
STATUTORY RULES OF NORTHERN IRELAND

1997 No. 495

**Minced Meat and Meat Preparations (Hygiene)
Regulations (Northern Ireland) 1997**

Part III

Conditions for the marketing of Minced Meat and Meat Preparations

General conditions for the marketing of minced meat

7.—(1) Subject to paragraph (3) a person shall not consign or sell for consignment to an EEA State, or to a third country, for human consumption any minced meat unless it is derived from meat of bovine animals, pigs, sheep or goats, and—

- (a) it has been produced in premises approved under regulation 4;
- (b) it has been prepared from striated muscle (other than heart muscle), including the adjoining fatty tissues, which, in the case of pigmeat, has been examined for trichinae (*trichinella spiralis*) or has undergone the appropriate treatment as described in Council Directive [77/96/EEC](#)(1) on the examination for trichinae upon importation from third countries of fresh meat derived from domestic swine;
- (c) it has been produced in accordance with the appropriate requirements of Schedule 4;
- (d) it has been checked in accordance with the relevant provisions of paragraph 1 of Schedule 6;
- (e) it has been labelled and given a health mark in accordance with the provisions of Schedule 7;
- (f) it has been wrapped and packaged in accordance with the requirements of Schedule 8 and stored in a cold store in accordance with the appropriate requirements of Schedule 9;
- (g) it is transported in accordance with the requirements of Schedule 10;
- (h) it is accompanied during transportation by a commercial document and, where appropriate, by a health certificate in accordance with regulation 9(1)(b);
- (i) where the meat (other than sheepmeat or pigmeat) from which it is derived has been frozen or deep frozen, such meat was de-boned prior to freezing or deep freezing and, after freezing or deep freezing, was stored for not more than 18 months in the case of beef or veal and 12 months in the case of goatmeat;
- (j) where the meat from which it is derived is sheepmeat or pigmeat and has been frozen or deep frozen and such meat was deboned prior to freezing or deep freezing or immediately before mincing under hygienic conditions and, in either case, after freezing or deep freezing was stored for not more than 12 months in the case of sheepmeat and 6 months in the case of pigmeat;

(1) O.J. No. L.26, 31.1.77, p. 67. The annexes have been amended three times, by Council Directives [84/319/EEC](#) (O.J. No. L.167, 27.6.84, p. 34) and [89/321/EEC](#) (O.J. No. L.133, 17.5.89, p. 33) and Commission Directive [94/59/EC](#) (O.J. No. L.315, 8.12.94, p. 18)

- (k) where the meat from which it is derived has been chilled, such meat has been minced within 6 days of slaughter or, in the case of boned and vacuum-packed beef or veal, within 15 days thereof;
 - (l) it has undergone cold treatment within one hour of portioning and wrapping, except where processes were used requiring the lowering of the internal temperature of the meat during production;
 - (m) where it is packaged and presented chilled, it is obtained from meat as described in sub-paragraph (k) and cooled to an internal temperature below 2°C as quickly as reasonably possible, except that a limited quantity of frozen meat as described in sub-paragraph (i) or (j) may be added to the meat before mincing to accelerate the refrigeration process, provided that this addition is mentioned on the label and the cooling time referred to above does not exceed one hour;
 - (n) where it is packaged and presented deep frozen, it is obtained from meat as described in sub-paragraph (i) or (j) and complies with the conditions specified in paragraph 1 of Schedule 1 to the Quick-frozen Foodstuffs Regulations (Northern Ireland) 1990(2);
 - (o) it has not been treated by ionising or ultraviolet radiation; and
 - (p) where any of the designations specified in column (1) of the table in paragraph 1 of Schedule 11 are used as described in that table on the packaging, the requirements as to total fat content and collagen content of meat protein, specified opposite that designation in columns (2) and (3) respectively, are met.
- (2) A person shall not sell for human consumption in the United Kingdom, the Isle of Man or any of the Channel Islands minced meat unless—
- (a) it has been produced in premises approved under regulation 4 or in registered premises which comply with the requirements of Schedule 1 or, in the case of independent premises, Schedule 3, as appropriate;
 - (b) it has been produced in accordance with the requirements of paragraphs 1, 2 and 6 of Schedule 4;
 - (c) it has been checked in accordance with the relevant provisions of paragraph 1 of Schedule 6;
 - (d) it has been wrapped and packaged in accordance with the requirements of Schedule 8 and stored in a cold store in accordance with the requirements of paragraphs 4 and 5 of Schedule 9; and
 - (e) where any of the first three designations specified in column (1) of the table in paragraph 1 of Schedule 11 are used as described in that table on the packaging, the requirements as to total fat content, and collagen content of meat protein, specified in columns (2) and (3) respectively opposite that designation are met.
- (3) Paragraph (1) shall not apply to minced meat originating in an EEA State or a third country, save that such minced meat shall be handled and transported in accordance with these Regulations.
- (4) A person shall not affix the health mark to any minced meat which does not satisfy the requirements specified in paragraph (1).

General conditions for the marketing of meat preparations

8.—(1) Subject to paragraph (4), a person shall not consign or sell for consignment to an EEA State, or a third country, for human consumption any meat preparation unless—

- (a) it has been produced in premises approved under regulation 4;

- (b) where it is derived from pigmeat, such meat has been examined for trichinae (*trichinella spiralis*) or has undergone the appropriate treatment as described in Council Directive [77/96/EEC](#);
 - (c) where the meat from which it is derived has been deep frozen, such meat has been used within, in the case of beef and veal, 18 months of slaughter, in the case of sheepmeat, goatmeat, poultrymeat, rabbit meat and farmed game meat, 12 months thereof and, in the case of other meat, 6 months thereof;
 - (d) where it is packaged and presented chilled, it has been cooled as quickly as reasonably possible to an internal temperature below—
 - (i) 2°C where it contains minced meat;
 - (ii) 7°C where it contains fresh meat;
 - (iii) 4°C where it contains poultry meat; and
 - (iv) 3°C where it contains offal;
 - (e) where it is packaged and presented deep frozen, it complies with the conditions specified in paragraph 1 of Schedule 1 to the Quick-frozen Foodstuffs Regulations (Northern Ireland) 1990;
 - (f) it has been produced in accordance with the requirements of Schedule 5;
 - (g) it has been checked in accordance with the relevant provisions of paragraph 1 of Schedule 6;
 - (h) it has been labelled and given a health mark in accordance with the provisions of Schedule 7;
 - (i) it has been wrapped and packaged in accordance with the requirements of Schedule 8 and stored in a cold store in accordance with the appropriate requirements of Schedule 9;
 - (j) it has been transported in accordance with the appropriate requirements of Schedule 10; and
 - (k) it has not been treated by ionising radiation, save where this has taken place for medical purposes.
- (2) Subject to paragraph (4) a person shall not consign or sell for consignment to an EEA State, or to a third country, for human consumption meat preparations (other than fresh sausages and sausage meat) containing pre-prepared minced meat of bovine animals, pigs, sheep or goats unless such minced meat satisfies the requirements of regulation 7(1).
- (3) A person shall not sell for human consumption in the United Kingdom, the Isle of Man or any of the Channel Islands any meat preparation produced in Northern Ireland unless—
- (a) it has been produced in premises approved under regulation 4 or in registered premises which comply with the requirements of Schedule 2 or, in the case of independent premises, Schedule 3, as appropriate;
 - (b) it has been produced in accordance with the requirements of paragraphs 1 and 2(b) of Schedule 5;
 - (c) it has been checked in accordance with the relevant provisions of paragraph 1 of Schedule 6;
 - (d) it has been stored in a cold store in accordance with the requirements of paragraphs 4 and 5 of Schedule 9, or, where it is unpackaged, in a licensed cold store; and
 - (e) it has not been treated by ionising radiation save where this has taken place for medical purposes.

(4) Paragraphs (1) and (2) shall not apply to meat preparations originating in an EEA State or third country, save that such meat preparations shall be handled and transported in accordance with these Regulations.

(5) A person shall not affix the health mark to any meat preparation which does not satisfy the requirements specified in paragraph (1).

Transport documentation

9.—(1) The occupier of premises approved under regulation 4 shall ensure that any minced meat or any meat preparation intended for consignment to an EEA State or to a third country is accompanied during transportation from the premises—

- (a) by an invoice or delivery note containing the following information—
 - (i) the approval number of the premises in which the minced meat or meat preparation was produced and, in the case of frozen minced meat, the month and year of freezing;
 - (ii) the name and address of the consignee; and
 - (iii) in the case of minced meat destined for Finland or Sweden, a statement that the minced meat is free from salmonella bacteria; and
- (b) in the case of minced meat or any meat preparations—
 - (i) which is obtained from any premises situated in a place or area which has been declared to be an infected place or area under the Diseases of Animals (Northern Ireland) Order 1981(3); or
 - (ii) destined for any EEA State other than Iceland and which will be transported through a third country, by a health certificate in the form containing the particulars set out in Schedule 12 (in the case of minced meat) or Schedule 14 (in the case of meat preparations).

(2) A health certificate which is required to accompany any consignment under paragraph (1)(b) shall be kept by the consignee for two years from the date of consignment and shall, upon request, be presented by him to an enforcement authority.

(3) In the case of minced meat or any meat preparation which has been consigned to an EEA State, other than Iceland, and is intended for export from that State to a third country the occupier of the premises in which the minced meat or meat preparations was produced shall provide the competent authority of that EEA State with such veterinary certification as it may request.

(4) Any person who receives minced meat or meat preparations direct from any premises approved under regulation 4 shall keep the invoice or delivery note document for two years from the date of receipt so that it can be produced at the request of the enforcement authority.