
STATUTORY INSTRUMENTS

1994 No. 3082

FOOD

The Meat Products (Hygiene) Regulations 1994

Made - - - - - *21st November 1994*
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THE MEAT PRODUCTS (HYGIENE) REGULATIONS 1994

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SCHEDULE 1 — GENERAL CONDITIONS

PART I — GENERAL CONDITIONS FOR APPROVAL OF ESTABLISHMENTS

PART II — GENERAL CONDITIONS OF HYGIENE

- A General conditions of hygiene applicable to establishments, equipment and tools
1. Equipment and instruments used for working on raw materials and...

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2. No animals may enter the rooms during working hours. Rodents,...
3. Subject to it being acceptable to the enforcement authority, working...
4. Potable water, shall be used for all purposes. Exceptionally, non-potable...
5. Detergents, disinfectants and similar substances shall be acceptable to the...
6. The spreading of sawdust or any other similar substance on...
- B General conditions of hygiene applicable to staff
1. Proper standards of cleanliness are required of staff at all...
2. The occupier of meat products premises shall take all the...

SCHEDULE 2 — SPECIAL CONDITIONS

PART I — SPECIAL CONDITIONS FOR APPROVAL OF MEAT PRODUCTS PREMISES

1. In addition to the general requirements laid down in Part...
2. Depending on the type of product involved, and subject to...

PART II — SPECIAL CONDITIONS OF HYGIENE FOR PREMISES PREPARING MEAT PRODUCTS

1. Rooms used for storing or working on foodstuffs other than...
2. Raw materials and the ingredients forming part of the composition...
3. The use of wood is permitted in rooms in which...
4. The temperature in rooms or parts of rooms where work...
5. Subject to paragraphs 6 and 7 below, where necessary during...
6. Paragraph 5 above does not apply to non-industrial meat products...
7. The enforcement authority may grant a derogation from the requirement...

PART III — REQUIREMENTS FOR RAW MATERIALS TO BE USED FOR THE MANUFACTURE OF MEAT PRODUCTS

1. (1) Subject to paragraph (3) below, meat which is to...
2. Meat products which are to be used as a raw...
3. Minced meat and meat preparations intended to be used in...
4. This Part of this Schedule is without prejudice—

PART IV — SUPERVISION OF PRODUCTION

1. Establishments shall be subject to supervision by an authorised officer...
2. The authorised officer shall have free access at all reasonable...

PART V — WRAPPING, PACKAGING AND LABELLING

1. Wrapping, packaging and labelling shall take place under satisfactory hygiene...
2. Wrapping and packaging may not be re-used for meat products,...
3. Manufacture of meat products and packaging operations may take place...
4. They may also take place in the same room if—...
5. The species of meat used in the manufacture of the...
6. If the product is contained in packaging not intended for...

PART VI — HEALTH WORK

Descriptions of health mark

1. The British EC health mark shall consist of an oval...
2. The British national health mark shall consist of an oval...
3. In the case of meat products from premises approved under...

Other provisions

4. Subject to paragraph 6 below, meat products shall carry the...
5. Subject to paragraph 6 below, where meat products marked in...
6. The health marking of meat products in palletised consignments intended...
7. The British EC health mark or British national health mark...

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8. The mark may also be on an irremovable plate of...
PART VII — STORAGE AND TRANSPORT
1. In meat products premises meat products shall be stored in...
2. Meat products shall be despatched in such a way that...
3. Meat products shall, if the product so requires, be transported...
PART VIII — SPECIAL CONDITIONS FOR PASTEURISED OR STERILISED
MEAT PRODUCTS IN CANS AND OTHER HERMETICALLY
SEALED CONTAINERS
PART IX — SPECIAL CONDITIONS FOR MEAT-BASED PREPARED
MEALS

SCHEDULE 3 — STORING, REWRAPPING AND ASSEMBLY OF MEAT
PRODUCTS

PART I — REQUIREMENTS FOR AMBIENT STORES

PART II — REQUIREMENTS FOR REWRAPPING CENTRES

PART III — REQUIREMENTS FOR COLD STORES

1. The following provisions of Schedule 1 have effect, where appropriate,...
2. Every room in a cold store in which meat products...
3. The occupier of the cold store shall ensure that meat...
4. The occupier of the cold store shall ensure that—
5. The occupier of any premises at which meat products are...

SCHEDULE 4 —

SCHEDULE 5 — SPECIFIC HYGIENE STANDARDS FOR THE MANUFACTURE
OF OTHER PRODUCTS OF ANIMAL ORIGIN INTENDED FOR
HUMAN CONSUMPTION

PART I — GENERAL CONDITIONS

PART II — SPECIAL CONDITIONS FOR RENDERED ANIMAL FATS,
GREAVES AND BY-PRODUCTS

- A Standards applicable to premises collecting or processing raw materials
1. Centres for the collection of raw materials and further transport...
2. The processing premises shall have at least:
- B Additional hygiene requirements relating to the preparation of rendered
animal fat, greaves and by-products
1. Raw materials shall originate from animals which received ante and...
2. The raw materials shall consist of adipose tissues or bones...
3. Subject to paragraphs 4 and 5 below, for the preparation...
4. Raw materials may be stored and transported unrefrigerated provided that...
5. Raw materials collected at retail shops or in premises adjacent...
6. Vehicles and containers for the collection and transport of raw...
7. Before rendering, raw materials shall be inspected for the presence...
8. Raw materials shall be rendered by heat, pressure or other...
9. Rendered animal fat which is prepared in accordance with the...
10. Rendered animal fat, depending on type, shall meet the following...
11. Greaves intended for human consumption shall be stored:
PART III — SPECIAL CONDITIONS FOR STOMACHS BLADDERS AND
INTESTINES

Explanatory Note