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STATUTORY RULES OF NORTHERN IRELAND

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**2002 No. 209**

**ANIMALS**

**Animal By-Products Order (Northern Ireland) 2002**

*Made* - - - - - *29th May 2002*

*Coming into operation* *8th July 2002*

**ANIMAL BY-PRODUCTS ORDER (NORTHERN IRELAND) 2002**

Part I

Introduction

1. Citation and commencement
2. Interpretation and scope
3. Extension of definitions of animals and poultry

Part II

Disposal of High Risk and Low Risk Material

4. Scope of Part II
5. Restrictions on disposal of animal by-products
6. Collection and transport of animal by-products
7. Approval of premises and equipment for rendering animal by-products
8. Operation of approved rendering plants
9. Sampling the rendered product
10. Authorisation and operation of laboratories
11. Records for authorised laboratories
12. Incineration
13. Burial of animal by-products
14. Information to be furnished to the Department
15. Petfood, pharmaceutical and technical premises
16. Registration of premises used for the feeding of animal by-products to zoo, circus or fur animals, recognised packs of hounds or maggots farmed for fishing bait
17. Approval of knackers' yards
18. Operation of knackers' yards and supply of feeding stuffs from knacker's yards
19. Records for animal by-products

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### Part III

#### Catering waste intended for feeding to livestock

20. Scope of Part III
21. Feeding catering waste to livestock
22. Holding catering waste
23. Disposal of catering waste
24. Transport of catering waste
25. Catering waste from a means of transport from outside Northern Ireland

### Part IV

#### General

26. Notice requiring the disposal of animal by-products or catering waste
  27. Cleansing and disinfection
  28. Compliance with notices
  29. Tampering with samples
  30. Keeping of records
  31. Registrations, approvals, authorisations and licences
  32. Transitional provisions
  33. Revocations
- Signature

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## SCHEDULE **Requirements for rendering plants**

1

1. General requirements
2. Animals and unauthorised persons shall not be permitted to enter...
3. Floors shall be impervious, cleanable and be laid so that...
4. The premises shall be drained by a waste water disposal...
5. Adequate lavatories, changing areas and washbasins shall be available for...
6. Clean and unclean areas
7. Unrendered animal by-products shall be unloaded in the reception area...
8. If carcasses are de-skinned or de-haired, there shall be adequate...
9. Rendered material shall be handled, processed and stored in the...
10. Persons who have been in the unclean area shall not...
11. Cleansing and disinfection facilities
12. Equipment
13. The premises shall have equipment capable of producing sufficient hot...
14. (1) Rendering premises shall be equipped with suitable rendering equipment....
15. Installations and equipment shall be kept in a good state...
16. Laboratories

## SCHEDULE **Rendering**

2

### Part I — Rendering Standards

1. Mammalian animal by-products
  2. High risk material
  3. Low-risk material
  4. Part-rendering
  5. Gelatine and rendered fats
  6. Hides
  7. Re-rendering material
- Part II — Rendering Methods

Method 1

**Continuous or Batch Pressure**

1. Reduction
2. Time and temperature
3. The rendering may be carried out in batch or continuous...

Method 2

**Natural Fat Batch**

1. Reduction
2. Time and temperature
3. The rendering shall be carried out in a batch system...
4. The animal by-products may be cooked such that the time-temperature...

Method 3

**Natural Fat**

***Continuous or Batch***

1. Reduction
2. Time and temperature
3. The rendering may be carried out in batch or continuous...
4. The animal by-products may be cooked such that the time-temperature...

Method 4

**Added Fat**

***Continuous or Batch***

1. Reduction
2. Time and temperature
3. The rendering may be carried out in batch or continuous...
4. The animal by-products may be cooked such that the time-temperature...

Method 5

**Defatted**

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### ***Continuous or Batch***

1. Reduction
2. Time and temperature
3. The rendering may be carried out in batch or continuous...
4. The animal by-products may be cooked such that the time-temperature...

#### Method 6

### **Aquatic Animals**

#### ***Combined Acidification and Heat Treatment***

1. The animal by-products shall be reduced to a size specified...
2. They shall then be heated to the temperature and time...
3. After heat treatment, the product shall be separated into liquid,...

SCHEDULE  
3

#### **Sampling and Testing Methods**

##### Part I — Manner of Sampling

#### Method 1

1. In accordance with the following table, samples of approximately equal...
2. Each aggregate sample shall be placed into a separate sterile...
3. Approximately equal amounts shall be taken from each aggregate sample...

#### Method 2

1. In accordance with the following table, samples of approximately equal...
2. Each aggregate sample shall be placed into a separate sterile...
3. Approximately equal amounts shall be taken from each aggregate sample...

##### Part II — Method for the Isolation of *clostridium perfringens*

1. Time of testing
2. Samples
3. Inoculations
4. Once the agar has set, each agar plate shall be...
5. Samples with colonies of *Clostridium perfringens*
6. In the case of each plate 10 characteristic colonies of...
7. If the surface area of the plates is overgrown and...
8. One characteristic colony from each plate shall be subcultured onto...
9. Subcultured colonies

### **Examination of subcultures**

10. Motility
11. Reduction of nitrate to nitrite

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12. Production of gas and acid from lactose and liquefaction of gelatine
13. The lactose gelatine medium shall be examined for colour. A...
14. The lactose gelatine medium shall be chilled for one hour...
15. The presence of *Clostridium perfringens* shall be determined on the...
16. Control Tests
17. 10 gramme portions of the rendered animal protein shall be...
18. One colony of *Clostridium perfringens* shall be placed in 10...
19. These are then treated and examined in the same way...

#### Part III — Methods for the Isolation of Salmonella

##### A. Bacteriological Method

1. Tests shall be begun on receipt of the sample or...
2. Day 1
3. Day 2
4. Day 3
5. The residual RV broth shall be reincubated at  $41.5^{\circ}\text{C} \pm \dots$
6. Day 4
7. The reincubated RV broth shall be plated out as described...
8. Day 5
9. The plates referred to in paragraph 7 shall be examined...

##### B. Electrical conductance method

1. Tests shall be begun on receipt of the samples of...
2. Day 1
3. Day 2
4. Day 3
5. Day 4
6. Day 5

#### Part IV — Method for the isolation of enterobacteriaceae

1. Tests shall be begun on receipt of the sample or...
2. Samples
3. Inoculations
4. Once the agar has set, each agar plate shall be...
5. Samples with colonies of Enterobacteriaceae
6. After counting the colonies, characteristic colonies shall be taken at...
7. Examination of subcultures
8. If not all of the colonies prove to be Enterobacteriaceae,...
9. Controls
10. A 10 gramme portion of the rendered animal protein shall...
11. One colony of *Escherichia coli* shall be placed in 10...
12. This is then treated and examined in the same way...

#### SCHEDULE

##### Requirements for knackers' yards

- 4
1. General requirements
2. Preventive measures against birds, rodents, insects and other vermin shall...

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3. Floors must be impervious, capable of being cleansed and disinfected...
  4. Adequate lavatories, changing rooms and washbasins shall be available for...
  5. Clean and unclean areas in premises producing feeding stuffs for animals whose flesh is not intended for human consumption
  6. Reception and storage facilities in premises not producing feeding stuffs
  7. Hides
  8. Cleansing and disinfection facilities
  9. Repair of installations
  10. Products of knackery yards
  11. Feeding stuffs
- Explanatory Note