
STATUTORY RULES OF NORTHERN IRELAND

1997 No. 493

FOOD

**Fresh Meat (Hygiene and Inspection)
Regulations (Northern Ireland) 1997**

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**FRESH MEAT (HYGIENE AND INSPECTION)
REGULATIONS (NORTHERN IRELAND) 1997**

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1. All slaughterhouses, cutting premises, re-packaging centres and cold stores shall...
 2. Every room in any slaughterhouse, cutting premises, re-packaging centre or...
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 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
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1. In addition to the general requirements contained in Schedule 1...
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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...
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 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) A person shall not engage in the handling...
 3. Every person engaged in slaughtering animals or working on or...
 4. A person shall not— (a) urinate, defecate or spit except...
 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 a person...
- SCHEDULE 8 Ante-Mortem Health Inspection Requirements
1. Subject to paragraph 2, animals intended for slaughter for sale...
 2. An animal to which the provisions of paragraph 2(e), 4...
 3. The ante-mortem health inspection shall be made under adequate natural...

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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 Slaughter and Dressing Practices — Requirements Applicable in Slaughterhouses and Farmed Game Processing Facilities
- 9 (1) The occupier and persons engaged in the handling of...
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- SCHEDULE Post-Mortem Health Inspection Requirements applicable in Slaughterhouses and Farmed Game Processing Facilities
- 10 Part I — General Requirements
1. At every slaughterhouse and every farmed game processing facility, the...
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- Part II — Specific Requirements for Bovine Animals not less than six weeks old
1. In the case of bovine animals not less than six...
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2. An investigation for cysticercus cellulosae shall be carried out which...
3. If an abscess is found in the carcass or in...
- Part V — Specific Requirements for Sheep and Goats
1. In the case of sheep and goats the inspection shall...
2. Where a Meat Inspector or OVS has reason to suspect...
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1. In the case of farmed deer the inspection shall include—...
2. Where a Meat Inspector or OVS has reason to suspect...
- Part VIII — Additional Requirements where Tuberculosis is suspected
- Part IX — Indications of Unfitness for Human Consumption
1. (1) If upon inspection of any carcass a Meat Inspector...
2. A Meat Inspector or OVS shall reject the blood of...
3. A Meat Inspector or OVS shall, in determining for the...
4. (1) Where a Meat Inspector or OVS is satisfied that...
5. A Meat Inspector or OVS shall regard either of the...
6. (1) Where a Meat Inspector or OVS is satisfied—
7. Where a Meat Inspector or OVS is satisfied that any...
8. A Meat Inspector or OVS shall reject as unfit for...
9. Where a Meat Inspector or OVS is satisfied that the...
10. Where a Meat Inspector or OVS is satisfied that a...
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 Department so directs, an OVS or a Meat...

14. Without prejudice to paragraph 13 where the Department so directs,...
15. Save where the establishment from which it originates is subject...
SCHEDULE Requirements Applicable in Cutting Premises
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 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 or paragraph 1(1)(q) of Schedule...
- SCHEDULE Health Marking
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 1. Subject to paragraphs 2 and 7 the health mark shall...
 2. Subject to paragraph 7, in the case of the fresh...
 3. (1) Carcases weighing more than 65 kg shall have the...
 4. Livers (including sliced livers) of bovine animals, swine and solipeds...
 5. Cuts of fresh meat shall have the health mark applied...
 6. No colour shall be used for marking fresh meat in...
 7. In the case of the health marking of fresh meat...
- SCHEDULE Wrapping and Packaging of Meat
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 1. The occupier of any premises shall ensure that—
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 2. The occupier of the cold store or re-packaging centre shall...
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- SCHEDULE Transport of Fresh Meat — Requirements applicable to Occupiers or Persons responsible for the Control and Management of Transport
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 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. Carcases, half carcases, wholesale cuts of half carcases and quarter...
 9. The viscera may only be transported in strong, clean and...
- SCHEDULE Model Declaration to accompany an animal for slaughter known or suspected to be diseased or injured
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