

SCHEDULE 5

Regulations 4(2)(a)(i) and (ii), (11) and
(12)(b)(iv), 7(1)(e) and 14(1)

Construction, Layout and Equipment of low throughput
Slaughterhouses and low throughput Cutting Premises

Part I

General Requirements

1. All low throughput slaughterhouses and low throughput cutting premises shall have—
 - (a) a clearly defined boundary;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and
 - (ii) an hygienic means of drying hands;
 - (c) in rooms where work on fresh meat is undertaken, suitable and sufficient facilities, situated as close as possible to or readily accessible to the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
 - (d) adequate protection against the entry of insects, vermin and birds;
 - (e) equipment and fittings—
 - (i) of a durable, impermeable and corrosion-resistant material (not being made of wood) not liable to taint meat and of such construction as to enable them to be kept clean and disinfected;
 - (ii) if to be used for handling, storing or transporting fresh meat to be so constructed that fresh meat and the base of any receptacles containing such meat do not come into contact with the floor;
 - (f) suitable, sufficient and separate receptacles with closely fitting covers for collecting and removing all waste and fresh meat not intended for human consumption;
 - (g) a suitable and sufficient room or rooms capable of being securely locked for the retention of fresh meat rejected as being unfit for human consumption, unless—
 - (i) such meat is removed or destroyed as often as may be necessary and in any case at least once daily and the quantity of such meat is not sufficient to require the provision of a separate room or rooms;
 - (ii) suitable and sufficient receptacles to be provided which are capable of being securely locked and which shall be used only for holding fresh meat rejected as being unfit for human consumption and are clearly marked to that effect; and
 - (iii) any receptacles or chutes used to transport such meat are so constructed and installed and maintained as to avoid any risk of contamination of fresh meat intended for human consumption;
 - (h) subject to paragraph 2, suitable refrigeration equipment to enable the internal temperature of fresh meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen fresh meat; such equipment to have a drainage system which avoids risk of contamination of fresh meat;

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- (i) subject to paragraph 2, a suitable and sufficiently large refrigerated room or rooms for the cooling and storage of fresh meat, equipped with corrosion-resistant fittings which prevent such meat from coming into contact with the floors and walls;
 - (j) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold potable water or potable water premixed to a suitable temperature, available at an adequate pressure;
 - (ii) the separation of any other water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose; and that all such pipes shall be clearly distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to fresh meat; and
 - (iii) if water is stored, covered tanks to contain it of such construction as to enable them to be emptied and kept clean;
 - (k) satisfactory drainage, fitted with gratings and traps for solids, which shall be maintained in proper working order; save that, in rooms provided for the cooling or storage of fresh meat, gratings and traps shall not be required;
 - (l) a sanitary convenience; the room in which the convenience is situated shall not communicate directly with any room or area in which fresh meat is being produced, cut up, handled, worked on or stored or any such room as is referred to in paragraph 1(g) of Part I of this Schedule;
 - (m) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (n) access to suitable, sufficient and adequately equipped facilities where persons working in the premises may change their clothes, not being any part of the premises which at any time contain fresh meat; and
 - (o) OVS facilities.
2. The equipment and rooms referred to in paragraph 1(h) and (i) are not required where fresh meat is removed from any low throughput slaughterhouse within 24 hours of slaughter for delivery to cutting premises or butchers' shops and can be taken there within two hours.
3. Every room in any low throughput slaughterhouse or cutting premises in which any fresh meat is produced, worked on, handled or stored shall have—
- (a) floors and floor surfaces of impermeable, rot proof, non-slip and durable material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected; (such floors shall be laid in such a way as to facilitate the drainage of water);
 - (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraph 1(g) of Part I of this Schedule, and in sub-paragraphs 1(b), (e), (f), (g) and (i) of Part II of this Schedule, up to a height of not less than 3 metres or the full height of the room whichever is lower;
 - (ii) in rooms used for the cooling or storage of fresh meat, up to a height of not less than the usable storage height; or
 - (iii) in any other room in which unpackaged fresh meat is handled, up to a height of not less than 2 metres;
- save that in premises erected before 1st July 1991 such interior walls of rooms where only frozen fresh meat is stored may be made of wood;

- (c) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
- (d) a ceiling, or where there is no ceiling the interior surface of the roof, which is constructed and finished so as to minimise condensation, mould development, flaking and the lodgement of dirt, and which shall be kept in such good order, repair and condition as to enable it to be thoroughly cleaned;
- (e) insulation materials which are rot proof and odourless;
- (f) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature controlled chamber) including, where necessary, adequate means of steam extraction (all ventilation systems to be kept at all times in good working order); and
- (g) adequate artificial lighting throughout the slaughterhall and workrooms; which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux; save that at places where inspection of fresh meat is normally carried out the overall intensity shall be not less than 540 lux.

Part II

Additional Requirements

1. In addition to the general requirements contained in Part I of this Schedule each low throughput slaughterhouse shall have—
 - (a) a suitable and sufficient lairage which—
 - (i) shall be adequately lit so as to enable the inspection of animals; and shall be so constructed that its walls and floors are of impermeable, durable and, in the case of floors, non-slip material and shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected; and
 - (ii) shall include a lockable pen or pens, or other suitable means and facilities, to enable animals which are diseased or injured or suspected of being diseased or injured to be isolated from other animals;
 - (b) a suitable, sufficient and suitably equipped slaughterhall for the slaughter of animals and dressing of slaughtered animals;
 - (c) a suitable system of overhead rails for the hygienic dressing and further handling of carcasses; save that such a system shall not be required for the dressing of carcasses provided such a process can be carried out hygienically in a cradle or other equipment suitable for this purpose;
 - (d) a clearly separated area in the slaughterhall intended for the stunning and bleeding of animals;
 - (e) a suitable and sufficient room and facilities for the emptying and cleaning of stomachs and intestines; save that such a room and facilities shall not be required if—
 - (i) stomachs and intestines are removed unopened from the slaughterhall immediately after the post-mortem inspection and taken to the room or put in the receptacles referred to in sub-paragraph 1(g) of Part I (save that where there is a significant delay between slaughter and post-mortem inspection stomachs and intestines shall be placed in suitable and sufficient facilities, and protected from the risk of contamination, whilst awaiting post-mortem inspection);
 - (ii) the closed circuit mechanical equipment referred to in paragraph 3 of Schedule 2 is provided; or

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- (iii) stomachs and intestines are opened and cleaned in the slaughterhall at times when no slaughtering is taking place;
- (f) a suitable and sufficient room for the dressing of guts and tripe if this is carried out in the slaughterhouse; save that where a room is provided in accordance with sub-paragraph (e) for the emptying and cleaning of stomachs and intestines, that room shall also be regarded as suitable and sufficient for the dressing of guts and tripe provided such dressing can be carried out in a manner avoiding cross-contamination;
- (g) a room of sufficient capacity in relation to the size and type of animals slaughtered with a separate area for the storage of detained carcasses, except in cases where such carcasses are dispatched immediately under the responsibility of the OVS to a specialist establishment for additional examinations; such room to be refrigerated so as to enable the requirements of paragraph 1(q) of Schedule 9 to be complied with and to be provided with a drainage system which avoids risk of contamination of fresh meat;
- (h) a suitable and sufficient room or place for the wrapping or packaging of offal if this is done in the slaughterhouse during slaughtering operations, save that preparation, clearing, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
- (i) a suitable and sufficient room or place for the preparation and clearing of offal if this is done in the slaughterhouse during slaughtering operations;
- (j) suitable facilities for the storage under hygienic conditions of wrapping and packaging material where offal is wrapped or packaged in the slaughterhouse;
- (k) a suitable and sufficient leakproof facility for the storage of hides and skins unless they are to be collected and taken away daily;
- (l) a suitable and sufficient room or rooms for the storage of horns, hooves, fat and other waste material unless these are to be collected and taken away daily; save that where facilities are provided in accordance with sub-paragraph (k) for the storage of hides and skins, those facilities shall also be regarded as suitable and sufficient for the storage of horns, hooves, fat and other waste material;
- (m) a manure bay, save that, where sheep are slaughtered, a manure pit may be used if manure is stored within the boundary of the premises and the receptacles referred to in paragraph 1(f) of Part I of this Schedule are insufficient for holding such material; (such a bay or pit to have impervious walls and floors and be drained into suitable outlets); and
- (n) a means of introduction of the body of an animal which is diseased or injured or suspected of being diseased or injured into the slaughterhall in a manner which will not prejudice the hygienic operation of the slaughterhouse, save that such a means of introduction shall not be required if—
 - (i) the diseased or injured animal is slaughtered after completion of the slaughter of animals which are not diseased or injured or suspected of being diseased or injured and steps are taken to prevent contamination of fresh meat; and
 - (ii) the premises are thoroughly cleaned and disinfected under the supervision of a Meat Inspector or an OVS before being used again for the slaughtering of animals which are not diseased or injured or suspected of being diseased or injured.