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STATUTORY INSTRUMENTS

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**1995 No. 540**

**FOOD**

**The Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995**

*Made - - - - 28th February 1995*  
*Laid before Parliament 9th March 1995*  
*Coming into force 1st April 1995*

**THE POULTRY MEAT, FARMED GAME BIRD MEAT AND RABBIT MEAT (HYGIENE AND INSPECTION) REGULATIONS 1995**

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*Status: This is the original version (as it was originally made).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

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- Schedule 6 — Hygiene requirements in relation to staff, premises, equipment and implements
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