
STATUTORY INSTRUMENTS

1995 No. 1763

FOOD

The Food Safety (General Food Hygiene) Regulations 1995

Made - - - - 12th July 1995

Laid before Parliament 12th July 1995

Coming into force 15th September 1995

**THE FOOD SAFETY (GENERAL
FOOD HYGIENE) REGULATIONS 1995**

1. Citation and commencement
 2. Interpretation
 3. Application of provisions of these Regulations
 4. Obligations upon proprietors of food businesses
 5. Persons suffering from certain medical conditions
 6. Offences and penalties
 7. Application of provisions of the Act
 8. Enforcement and execution
 9. Amendments to other Regulations
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SCHEDULE 1 — RULES OF HYGIENE

Chapter 1 — General requirements for food premises (other than those specified in Chapter III)

1. Food premises must be kept clean and maintained in good...
2. The layout, design, construction and size of food premises shall—...
3. An adequate number of washbasins must be available, suitably located...
4. Washbasins for cleaning hands must be provided with hot and...
5. There must be suitable and sufficient means of natural or...
6. All sanitary conveniences within food premises shall be provided with...
7. Food premises must have adequate natural and/or artificial lighting.
8. Drainage facilities must be adequate for the purpose intended; they...
9. Adequate changing facilities for personnel must be provided where necessary....

Status: This is the original version (as it was originally made).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

Chapter II — Specific requirements in rooms where foodstuffs are prepared, treated or processed (excluding dining areas and those premises specified in Chapter III)

1. In rooms where food is prepared, treated or processed (excluding...
2. Where necessary, adequate facilities must be provided for the cleaning...
3. Where appropriate, adequate provision must be made for any necessary...

Chapter III — Requirements for movable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles) premises used primarily as a private dwelling house, premises used occasionally for catering purposes and vending machines.

1. Premises and vending machines shall be so sited, designed, constructed,...
2. In particular and where necessary— (a) appropriate facilities must be...

Chapter IV — Transport

1. Conveyances and/or containers used for transporting foodstuffs must be kept...
2. (1) Receptacles in vehicles and/or containers must not be used...
3. Where conveyances and/or containers are used for transporting anything in...
4. Where conveyances and/or containers have been used for transporting anything...
5. Foodstuffs in conveyances and/or containers must be so placed and...
6. Where necessary, conveyances and/or containers used for transporting foodstuffs, must...

Chapter V — Equipment requirements

1. All articles, fittings and equipment with which food comes into...

Chapter VI — Food waste

1. Food waste and other refuse must not be allowed to...
2. Food waste and other refuse must be deposited in closable...
3. Adequate provision must be made for the removal and storage...

Chapter VII — Water supply

1. There must be an adequate supply of potable water. This...
2. Where appropriate, ice must be made from potable water. This...
3. Steam used directly in contact with food must not contain...
4. Water unfit for drinking used for the generation of steam,...

Chapter VIII — Personal hygiene

1. Every person working in a food handling area shall maintain...
2. No person, known or suspected to be suffering from, or...

Chapter IX — Provisions applicable to foodstuffs

1. No raw materials or ingredients shall be accepted by a...
2. Raw materials and ingredients stored in the establishment shall be...
3. All food which is handled, stored, packaged, displayed and transported,...
4. Hazardous and/or inedible substances, including animal feedstuffs, shall be adequately...

Chapter X — Training

1. The proprietor of a food business shall ensure that food...

SCHEDULE 2 — AMENDMENTS TO OTHER REGULATIONS

1. The Ice Cream (Scotland) Regulations 1948
2. The Ice-Cream (Heat Treatment, etc.) Regulations 1959
3. The Food Safety (Fishery Products) (Derogations) Regulations 1992
4. The Food Safety (Live Bivalve Molluscs) (Derogations) Regulations 1992
5. The Food Safety (Fishery Products) Regulations 1992

6. The Food Safety (Live Bivalve Molluscs and Other Shellfish) Regulations 1992
7. The Food Safety (Fishery Products on Fishing Vessels) Regulations 1992
8. The Egg Products Regulations 1993
9. The Meat Products (Hygiene) Regulations 1994
10. The Fresh Meat (Hygiene and Inspection) Regulations 1995
11. The Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995
2. The Dairy Products (Hygiene) Regulations 1995
13. The Dairy Products (Hygiene) (Scotland) Regulations 1995

SCHEDULE 3 — REVOCATIONS

Explanatory Note