

1963. No. 230

[C]

## MARKETING OF POULTRY

REGULATIONS, DATED THE 6TH DAY OF DECEMBER, 1963, MADE BY THE MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND UNDER SECTION 9 OF THE MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949.

The Ministry of Agriculture in exercise of the power conferred on it by Section 9 of the Marketing of Poultry Act (Northern Ireland) 1949(a), and of every other power enabling it in that behalf, hereby makes the following Regulations:—

### *Short Title and Commencement*

1. These Regulations may be cited as the Marketing of Poultry Regulations (Northern Ireland) 1963, and shall, save as is provided in Paragraph 2 of Part II of the Third Schedule, come into operation on the 9th day of December, 1963.

### *Interpretation*

2. In these Regulations—

“Ministry” shall mean the Ministry of Agriculture for Northern Ireland.

“Act” shall mean the Marketing of Poultry Act (Northern Ireland) 1949.

“Broiler” shall mean a young domestic fowl of not more than 12 weeks of age which weighs, if alive, not less than 2 lb. or if plucked and eviscerated not less than 1½ lb.

“Capon” shall mean an un-sexed male chicken under 7 months of age.

“Poussin” shall mean a young domestic fowl which weighs, if alive, not less than 1¼ lb. and not more than 2 lb., or, if plucked and uneviscerated, not less than 1 lb. and not more than 1¾ lb.

“Wet Plucking” shall mean the removal of feathers by any method which involves the immersion of the carcase in water.

“Clean Plucking” shall mean the removal of all feathers and all growth associated with feathers (whether known as “pins” or “downs” or otherwise).

“Eviscerated Poultry” shall mean poultry with the feathers, head, neck, feet and all inedible offal removed, but which may include the giblets and may include poultry the carcase of which has been dissected into portions.

“Sale by retail” shall mean a sale direct to a consumer but does not include a sale by a producer.

“Sub-scald plucking” shall mean that process whereby feathers are loosened by dipping the birds in water at temperatures between 138° and 142° Fahrenheit (59°-61° Centigrade) before plucking.

## PART I

### CONDITIONS APPLICABLE TO LICENCES GRANTED OR RENEWED BY THE MINISTRY

#### *Premises*

3. The holder of a Class A licence or a Class B licence shall provide premises

(a) 1949. c. 14.

for the purpose of his business of selling poultry by wholesale which shall comply with the following requirements:—

(1) (a) The premises of a Class A licence-holder shall include separate rooms for each of the following purposes:—

- (i) intake,
- (ii) killing and plucking,
- (iii) picking and finishing.

Provided that the Ministry may approve variations of the requirements at (i), (ii) and (iii).

(iv) grading and packing,

(v) storage of boxes and packing material,

(vi) refrigeration of poultry. This room shall be equipped with a plant capable of the duty prescribed for "Chill Room" in the First Schedule. It shall be adequate in the opinion of the Ministry for the throughput of the plant and shall have a minimum capacity of 2,000 cubic feet.

Where evisceration is practised the holder of a Class A licence shall, in addition, provide the following separate rooms:—

(vii) an eviscerating room equipped to the requirements of the Ministry, and

(viii) either a hard freeze room equipped with a plant capable of the duty prescribed for "Hard Freeze" in the First Schedule or a quick freeze unit equipped with plant capable of the duty prescribed for "Quick Freeze" in the First Schedule. Where broilers or turkeys are eviscerated for export a quick freeze unit equipped with plant capable of the duty prescribed in the First Schedule shall be provided. The room shall be of adequate capacity for the throughput of the plant.

(b) The premises of a Class B licence-holder shall include separate rooms for each of the following purposes:—

- (i) intake,
- (ii) killing and plucking,
- (iii) picking and finishing.

Provided that the Ministry may approve variations of the requirements at (i), (ii) and (iii).

(iv) cooling, grading and packing,

(v) storage of boxes and packing material.

Where evisceration is practised the holder of a Class B licence shall, in addition, provide a separate room for this purpose, equipped to the requirements of the Ministry.

(2) The dimensions of the premises and the arrangement of each part thereof in relation to each other part shall be such as will satisfy the Ministry that they are adequate in area for the conduct with reasonable facility and despatch of the business in respect of which a licence is granted in accordance with these Regulations.

(3) The premises shall be constructed in conformity with the requirements set out in the Second Schedule.

4.—(1) Premises shall not, unless prior authority in writing has been given by the Ministry, be used for any purposes other than those of the business in respect of which the owner or occupier holds a licence.

(2) The holder of a Class A or Class B licence shall not, for the purposes of the preparation of poultry for sale, use any premises or equipment other than premises or equipment approved by the Ministry.

*Water*

5. The premises of a Class A or Class B licence-holder shall be provided with:—

- (a) a supply of running water, clean and free from pollution, adequate for the purposes of these Regulations;
- (b) a continuous and adequate supply of boiling water; and
- (c) where wet plucking by sub-scalding is practised a plentiful supply of cooling water.

*Equipment*

6. In addition to the requirements set out in Regulations 3, 4 and 5 the following requirements as to the equipment of premises shall apply in the case of a Class A or Class B licence-holder:—

- (1) The equipment shall be positioned so as to prevent soiling of the walls and so as to facilitate the cleaning of the building and equipment therein.
- (2) All equipment shall be so constructed as to prevent so far as is reasonably practicable any risk of contamination of poultry, and shall be kept in good repair.
- (3) All benches, tables, racks, tanks, troughs and wire baskets shall be constructed of non-rusting impervious material.
- (4) The tops of all benches and tables shall be without seams.
- (5) Lines and shackles shall be of non-rusting metal or other material that can be easily cleaned.
- (6) Bleeding cones or tunnels or blood containers shall have internal and external surfaces which are easy to clean.
- (7) Hanging racks for carcasses shall be so angled as to keep one line of carcasses free from contact with the line above.
- (8) Ice shovels and other ice handling tools shall be smooth surfaced and of non-rusting impervious material.
- (9) Tanks and troughs shall have all joints completely sealed.
- (10) There shall be provided sufficient watertight, vermin-proof bins, with lids, of non-rusting impervious material to hold all inedible offal and blood or discarded birds.
- (11) All other equipment and utensils used in processing shall be of such material and construction as will facilitate their thorough cleaning.
- (12) There shall be provided suitable receptacles for the storing and removing of feathers.
- (13) Suitable and sufficient facilities shall be provided in convenient places for the sterilisation of knives and other instruments used in the preparation of poultry for sale.
- (14) Suitable and sufficient bandages, dressings, including waterproof dressings, and antiseptic for first-aid treatment shall be provided and maintained in a readily accessible position.

7. The holder of a Class A licence, a Class B licence or a Class C licence shall provide suitable vehicles, poultry crates and weighing machines for the purpose of the collection of live poultry. Only equipment of the approved type shall be used and every licence-holder shall ensure that such vehicles, poultry crates and weighing machines are cleaned and disinfected with a sanitiser approved by the Ministry at the end of each day's operations.

*Procedure for the preparation of poultry for sale*

8. In the preparation of poultry for sale the holder of a Class A or a Class B licence shall comply with, or cause to be complied with, the following requirements:—

- (1) (a) The premises and surrounds shall be maintained in a clean and sanitary condition and shall be kept free from refuse, waste material and all sources of objectionable odours likely to contaminate the poultry or packing material.
- (b) The whole of the premises shall be thoroughly cleaned out at the end of each day's operations and each part of the premises shall be cleaned out as frequently as is necessary during the course of the day's operations.
- (c) All equipment, fixtures and utensils shall be cleaned and sanitised with a sanitiser approved by the Ministry at the end of each day's operations and after such sanitising shall be rinsed with clean lukewarm water and shall be maintained in a clean condition during the day's operations.
- (d) All knives and other instruments used in the preparation of poultry for sale shall be sterilised in boiling water or steam immediately after any contact with poultry known or suspected to be diseased and in every case at the end of each working day.
- (e) Feathers shall be removed from the plucking area by means of suitable receptacles as often as may be necessary and at least once a day.
- (f) Holding cages shall be cleaned regularly and the manure removed from the plant daily.
- (g) Where wet plucking is practised the water in the dipping tanks shall be changed so frequently as to ensure that it remains reasonably clean and free from pollution.
- (h) Chilling tanks shall be entirely emptied after each use and thoroughly cleaned once each day.
- (i) Dead birds shall not be allowed to rest on the floor of any part of the premises.
- (2) (a) Every person engaged in any operation in connection with the preparation of poultry for sale shall—
  - (i) wear suitable protective clothing made of material capable of being easily cleaned and shall keep himself and such clothing clean; in particular he shall thoroughly wash his hands, finger-nails and fore-arms as often as is necessary having regard to the nature of the operation being performed and always immediately after each occasion on which a sanitary convenience is used or a diseased or suspect carcase is handled,
  - (ii) refrain from spitting,
  - (iii) whilst in any part of the premises where poultry is handled, refrain from the use of tobacco or any other smoking mixture or snuff,
  - (iv) ensure that clothing and foot wear belonging to him, but not worn by him whilst so engaged, is accommodated elsewhere than in any part of the premises where dead poultry is handled or stored.
- (b) No dog or cat shall be allowed on the premises.

9.—(1) In addition to the general requirements set out in Regulation 8 the holder of a Class A licence shall, in the preparation of poultry for sale, comply with the conditions set forth in Part I, Section A, of the Third Schedule.

(2) In addition to the general requirements set out in Regulation 8 the holder of a Class B licence shall, in the preparation of poultry for sale, comply with the conditions set forth in Part I, Section B, of the Third Schedule.

(3) The provisions of this Regulation are subject to any authorisation which may be granted by the Ministry for the preparation of poultry for any special requirements of the trade.

*Limitation on sales and purchases of poultry by licence-holders*

10.—(1) The holder of a Class A or a Class B licence shall not purchase from a producer or from the holder of a Class C licence any poultry other than live poultry.

(2) The holder of a Class A licence shall not purchase from the holder of a Class B licence any poultry other than live poultry and the holder of a Class B licence shall not sell to the holder of a Class A licence any poultry other than live poultry.

(3) The holder of a Class A licence shall not purchase from or sell to another holder of a Class A licence any poultry other than live poultry or poultry prepared for sale in accordance with the conditions set forth in the Third Schedule, provided that the Ministry may grant exemptions to the provisions of this paragraph and permit an approved alternative to meet the requirements of a particular trade.

*Transport of Poultry*

11. The holder of a Class A or a Class B licence shall ensure that—

(1) all dead poultry transported by him are packed in clean cases with securely fitted lids and are protected in transit from the direct rays of the sun and from being contaminated by dust, dirt, rain water or otherwise, and

(2) every vehicle used for the transport of dead poultry is clean.

PART II

CONDITIONS TO PERMITS GRANTED BY THE MINISTRY

*Permits granted to holders of Class A licences*

12. The holder of a Class A licence, to whom a permit to send poultry from Northern Ireland to Great Britain or the Isle of Man has been granted, shall, in the preparation for sale of such poultry comply or cause to be complied with Part II and Part III of the Third Schedule.

*Permits granted to producers*

13.—(1) Where the quantity of dead poultry sent by a producer from Northern Ireland to Great Britain or the Isle of Man, under permit granted by the Ministry, exceeds 50 lb. in weight in any one week or where the quantity of live poultry sent to Great Britain or the Isle of Man, for purposes other than breeding, laying or rearing, exceeds twelve in any one week, the provisions of Part I (with the exception of Regulation 7) and of Part III, Regulations 16(2) and (3) and 18(2), and of Part II and Part III of the Third Schedule, shall have effect in relation to the holder of a permit as they have in relation to the holder of a Class A licence.

(2) A producer may, under permit granted by the Ministry, make arrangements for the marketing of his dead poultry in excess of 50 lb. in weight in Great Britain or the Isle of Man, provided the poultry are killed, graded and

packed by a Class A licence-holder on the licence-holder's premises and in accordance with the conditions set forth in these Regulations. The cases in which such poultry are packed shall bear all the information required in paragraph 6 of Part III of the Third Schedule and may, in addition, bear such other information as is required by the producer. The licence-holder shall pay the additional licence fees.

### PART III

#### GENERAL

##### *Forms*

14. The forms set out in the Fourth Schedule shall be used in the cases in which they are stated to be applicable and shall, for the purposes of the Act and of these Regulations, be deemed to be the prescribed forms.

##### *Date of renewal of licence*

15. For the purposes of Section 1(6) of the Act, the date until which a licence granted under the Act shall, unless suspended or revoked or surrendered by the holder, remain in force shall be the 30th day of September next after the date on which it was granted.

##### *Fees payable in respect of licences*

16.—(1) The fees payable upon the grant or renewal of licences under Section 1 of the Act shall be as follows:—

For a Class A licence—Ten pounds.

For a Class B licence—Ten pounds.

For a Class C licence—Five pounds.

(2) The additional sum payable in respect of poultry sent to Great Britain or the Isle of Man, by the holder of a Class A licence shall be:—

For poussins—one farthing per bird.

For other poultry (dead)—one-tenth of a penny per lb.

For other poultry (live)—one penny per bird.

(3) The amount calculated at the rates prescribed in the foregoing paragraph due by the holder of a Class A licence in respect of any calendar month shall be payable to the Ministry not later than the fifteenth day next after the end of the said calendar month.

##### *Purchases by weight*

17. For the purposes of Section 5 of the Act it shall not be obligatory to purchase poussins by weight nor shall it be obligatory to purchase by weight any poultry intended for the purposes of breeding, laying or rearing, provided that at the time of purchase the purchaser makes a declaration to that effect to the seller. Where the purchaser is a licence-holder the said declaration shall be in writing.

##### *Records and returns*

18.—(1) The holder of a licence shall, immediately on receipt of poultry by him, give to each person from whom he purchased live poultry a receipt in the form prescribed in the Fourth Schedule and shall himself retain a copy of each such receipt:

Provided that, where poultry, with the approval of the producer, are weighed at the premises of the licence-holder, only the number and class of birds

purchased need be entered on the receipt, so long as the details of weights and grades are supplied to the producer within seven days of the date of collection.

(2) The holder of a licence shall keep, or cause to be kept, in respect of each day an accurate record of every purchase of poultry by him and of every sale of poultry by wholesale, such record to include the following particulars:—

- (a) the date of the purchase or sale;
- (b) the name and address of the person from whom he bought the poultry or to whom he sold the poultry;
- (c) for poussins—the number of birds;
- (d) for dead poultry other than poussins—the description and weight;
- (e) for live poultry other than poussins—the description, weight and number.

(3) The holder of a licence shall keep or cause to be kept, in respect of each day, a record of the number of poultry sold by him by retail.

(4) The holder of a licence shall retain the record of any transaction required to be kept pursuant to this Regulation for one year from the date of the transaction.

(5) The holder of a Class A licence shall make returns to the Ministry in respect of poultry sent from Northern Ireland to Great Britain or the Isle of Man, as follows:—

- (a) A return, which shall accompany the consignment, showing the date of despatch, the destination, and the description and weight or, in the case of poussins or live poultry, the description and number, of the poultry contained in the consignment.
- (b) A return showing the description and weight or, in the case of poussins or live poultry, the description and number of poultry sent by the licence-holder during each calendar month, which shall be forwarded to the Ministry not later than the fifteenth day after the end of the month to which it relates.

#### *Revocation of Existing Regulations*

19. The Marketing of Poultry Regulations (Northern Ireland) 1958(a), the Marketing of Poultry (Amendment) Regulations (Northern Ireland) 1961(b) and the Marketing of Poultry (Amendment No. 2) Regulations (Northern Ireland) 1963(c) are hereby revoked.

Sealed with the Official Seal of the Ministry of Agriculture this sixth day of December, 1963, in the presence of

(L.S.)

*W. G. Malcolm,*  
Assistant Secretary.

The Ministry of Finance hereby approves the rates of licence fees prescribed in Regulation 16 of the foregoing Regulations.

Sealed with the Official Seal of the Ministry of Finance this sixth day of December, 1963, in the presence of

(L.S.)

*W. W. Arthur,*  
Assistant Secretary.

(a) S.R. & O. (N.I.) 1958, No. 157.  
(b) S.R. & O. (N.I.) 1961, No. 170.

(c) S.R. & O. (N.I.) 1963, No. 168.

## FIRST SCHEDULE

**Specifications for Refrigeration Plant***Chill Room*

The duty of the plant shall be to maintain within the cold store a temperature of 30°-34° Fahrenheit (minus 1·1° Centigrade-plus 1·1° Centigrade) and, in addition, to ensure the cooling of at least two tons of poultry admitted to the store daily at a temperature of 75° Fahrenheit (23·9° Centigrade). Cooling of this poultry to 34° Fahrenheit (1·1° Centigrade) shall be accomplished within fifteen hours from time of admittance.

*Hard Freeze*

The duty of the plant shall be to maintain within the room a temperature of 0° (zero) Fahrenheit (minus 17·8° Centigrade) or below when fully loaded, provided that not more than one fifth of the daily throughput of poultry is introduced in any period of two hours, the poultry being at a temperature of 40° Fahrenheit (4·4° Centigrade) or lower on introduction.

*Quick Freeze*

A Quick Freeze Unit shall consist of either:—

- (a) (For wrapped poultry only) a brine tank freezing unit equipped with a plant capable of maintaining the temperature of the brine at 0° (zero) Fahrenheit (minus 17·8° Centigrade) or below; or
- (b) a quick freeze room equipped with a plant capable of—
  - (i) maintaining the temperature of the room at minus 20° Fahrenheit (minus 28·9° Centigrade) or below when fully loaded and assuming that up to one fifth of the full load will be introduced in any period of one hour;
  - (ii) reducing the temperature of all parts of any birds introduced from 40° Fahrenheit (4·4° Centigrade) to 25° Fahrenheit (minus 3·9° Centigrade) or below within 12 hours or less, assuming the birds are packed in open type boxes (12 per box), the boxes being placed on shelves or racks or supported in some manner which would allow circulation of the air to all sides of each box; and
- (c) a holding room equipped with a plant capable of maintaining a temperature of minus 10° Fahrenheit (minus 23·3° Centigrade) or below with a full load of poultry being introduced at a temperature of 0° (zero) Fahrenheit (minus 17·8° Centigrade) or below:

Provided that the Ministry may approve of the combination of the functions of quick freezing and holding in one room, which shall be equipped with a plant capable of the duty prescribed at (b).

## SECOND SCHEDULE

**Specification for the construction of premises**

1. All walls and partitions shall be constructed of concrete, bricks, stone or other suitable material. All inner walls shall be finished with a smooth surface impervious to moisture and capable of being easily washed.

2. Roofs shall be so constructed and insulated as to prevent extreme variations in temperature and shall be ceiled.



3. Ceilings shall be finished in a light colour and, in any wet process zones, shall be so constructed and finished as to minimise condensation, mould development, flaking and the lodgement of dirt.

4. Floors shall be smooth and impervious to moisture having a fall of not less than 1 in 40 to provide a complete run off and prevent standing water.

5. Drains and gully traps shall be so constructed and maintained as to provide an unobstructed flow of fluid from the floors and the said gully traps shall (except with the permission of the Ministry) be located outside the building and shall be well ventilated.

6. All rooms of the premises shall be provided with adequate lighting and ventilation either natural or artificial, or both.

7. Any room or other place which contains a sanitary convenience shall not communicate with a room where poultry are handled or stored except through an intervening space ventilated directly to the external air.

8. Adjacent to every person engaged in eviscerating poultry there shall be provided hand-washing points and adjacent to sanitary conveniences and at other appropriate points on the premises there shall be provided sufficient wash-hand basins with suitable drainage and with hot and cold water, soap or other detergent, nail brushes and clean drying facilities.

9. The area surrounding the building shall be kept in good repair and be surfaced with such impervious material so laid as will allow for proper cleaning. Drainage shall be such as will permit the complete run off of all surface water.

10. All outer windows, and windows, doors and entrances leading to and from eviscerating and packing rooms shall be fitted with fly screens, so constructed and fitted as to ensure that such windows, doorways or entrances as the case may be are effectively screened against flies and other insects.

11. Premises shall be so constructed as to ensure that they are as far as practicable vermin proof.

12. There shall be provided on the premises accommodation, separate from any part of the premises where dead poultry are handled or stored, for clothing and footwear belonging to persons employed on the premises, but not worn by them therein.

13. No cistern for the supply of water to a room where poultry are handled, processed or stored shall supply a sanitary convenience otherwise than through an efficient flushing cistern or some other flushing apparatus equally efficient and suitable for the prevention of contamination of water supplies.

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### THIRD SCHEDULE

#### Procedure for Preparation of Poultry for Sale

##### PART I—KILLING, PLUCKING, ETC.

###### Section A

The holder of a Class A licence shall, in the preparation of all uneviscerated poultry, comply with the following requirements:—

1. All dead poultry shall be free from disease and fit for human consumption.
2. Poultry shall have been starved for sufficient length of time before being killed to empty crops, gullets and intestines. During this time they shall have access to clean drinking water.

3. Poultry shall be killed by bleeding or dislocation of the neck, provided that chickens and fowls (excluding poussins) and all turkeys which are to be wet plucked for consignment to Great Britain or the Isle of Man, shall be killed by bleeding only.

4. All poultry shall be clean plucked except that—

(a) the upper two inches of the neck adjoining the head of poussins, ducks, ducklings, geese and turkeys may be left unplucked;

(b) the wings of ducks, ducklings and geese above the first joint from the body, and the wings of turkeys above the second joint from the body, may be left unplucked apart from flight feathers which must in all cases be removed;

(c) a small area on the rump of turkeys may be left unplucked.

5. Plucking, including picking of all poultry excluding ducks and geese, shall be completed in one continuous operation before the birds are allowed to cool.

6. The vents of poultry shall be purged and the feet and mouths cleansed.

7. After plucking or, in the case of wet plucked poultry after the carcass has been pressure spray washed, the poultry shall be chilled without delay.

8. Immediately after plucking, poultry shall be suspended or placed singly, head downward, until they have been packed.

9. Where the poultry have been killed by bleeding the heads shall, before packing, be wrapped in white parchment, greaseproof paper or other approved material.

The holder of a Class A licence shall, in the preparation of all eviscerated poultry, comply with the above requirements, subject to any variations approved by the Ministry, and shall, in addition, comply with the following requirements:—

10. Plucked poultry carcasses received from other Class A premises shall be spray washed immediately before evisceration.

11.—(1) Poultry shall be eviscerated only while suspended from a shackle except where sub-scald plucking is practised when evisceration may be carried out on a clean non-rusting impervious surface under a continuous spray of cold water.

(2) If during evisceration the intestines should break, the worker should stop at once and clean himself and all equipment likely to have been contaminated before continuing.

12. Edible offal shall be moved to a sorting shelf or tray above or away from the working area or eviscerating trough.

13. All poultry shall, immediately after evisceration, be thoroughly pressure spray washed inside and out.

14. All eviscerated poultry after washing or wet chilling shall be suspended singly until they are wrapped or packed.

15. Where plucking by sub-scalding is practised, the poultry shall be quick frozen.

The holder of a Class A licence shall in the preparation of eviscerated poultry intended for sale in Great Britain or the Isle of Man, comply also with the following requirements:—

16. All poultry intended for sale by retail and all portions of poultry, whatever the grade, shall immediately after washing be either—

- (a) drained of all free water, individually wrapped in transparent, moisture, vapour and gas proof material, air chilled and quick frozen; or
- (b) chilled in slush ice, drained of all free water, individually wrapped in transparent, moisture, vapour and gas proof material and quick frozen.

All other poultry shall, immediately after washing, be either hard frozen or quick frozen.

Where the giblets are placed inside the carcase, they shall be wrapped in transparent, moisture, vapour and gas proof material.

### Section B

The holder of a Class B licence shall, in the preparation of all uneviscerated poultry, comply with the following requirements:—

1. All dead poultry shall be free from disease and fit for human consumption.
2. Poultry shall have been starved for sufficient length of time before being killed to empty crops, gullets and intestines. During this time they shall have access to clean drinking water.
3. Poultry shall be killed by dislocation of the neck or by bleeding, but not otherwise.
4. All poultry shall be clean plucked, except that—
  - (a) the upper two inches of the neck adjoining the head may be left unplucked;
  - (b) the wings of ducks, ducklings and geese above the first joint from the body, and the wings of turkeys above the second joint from the body, may be left unplucked apart from the flight feathers which must in all cases be removed;
  - (c) a small area on the rump of turkeys may be left unplucked.
5. Plucking, including picking of all poultry excluding ducks and geese, shall be completed in one continuous operation before the birds are allowed to cool.
6. The vents of poultry shall be purged and the feet and mouths cleansed.
7. After plucking or, in the case of wet plucked poultry after the carcasses have been pressure spray washed, poultry shall be placed in the cooling room without delay.
8. After plucking, poultry shall be suspended or placed singly, head downward, until they have been packed.

The holder of a Class B licence shall, in the preparation of eviscerated poultry, comply with the above requirements, subject to any variations approved by the Ministry, and shall, in addition, comply with the following:—

9.—(1) Poultry shall be eviscerated only while suspended from a shackle except where sub-scald plucking is practised when evisceration may be carried out on a clean non-rusting impervious surface under a continuous spray of cold water.

(2) If during evisceration the intestines should break the worker should stop at once and clean himself and all equipment likely to have been contaminated before continuing.

10. Edible offal shall be moved to a sorting shelf or tray above or away from the working area or eviscerating trough.

11. All poultry shall, immediately after evisceration, be thoroughly pressure spray washed inside and out.

12. All eviscerated poultry after washing or wet chilling shall be suspended singly until they are wrapped or packed.

13. Where plucking by sub-scalding is practised, the poultry shall be quick frozen.

## PART II—GRADING

1. All consignments of poultry intended for sale in Great Britain or the Isle of Man, shall be prepared for sale according to the following grades:—

Broilers	— Grade A
Broilers	— Grade B
Capons	
Chickens	— Poussin
Chickens	— Grade A
Chickens	— Selected
Fowl	— Grade A
Fowl	— Selected
Fowl	— Stags
Ducklings	
Ducks	— Grade A
Ducks	— Selected
Geese	
Geese	— Seconds
Turkeys	
Turkeys	— Seconds
Poultry	— S.S.

Where appropriate these designations shall be preceded by the word "Eviscerated" or followed by the word "Portions". For the purposes of this Schedule the designations "Chickens" and "Ducklings" shall be deemed to refer to birds killed before maturity and before they are used for breeding purposes and having one inch of soft flexible cartilage at the posterior end of the breast bone, but not to refer to a male chicken showing general characteristics of maturity.

The specification of each grade shall be as follows, provided that where any poultry is eviscerated, reference to the presence of crops or intestines or to the presence or removal of food therein shall be omitted:—

*Chickens—Poussin*

- (a) Normal physical conformation with no deformities.
- (b) No discolouration from any cause.
- (c) No skin barked or torn.
- (d) Entire freedom from food in crops and intestines.
- (e) Crops not removed, washed or squeezed out.
- (f) Weights: Uneviscerated: Minimum 1 lb. Maximum  $1\frac{3}{4}$  lb. Eviscerated: Minimum  $\frac{3}{4}$  lb. Maximum  $1\frac{1}{2}$  lb.

*Broilers—Grade A*

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and with the breast, back, hips and pin bones well covered with fat of a white or creamy white colour.
- (c) Skin and flesh soft in texture, showing evidence of the birds having been intensively reared.
- (d) No discolouration from any cause.
- (e) No skin barked, blistered or torn.
- (f) Entire freedom from food in crops and intestines.
- (g) Crops not removed, washed or squeezed out.
- (h) Weights: Uneviscerated: Minimum 2 lb. Eviscerated: Minimum  $1\frac{1}{2}$  lb.

*Capons*

- (a) Unsexed male chickens which, apart from weight, conform to the specification for the grade "Broilers—Grade A".
- (b) Minimum weights: Uneviscerated: 5 lb. Eviscerated: 4 lb.

*Chickens—Grade A*

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) No skin barked or torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.
- (g) Minimum weights: Uneviscerated: 1 $\frac{3}{4}$  lb. Eviscerated: 1 $\frac{1}{2}$  lb.

*Chickens—Selected and Broilers—Grade B*

- (a) Normal physical conformation (but slightly crooked keel bones will not disqualify).
- (b) Reasonably well fleshed and having sufficient fat to prevent dark red appearance.
- (c) No discolouration from any cause.
- (d) No skin badly barked or badly torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.
- (g) Minimum weights: Uneviscerated: 1 $\frac{3}{4}$  lb. Eviscerated: 1 $\frac{1}{2}$  lb.

*Fowl—Grade A*

Hens with:—

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) No skin barked or torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.
- (g) Minimum weights: Uneviscerated: 2 $\frac{1}{2}$  lb. Eviscerated: 2 lb.

*Fowl—Selected*

Hens and chickens with:—

- (a) Normal physical conformation (but slightly crooked keel bones will not disqualify).
- (b) Reasonably well fleshed and having sufficient fat to prevent dark red appearance.
- (c) No pronounced discolouration from any cause.
- (d) No skin badly barked or badly torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Minimum weights: Uneviscerated: 2 $\frac{1}{2}$  lb. Eviscerated: 2 lb.

*Fowl—Stags*

Male birds with:—

- (a) Normal physical conformation.
- (b) Reasonably well fleshed.
- (c) No skin badly barked or badly torn.
- (d) Entire freedom from food in crops and intestines.

*Ducklings*

Birds of the Aylesbury type with :—

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) Entire freedom from food in gullet and intestines.
- (e) Food not artificially removed.
- (f) Minor tearing of the skin tolerated.
- (g) Minimum weights: Uneviscerated: 4 lb. Eviscerated: 3 lb.

*Ducks—Grade A*

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) Entire freedom from food in gullet and intestines.
- (e) Food not artificially removed.
- (f) Minor tearing of the skin tolerated.
- (g) Minimum weights: Uneviscerated: 3 lb. Eviscerated: 2½ lb.

*Ducks—Selected*

- (a) Normal physical conformation with no deformities.
- (b) The body and breast reasonably well fleshed.
- (c) No pronounced discolouration.
- (d) Food not artificially removed.
- (e) Entire freedom from food in gullet and intestines.
- (f) Minimum weights: Uneviscerated: 2½ lb. Eviscerated: 2 lb.

*Geese*

Young geese with :—

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) Entire freedom from food in gullet and intestines.
- (e) Food not artificially removed.
- (f) Minor tearing of the skin tolerated.
- (g) Minimum weights: Uneviscerated: 7 lb. Eviscerated: 6 lb.

*Geese—Seconds*

- (a) Normal physical conformation with no deformities.
- (b) The body and breast reasonably well fleshed.
- (c) No pronounced discolouration.
- (d) Entire freedom from food in gullet and intestines.
- (e) Food not artificially removed.

*Turkeys*

Young hen and young cock turkeys with :—

- (a) Normal physical conformation with no deformities.
  - (b) The body and breast well fleshed and well covered with fat.
  - (c) No discolouration from any cause.
  - (d) No skin barked or torn.
  - (e) Entire freedom from food in crops and intestines.
  - (f) Crops not removed, washed or squeezed out.
- Hens and cocks shall be packed separately and cases branded accordingly.

*Turkeys—Seconds*

- (a) Normal physical conformation.
- (b) Reasonably well fleshed and having sufficient fat to prevent dark red appearance.
- (c) No pronounced discolouration.
- (d) No skin badly barked or badly torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.

*Poultry—Sub-standard*

All poultry which do not qualify for the above grades but which are free from disease and fit for human consumption.

*Turkeys on and after 1st October, 1964*

2. On and after the 1st October, 1964, all turkeys intended for sale in Great Britain or the Isle of Man shall be prepared for sale according to the following grades:—

- Turkeys — Grade A
- Turkeys — Grade B
- Turkeys — Seconds

The specification of each grade shall be as follows, provided that where any turkeys are eviscerated, reference to the presence of crops or intestines or to the presence or removal of food therein shall be omitted:—

*Turkeys—Grade A*

Young hen and young cock turkeys with:—

- (a) Normal physical conformation with no deformities and of the broad-breasted type.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) No skin barked or torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.

Hens and cocks shall be packed separately and cases branded accordingly.

*Turkeys—Grade B*

Other young hen and young cock turkeys with:—

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) No skin barked or torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.

Hens and cocks shall be packed separately and cases branded accordingly.

*Turkeys—Seconds*

- (a) Normal physical conformation.
- (b) Reasonably well fleshed and having sufficient fat to prevent dark red appearance.
- (c) No pronounced discolouration.
- (d) No skin badly barked or badly torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.

## PART III—PACKAGES, PACKING AND MARKING OF CASES

1. All dead poultry intended for sale in Great Britain or the Isle of Man, shall be packed in cases made from wood or such other material as may be approved by the Ministry, and constructed according to such specification as the Ministry may from time to time direct. Second-hand cases shall not be used.

2. Wooden cases shall be lined with clean white paper or other material of such composition as will prevent loss of condition or marketable appearance. As an alternative to lining the case, each bird may be wrapped individually.

3. Poultry shall be packed firmly and evenly in the case so as to prevent loss of condition in transit.

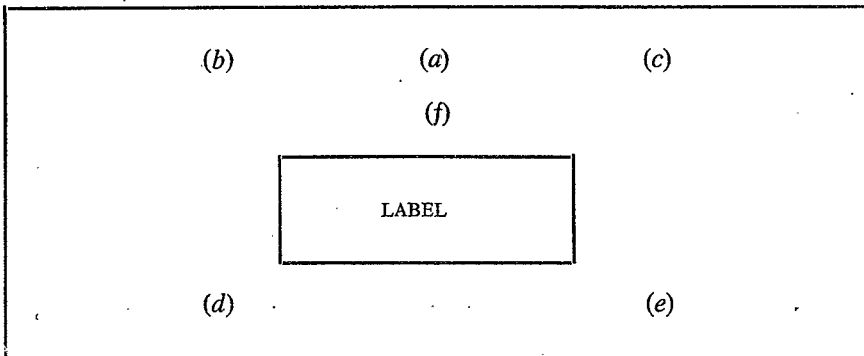
4. Only one grade of poultry shall be packed in any one case, and the maximum variation in weight of the poultry packed in any one case shall be as follows:—

- (a) any of the "Broiler" grades—a Quarter pound,
- (b) "Capon", "Chickens—Grade A", "Chickens—Selected", "Fowl—Grade A", "Fowl—Selected", "Ducklings", "Ducks—Grade A", and "Ducks—Selected"—Half a pound,
- (c) any of the "Geese" grades and any of the "Turkey" grades—two pounds.

5. In packing poultry of the grade "Broilers—Grade A", "Broilers—Grade B", "Capon", "Chickens—Grade A", all the poultry in any one case shall be of uniform colour, i.e., either white fleshed or colour fleshed.

6. Each case shall bear the correct description of the contents branded or marked on each end. The following information shall be given:—

- (a) Description and grade of poultry.
- (b) Number of birds in the case.
- (c) Net weight of poultry in the case.
- (d) Licence number of packer or permit number of producer.
- (e) Code mark showing date of packing. The code mark shall be in accordance with the code calendar issued by the Ministry.
- (f) Whether hens or cocks and the weight range—this applies only to marking of turkey cases. These markings shall be shown as indicated in the following diagram:





FOURTH SCHEDULE

FORMS

FORM No. 1

MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949

Form of Application for a Licence

To the Secretary, Ministry of Agriculture, Belfast.

I/We hereby apply for a Class licence to carry on the business of wholesale dealer(s) in poultry at

I am/We are not less than 21 years of age.

I/We enclose the sum of £ being the fee prescribed for one licence.

I/We hereby undertake in the event of a licence being granted to me/us to comply with such Regulations as the Ministry has issued or may issue from time to time, respecting the conduct of wholesale dealing in poultry.

Signature of Applicant

Full Postal Address

Date

FORM No. 2

No. ....

Form of Wholesaler's Class A Licence

MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949

This is to certify that the person(s) or firm named overleaf is/are licensed under the above-mentioned Act for

(a) the purchase, and the sale or other disposal in Northern Ireland, of poultry;

(b) the sending, subject to the provisions of Section 2 of the Act, of poultry out of Northern Ireland to Great Britain or the Isle of Man,

in accordance with the terms of the Act and the Regulations issued thereunder, in respect of premises situated at

This licence shall, unless previously revoked or suspended by the Ministry of Agriculture, or surrendered by the licence-holder, remain in force until the 30th September, 19

Date

Secretary.

No. ....

FORM No. 3

Form of Wholesaler's Class B Licence

MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949

This is to certify that the person(s) or firm named overleaf is/are licensed under the above-mentioned Act for the purchase, and the sale or other disposal in Northern Ireland, of poultry in accordance with the terms of the Act and the Regulations issued thereunder.

This licence shall, unless previously revoked or suspended by the Ministry of Agriculture or surrendered by the licence-holder, remain in force until the 30th September, 19

Date .....

.....  
Secretary.



No. ....

FORM No. 4

Form of Wholesaler's Class C Licence

MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949

This is to certify that the person(s) named overleaf is/are licensed under the above-mentioned Act for the purchase of live poultry from any producer and the sale thereof to any holder of a Class A licence or Class B licence in accordance with the Marketing of Poultry Act (Northern Ireland), 1949, and Regulations issued thereunder, in respect of premises situated at

.....  
.....

This licence shall, unless previously revoked or suspended by the Ministry of Agriculture or surrendered by the licence-holder, remain in force until the 30th September, 19

Date .....

.....  
Secretary.

FORM NO. 5

MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949

Form of Application for Permit

To the Secretary, Ministry of Agriculture, Belfast.

Full Name .....

Full Postal Address .....

.....

I/We hereby apply for a permit to send poultry to Great Britain or the Isle of Man. Particulars of the proposed consignments are as follows:—

Description of Birds	Number if live	Weight if dead	Port of Shipment	Date of Shipment

Signature of Applicant .....

Date .....

FORM NO. 6

Form of Permit

MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949

To .....

The above-mentioned is hereby authorised to consign poultry to Great Britain or the Isle of Man, in accordance with the above-mentioned Act and Regulations issued thereunder.

This permit expires on .....

Date .....

.....  
Secretary.

Serial No. ....

FORM No. 7

MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949

Return Relating to a Particular Shipment

I/We have this day despatched to .....  
 the following consignment of Northern Ireland poultry:—

Dead Poultry	Not Eviscerated		Eviscerated	
	No. of Cases	No. of Birds	No. of Cases	No. of Birds
Chickens—Poussin				
„ —other grades		Weight of Contents lb.		Weight of Contents lb.
Broilers				
Capons				
Fowl				
Ducks				
Geese				
Turkeys				
Poultry—S.S.				
Live Poultry (State Class)	No. of Birds	Signature		
		.....		
		Permit No. ....		
		Date .....		

To:—

The Secretary,  
 Ministry of Agriculture,  
 Belfast.

FORM No. 8  
**Class A Licence-Holder's Return of Consignments of Live and Dead Poultry to Great Britain or the  
 Isle of Man during the Month of .....**

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Date of Shipment	Form M.P.A.4 Serial No.	Broilers	Capons	Chickens		Fowl	Ducks	Geese	Turkeys	Poultry S.S.	Total
				Poussin	Other Chickens						
Total											

Marketing of Poultry

Amount due to the Ministry

Poussins (live and dead) .....	birds @ $\frac{1}{4}$ d. per bird = £	:	:
Other Poultry (live).....	birds @ 1d. per bird = £	:	:
Other Poultry (dead).....	lb. @ $\frac{1}{10}$ d. per lb. = £	:	:
Total amount due		= £	:

I certify that the above return is accurate and complete and I enclose the sum of £ : : being the amount due to the Ministry under the Marketing of Poultry Act (Northern Ireland), 1949, for the shipment of live and dead poultry during the month.

Signed .....

Address .....

Date .....

To:—  
 The Secretary,  
 Ministry of Agriculture,  
 Belfast.

No. 230

FORM NO. 9

Form of Receipt

Name of Licence-holder .....

Licence No. ....

Name of Seller .....

Address .....

.....

Date of Purchase .....

Class	No.	Weight (lb.)
Poussin		
Broilers		
Capons		
Chickens		
Fowl		
Ducks		
Geese		
Turkeys		
Sub-Standard Poultry		

Signed .....

EXPLANATORY NOTE

*(This note is not part of the Regulations, but is intended to indicate their general purport.)*

These Regulations repeat most of the provisions of the Marketing of Poultry Regulations (Northern Ireland) 1958, as amended. Certain changes of a technical nature have, however, been made to meet developments in the poultry industry.