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STATUTORY INSTRUMENTS

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**1999 No. 646**

**ANIMALS**

**ANIMAL HEALTH**

**The Animal By-Products Order 1999 (revoked)<sup>F1</sup>**

*Made - - - - 8th March 1999*

*Coming into force 1st April 1999*

**THE ANIMAL BY-PRODUCTS ORDER 1999 (REVOKED)**

PART I

INTRODUCTION

1. Title and commencement
2. Extension of definitions of “animals” and “poultry”
3. Interpretation and scope

PART II

DISPOSAL OF HIGH RISK AND LOW RISK MATERIAL

4. Scope of Part II
5. Restrictions on disposal of animal by-products
6. Collection and transport of animal by-products
7. Approval of premises and equipment for rendering animal by-products
8. Operation of approved rendering plants
9. Sampling the rendered product
10. Incineration
11. Burial of animal by-products
12. Petfood, pharmaceutical and technical premises
13. Registration of premises used for the feeding of animal by-products to zoo, circus or fur animals, recognised packs of hounds or maggots farmed for fishing bait
14. Approval of knackers' yards
15. Operation of knackers' yards and supply of feedingstuffs from knackers' yards
16. Approval and operation of laboratories
17. Records for animal by-products

*Changes to legislation: There are currently no known outstanding effects for the  
The Animal By-Products Order 1999 (revoked). (See end of Document for details)*

18. Records for approved laboratories

#### PART III

#### CATERING WASTE INTENDED FOR FEEDING TO PIGS AND POULTRY

19. Feeding catering waste to ruminants, pigs and poultry
20. No person shall feed to any livestock or allow any...
21. Transporting unprocessed catering waste
22. Approval of premises producing swill from catering waste
23. Operation of premises approved to process catering waste
24. Records for premises approved to process catering waste

#### PART IV

#### SWILL FOR USE AS FEEDINGSTUFFS

25. Consigning swill
26. Feeding swill to pigs or poultry

#### PART V

#### GENERAL

27. Notice requiring the disposal of animal by-products or catering waste
  28. Cleansing and disinfection
  29. Powers of inspectors
  30. Form of approvals, etc.
  31. Compliance with notices
  32. Form of records
  33. Enforcement
  34. Transitional provisions
  35. Revocations and consequential amendments
- Signature

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#### SCHEDULE 1 — REQUIREMENTS FOR RENDERING PLANTS

1. General requirements
2. Animals and unauthorised persons shall not be permitted to enter...
3. Floors shall be impervious, cleanable and be laid so that...
4. The premises shall be drained by a waste water disposal...
5. Adequate lavatories, changing areas and washbasins shall be available for...
6. Clean and unclean areas
7. Unrendered animal by-products shall be unloaded in the reception area...
8. If carcasses are de-skinned or de-haired, there shall be adequate...
9. Rendered material shall be handled, processed and stored in the...
10. Persons who have been in the unclean area shall not...
11. Cleansing and disinfection facilities
12. Equipment
13. The premises shall have equipment capable of producing sufficient hot...
14. (1) ... Rendering premises shall be equipped with suitable rendering...
15. Installations and equipment shall be kept in a good state...
16. Laboratories

#### SCHEDULE 2 — RENDERING

## PART I — RENDERING STANDARDS

1. Mammalian animal by-products
2. High risk material
3. Low-risk material
4. Part-rendering
5. Non-mammalian animal by-products used for the production of swill
6. Gelatin and rendered fats
7. Hides
8. Re-rendering material

## PART II — RENDERING METHODS

### METHOD 1

#### *CONTINUOUS OR BATCH PRESSURE*

1. Reduction
2. Time, temperature and pressure
3. The rendering may be carried out in batch or continuous...

### METHOD 2

#### *NATURAL FAT BATCH*

1. Reduction
2. Time and temperature
3. The rendering shall be carried out in a batch system....
4. The animal by-products may be cooked such that the time-temperature...

### METHOD 3

#### *NATURAL FAT*

1. Reduction
2. Time and temperature
3. The rendering may be carried out in batch or continuous...
4. The animal by-products may be cooked such that the time-temperature...

### METHOD 4

#### *ADDED FAT*

1. Reduction
2. Time and temperature
3. The rendering may be carried out in batch or continuous...
4. The animal by-products may be cooked such that the time-temperature...

### METHOD 5

#### *DEFATTED*

1. Reduction
2. Time and temperature
3. The rendering may be carried out in batch or continuous...
4. The animal by-products may be cooked such that the time-temperature...

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## METHOD 6

### *AQUATIC ANIMALS*

1. The animal by-products shall be reduced to a size specified...
2. They shall then be heated to a temperature specified in...
3. After heat treatment, the product shall be separated into liquid,...

### SCHEDULE 3 — SAMPLING AND TESTING METHODS

#### PART I — MANNER OF SAMPLING

1. METHOD 1
2. Each aggregate sample shall be placed into a separate sterile...
3. Approximately equal amounts shall be taken from each aggregate sample...
1. METHOD 2
2. Each aggregate sample shall be placed into a separate sterile...
3. Approximately equal amounts shall be taken from each aggregate sample...

#### PART II — METHOD FOR THE ISOLATION OF CLOSTRIDIUM PERFRINGENS

1. Time of testing
2. Samples
3. Inoculations
4. Once the agar has set, each agar plate shall be...
5. Samples with colonies of *Clostridium perfringens*
6. In the case of each plate, 10 characteristic colonies of...
7. If the surface area of the plates is overgrown and...
8. One characteristic colony from each plate shall be subcultured on...
9. Subcultured colonies  
Examination of subcultures
10. Motility
11. Reduction of nitrate to nitrite
12. Production of gas and acid from lactose and liquefaction of gelatin
13. The lactose gelatin medium shall be examined for colour. A...
14. The lactose gelatin medium shall be chilled for one hour...
15. The presence of *Clostridium perfringens* shall be determined on the...
16. Control Tests
17. 10 gram portions of the rendered animal protein shall be...
18. One colony of *Clostridium perfringens* shall be placed in 10...
19. These are then treated and examined in the same way...

#### PART III — METHODS FOR THE ISOLATION OF SALMONELLA

##### *A. BACTERIOLOGICAL METHOD*

1. Tests shall be begun on receipt of the sample or...
2. Day 1
3. Day 2
4. Day 3
5. The residual RV broth shall be reincubated at  $41.5^{\circ}\text{C}\pm 0.5^{\circ}\text{C}$  for...
6. Day 4
7. The reincubated RV both shall be plated out as described...
8. Day 5
9. The plates referred to in paragraph 7 shall be examined...

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**B. ELECTRICAL CONDUCTANCE METHOD**

1. Tests shall be begun on receipt of the sample or...
2. Day 1
3. Day 2
4. Day 3
5. Day 4
6. Day 5

**PART IV — METHOD FOR THE ISOLATION OF ENTEROBACTERIACEAE**

1. Tests shall be begun on receipt of the sample or...
2. Samples
3. Inoculations
4. Once the agar has set, each agar plate shall be...
5. Samples with colonies of Enterobacteriaceae
6. After counting the colonies, characteristic colonies shall be taken at...
7. Examination of subcultures
8. If not all of the colonies prove to be Enterobacteriaceae...
9. Controls
10. A 10 gram portion of the rendered animal protein shall...
11. One colony of Escherichia coli shall be placed in 10...
12. This is then treated and examined in the same way...

**SCHEDULE 4 — REQUIREMENTS FOR KNACKERS' YARDS**

1. General requirements
2. Preventive measures against birds, rodents, insects and other vermin shall...
3. Floors shall be laid so that liquids drain away. The...
4. Adequate lavatories, changing rooms and washbasins shall be available for...
5. Clean and unclean areas in premises producing feedingstuffs for animals whose flesh is not intended for human consumption
6. Reception and storage facilities in premises not producing feedingstuffs
7. Hides
8. Cleansing and disinfection facilities
9. Repair of installations
10. Products of knackers' yards
11. Feedingstuffs

**SCHEDULE 5 — REQUIREMENTS FOR PREMISES PROCESSING CATERING WASTE**

1. General requirements
2. ....
3. ....
4. Clean and unclean areas
5. ....
6. ....
7. ....
8. Processing standards
9. Cleansing and disinfection facilities
10. Equipment
11. ....

**SCHEDULE 6 — REVOCATIONS AND CONSEQUENTIAL AMENDMENTS  
PART I — REVOCATIONS**

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## PART II — AMENDMENTS

1. The Bovine Spongiform Encephalopathy (No. 2) Order 1996

Explanatory Note

**Changes to legislation:**

There are currently no known outstanding effects for the The Animal By-Products Order 1999 (revoked).