

SCHEDULE 5

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

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
 - (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

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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.