
STATUTORY INSTRUMENTS

1995 No. 539

FOOD

The Fresh Meat (Hygiene and Inspection) Regulations 1995

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Coming into force 1st April 1995

**THE FRESH MEAT (HYGIENE AND
INSPECTION) REGULATIONS 1995**

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Schedule 1 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF SLAUGHTERHOUSES (EXCEPT LOW THROUGHPUT SLAUGHTERHOUSES), CUTTING PREMISES (EXCEPT LOW THROUGHPUT CUTTING PREMISES) AND COLD STORES—GENERAL REQUIREMENTS

1. All slaughterhouses, cutting premises and cold stores shall have—
2. Every room in any slaughterhouse, cutting premises or cold store...
3. In rooms used for the storage of chilled or frozen...
4. In rooms used for chilling or refrigerating fresh meat a...
5. In rooms used for freezing fresh meat, waterproof and rot...

SCHEDULE 2 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF SLAUGHTERHOUSES (EXCEPT LOW THROUGHPUT SLAUGHTERHOUSES)—ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1...
2. In the case of the slaughterhouse where swine and other...
3. The room and facilities referred to in sub-paragraph 1(j) above...

SCHEDULE 3 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF CUTTING PREMISES (EXCEPT LOW THROUGHPUT CUTTING PREMISES) ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1...

SCHEDULE 4 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF COLD STORES—ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1...

SCHEDULE 5 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF LOW THROUGHPUT SLAUGHTERHOUSES AND LOW THROUGHPUT CUTTING PREMISES

PART 1 — GENERAL REQUIREMENTS

1. All low throughput slaughterhouses and low throughput cutting premises shall...
2. The equipment and rooms referred to in paragraphs 1(h) and...
3. Every room in any low throughout slaughterhouse or cutting premises...

Part II — Additional Requirements

1. In addition to the general requirements contained in Part I...

SCHEDULE 6 — OPERATION AND CONSTRUCTION OF FARMED GAME HANDLING FACILITIES AND FARMED GAME PROCESSING FACILITIES

PART I — GENERAL REQUIREMENTS APPLICABLE TO FARMED GAME HANDLING FACILITIES

1. The occupier of every farmed game handling facility shall ensure...

PART II — GENERAL REQUIREMENTS APPLICABLE TO FARMED GAME PROCESSING FACILITIES

1. The farmed game processing facility shall have—
2. Every room in which farmed game meat is produced, worked...
3. The occupier of every farmed game processing facility shall ensure...

PART III — GENERAL REQUIREMENTS APPLICABLE TO LOW THROUGHPUT FARMED GAME PROCESSING FACILITIES

1. All low throughput farmed game processing facilities shall have—
2. The equipment and rooms referred to in sub-paragraphs 1(g) and...
- (3) Every room in which farmed game meat is produced, worked...
4. The occupier of every low throughput farmed game processing facility...

SCHEDULE 7 — HYGIENE REQUIREMENTS IN RELATION TO STAFF, PREMISES, EQUIPMENT AND IMPLEMENTS

PART I — REQUIREMENTS APPLICABLE IN ALL PREMISES

1. The occupier of any premises shall keep them, or cause...
2. (1) No person shall engage in the handling of fresh...
3. Every person engaged in slaughtering animals or working on or...
4. No person shall— (a) urinate, defecate or spit except in...
5. Every person entering licensed premises shall, before handling any fresh...

PART II — ADDITIONAL REQUIREMENTS APPLICABLE IN ALL SLAUGHTERHOUSES AND FARMED GAME PROCESSING FACILITIES

1. The occupier of every slaughterhouse and farmed game processing facility...
2. In a slaughterhouse or farmed game processing facility no person...

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SCHEDULE 8 — ANTE-MORTEM HEALTH INSPECTION REQUIREMENTS

1. Subject to paragraph 2 below, animals intended for slaughter for...
2. An animal to which the provisions of regulation 21 or,...
3. The ante-mortem health inspection shall be made under adequate natural...
4. The ante-mortem health inspection shall determine— (a) whether the animals...
5. Animals shall not be slaughtered for the production of fresh...
6. (1) An animal which shows any of the conditions mentioned...
7. In the case of a live animal imported into the...

SCHEDULE 9 — SLAUGHTER AND DRESSING PRACTICES—
REQUIREMENTS APPLICABLE IN SLAUGHTERHOUSES
AND FARMED GAME PROCESSING FACILITIES

1. (1) The occupier and persons engaged in the handling of...
2. In any slaughterhouse— (1) where bovine animals, sheep, goats, solipeds...
3. Large wild game may be dressed in a slaughterhouse provided...

SCHEDULE 10 — POST-MORTEM HEALTH INSPECTION REQUIREMENTS
APPLICABLE IN SLAUGHTERHOUSES AND FARMED GAME
PROCESSING FACILITIES

PART I — GENERAL REQUIREMENTS

1. At every slaughterhouse and every farmed game processing facility, the...
2. The inspection shall include— (a) visual examination of the slaughtered...

PART II — SPECIFIC REQUIREMENTS FOR BOVINE ANIMALS NOT
LESS THAN SIX WEEKS OLD

1. In the case of bovine animals not less than six...

PART III — SPECIFIC REQUIREMENTS FOR BOVINE ANIMALS LESS
THAN SIX WEEKS OLD

1. In the case of bovine animals under six weeks old...

PART IV — SPECIFIC REQUIREMENTS FOR SWINE

1. In the case of swine the inspection shall include—
2. An investigation for cysticercus cellulosae shall be carried out which shall...
3. If an abscess is found in the carcase or in...

PART V — SPECIFIC REQUIREMENTS FOR SHEEP AND GOATS

1. In the case of sheep and goats the inspection shall...
2. Where an inspector or OVS has reason to suspect that...

PART VI — SPECIFIC REQUIREMENTS FOR SOLIPEDS

1. In the case of solipeds the inspection shall include—
2. An investigation for glanders shall be carried out by means...

PART VII — SPECIFIC REQUIREMENTS FOR FARMED DEER

1. In the case of farmed deer the inspection shall include—...
2. Where an inspector or OVS has reason to suspect that...

PART VIII — ADDITIONAL REQUIREMENTS WHERE TUBERCULOSIS IS
SUSPECTED

PART IX — INDICATIONS OF UNFITNESS FOR HUMAN CONSUMPTION

1. (1) If upon inspection of any carcase an inspector or...
2. An inspector or OVS shall reject the blood of any...
3. An inspector of OVS shall, in determining for the purposes...
4. (1) Where an inspector or OVS is satisfied that a...
5. An inspector of OVS shall regard either of the following...
6. (1) Where an inspector or OVS is satisfied—
7. Where an inspector or OVS is satisfied that any part...
8. An inspector or OVS shall reject as unfit for human...

9. Where an inspector or OVS is satisfied that the whole...
10. Where an inspector or OVS is satisfied that a part...
11. Where the blood or offal of several animals is collected...
12. Fresh meat from horses shall be examined for trichinellosis and...
13. Where the Minister so directs, an OVS or an inspector...
14. Without prejudice to paragraph 13 above, where the Minister so...

SCHEDULE 11 — REQUIREMENTS APPLICABLE IN CUTTING PREMISES

1. In this Part of the Schedule— “the appropriate receptacles” means...
2. The occupier of the cutting premises shall ensure that—
3. Notwithstanding anything in paragraph 2 above or paragraph 1(1)(q) of...

SCHEDULE 12 — HEALTH MARKINGS

1. Subject to paragraph 2 below, the health mark shall consist...
2. In the case of the fresh meat referred to in...
3. (1) Carcasses weighing more than 65 kg shall have the...
4. Livers (including sliced livers) of bovine animals, swine and solipeds...
5. Cuts from carcasses marked with the health mark and which...
6. No colour shall be used for marking fresh meat in...

SCHEDULE 13 — WRAPPING AND PACKAGING OF FRESH MEAT

PART 1 — WRAPPING

1. The occupier of any premises shall ensure that—
2. Paragraph 1(b) above does not apply in the case of...

PART II — PACKAGING

1. The occupier of any premises shall ensure—
2. The occupier of every slaughterhouse or farmed game processing facility...

SCHEDULE 14 — STORAGE OF FRESHER MEAT-REQUIREMENTS APPLICABLE IN COLD STORES

1. The occupier of the cold store shall ensure that fresh...
2. The occupier of the cold store shall ensure that—

SCHEDULE 15 — FREEZING OF FRESH MEAT

1. The occupier of any premises at which fresh meat is...
2. The occupier of any cold store shall ensure that fresh...

SCHEDULE 16 — HEALTH CERTIFICATE

1. The health certificate which will accompany the fresh meat shall...
2. The health certificate shall be provided by the Minister and...

SCHEDULE 17 — TRANSPORT OF FRESH MEAT—REQUIREMENTS APPLICABLE TO OCCUPIERS OR PERSONS RESPONSIBLE FOR THE CONTROL AND MANAGEMENT OF TRANSPORT

1. Subject to paragraph 1(q) of Schedule 9, fresh meat shall...
2. The interior surfaces of vehicles used for the transport of...
3. (1) Vehicles used for the transport of fresh meat shall...
4. Vehicles used for conveying live animals or any substance which...
5. Fresh meat shall not be transported in the same vehicle...
6. Stomachs shall be scalded or cleaned and feet and heads...
7. Fresh meat shall not be transported in vehicles which are...
8. Carcasses, half carcasses, wholesale cuts of half carcasses and quarter...
9. The viscera may only be transported in strong, clean and...

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SCHEDULE 18 —

SCHEDULE 19 —

SCHEDULE 20 —

SCHEDULE 21 — MEAT HYGIENE APPEALS TRIBUNAL

1. Each Tribunal shall consist of a Chairman or a Deputy...
2. (1) The Chairman or Deputy Chairman shall be an independent...
3. Each Tribunal may be serviced by a secretary and such...
4. The terms of appointment and the remuneration of the members,...

SCHEDULE 22 — REVOCATIONS

Explanatory Note