a period not exceeding 48 hours or at a time/temperature ratio offering an equivalent guarantee, or

(8) Rendered animal fat obtained by the low-temperature rendering of fresh fat from the heart, caul, kidneys and mesentery of bovine animals, and fat from cutting rooms.

(9) Fresh fat obtained from rendering the adipose tissues of swine.

- at -18°C or lower;
- (c) when rendered at a temperature of more than 70°C and having a moisture content of less than 10% (m/m): no specific requirement.

PART III

SPECIAL CONDITIONS FOR STOMACHS BLADDERS AND INTESTINES

In addition to the conditions in Schedule 1, premises treating stomachs, bladders and intestines shall comply with the following conditions.

1. Premises, instruments and tools shall be used only for work on the products concerned; there shall be a clear division between clean and unclean sections;
2. The use of wood is forbidden; however the use of wooden pallets is authorised for the transport of the containers of the products concerned;
3. Premises shall be provided for storing, wrapping and packaging materials;
4. Wrapping and packaging shall take place under hygienic conditions in a room or in a place intended for that purpose;
5. Products which cannot be kept at ambient temperature shall be stored until their despatch in premises intended for that purpose;

In particular, products which are not salted or dried shall be kept at a temperature not exceeding 3°C .

6. Raw materials shall be transported from the slaughterhouse of origin to the premises under satisfactory hygiene conditions and, where appropriate having regard to the period between slaughter and the collection of the raw materials, refrigerated. Vehicles and containers for transporting such materials shall have smooth internal surfaces which are easy to wash, clean and disinfect. Vehicles for refrigerated transport shall have been designed in such a way that the temperature required can be maintained throughout the period of transport.