
STATUTORY RULES OF NORTHERN IRELAND

1997 No. 552

FOOD SAFETY

**The Specified Risk Material
Regulations (Northern Ireland) 1997**

Made - - - - 29th December 1997

Coming into operation 1st January 1998

**THE SPECIFIED RISK MATERIAL
REGULATIONS (NORTHERN IRELAND) 1997**

Part I

Preliminary

1. Citation and commencement
2. Interpretation
3. Specified sheep and goat material
4. Specified bovine material
5. Approvals

Part II

Restrictions of the use of specified risk material and vertebral columns of ruminant animals

6. Specified risk material for human consumption
7. Prohibitions applying to the vertebral column
8. Registration of premises on which meat is recovered by mechanical means from ruminant animals

Part III

Requirements in relation to the removal and initial treatment of specified risk material

9. Initial treatment of bovine, sheep and goat carcasses in a slaughterhouse
10. Initial treatment of bovine, sheep and goat carcasses elsewhere than in a slaughterhouse
11. Rendering whole carcasses
12. Exceptions from the requirement to stain specified risk material
13. Measures in relation to stained specified risk material

Status: This is the original version (as it was originally made).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

Part IV

Prohibitions on the removal of certain specified risk materials from ruminant animals

14. Prohibition on the removal of brain and eyes
15. Prohibition on the removal of the spinal cord of a ruminant animal

Part V

Particular requirements in relation to sheep and goats

16. The young lamb stamp
17. Transportation of unmarked carcasses of sheep and goats
18. Presence of an official veterinary surgeon
19. Possession of unmarked carcasses of sheep and goats

Part VI

Transport and disposal of specified risk material

20. Procedure for bringing in specified risk material from Great Britain, the Isle of Man or any of the Channel Islands
21. Consignment of specified risk material
22. Approved collection centres
23. Approved incinerators
24. Approved rendering plants
25. Veterinary or laboratory premises, etc.
26. Power to give directions
27. Transport
28. Storage

Part VII

Enforcement

29. Offences and penalties
 30. Application of provisions of the Food Safety (Northern Ireland) Order 1991
 31. Enforcement
 32. Revocations
- Signature

SCHEDULE 1 Rendering requirements

1

Part I — Requirements to be met where specified risk material is rendered

1. The premises shall be adequately separated from the public highway...
2. Unauthorised persons and animals shall not be permitted to have...
3. The premises or part of the premises used to process...
4. The premises shall have sufficient capacity of hot water and...
5. The equipment used to render specified risk material shall include —...
6. To prevent recontamination of processed specified risk material by incoming...

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

7. The premises must have adequate facilities for cleaning and disinfecting...
8. Adequate facilities must be provided for disinfecting the wheels, immediately...

Part II — Methods of rendering

Method 1

Natural fat batch atmospheric (150 mm particle size)

1. Equipment
2. Crushing
3. Cooking
4. Separation and storage of final products
5. Records

Method 2

Natural fat batch atmospheric (30 mm particle size)

1. Equipment
2. Crushing
3. Cooking
4. Separation and storage of final products
5. Records

Method 3

Added fat batch atmospheric (30 mm particle size)

1. Equipment
2. Crushing
3. Cooking
4. Separation and storage of final products
5. Records

Method 4

Natural fat batch (Batch Pressure)

1. Equipment
2. Crushing
3. Cooking
4. Separation and storage of final products
5. Records

Method 5

Natural fat continuous atmospheric

1. Equipment
2. Crushing
3. Cooking
4. Separation and storage of final products
5. Records

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

Method 6

Added fat continuous atmospheric

1. Equipment
2. Crushing
3. Cooking
4. Separation and storage of final products
5. Records

Method 7

Defatted continuous atmospheric

1. Equipment
2. Crushing
3. Pre-heating
4. Pressing
5. Drying
6. Storage of final products
7. Records

SCHEDULE Application of the Order to Scheme animals

2

Explanatory Note