

1977 No. 1805

FOOD AND DRUGS

FOOD HYGIENE

The Slaughterhouses (Hygiene) Regulations 1977*Made* - - - - 2nd November 1977*Laid before Parliament* 11th November 1977*Coming into Operation* 11th May 1978

The Minister of Agriculture, Fisheries and Food and the Secretary of State for Social Services acting jointly, in exercise of the powers conferred on them by sections 13 and 123 of the Food and Drugs Act 1955(a) as amended by section 46 of and paragraph 4 of Schedule 4 to the Slaughterhouses Act 1974(b) and of all other powers enabling them in that behalf, after consultation with such organisations as appear to them to be representative of interests substantially affected by the regulations and after reference to the Food Hygiene Advisory Council pursuant to section 82 of the Food and Drugs Act 1955 hereby make the following regulations:—

PART I

PRELIMINARY

Citation and commencement

1. These regulations may be cited as the Slaughterhouses (Hygiene) Regulations 1977, and shall come into operation on 11th May 1978, save that as respects slaughterhouses operating before 11th May 1978, regulations 3(b), 5(a), (c), (f), (h), 16(2), 17(3), 31, 34(a) and 36(a) shall come into operation on 11th November 1980.

Interpretation

2.—(1) In these regulations, unless the context otherwise requires:

“the Minister” means the Minister of Agriculture, Fisheries and Food;

“authorised officer” means an authorised officer for the purposes of section 86 of the Food and Drugs Act 1955;

“animals” means cattle, swine, sheep, horses and goats;

“carcases” includes parts of carcases;

“contravention” in relation to any provision of these regulations includes a failure to comply with that provision;

“disinfect” means to apply hygienically satisfactory chemical or physical agents or processes with the intention of eliminating micro-organisms;

 (a) 1955 c. 16(4 & 5 Eliz. 2.)

(b) 1974 c. 3.

“lairage” means (except in regulation 20) that part of a slaughterhouse used for the confinement of animals awaiting slaughter there;

“local authority” means—

- (a) as respects the City of London, the Common Council;
- (b) as respects any London borough, the council of the borough; and
- (c) as respects any district, the council of the district;

“manure pit” means a pit which is used to collect or contain dry sheep manure and which is situated beneath a self-cleaning open mesh or grating type floor in a sheep lairage;

“meat” means the flesh of animals, including fat and offal;

“occupier” means—

- (a) in relation to a slaughterhouse provided by a local authority, that local authority;
- (b) in relation to a port slaughterhouse, the occupier thereof; and
- (c) in relation to any other slaughterhouse, the holder of the slaughterhouse licence issued in relation to the premises;

“offal” means meat other than that of the carcass whether or not naturally connected to the carcass;

“operating” means in relation to any slaughterhouse, that at the material time the whole or any part of the premises is in use as a public or port slaughterhouse or is the subject of a slaughterhouse licence;

“port slaughterhouse” means a slaughterhouse forming part of an imported animals’ wharf or landing place approved by the Minister under the Diseases of Animals Act 1950(a), for the purpose of the landing of imported animals;

“slaughterhall” means that part of the slaughterhouse in which animals are slaughtered or carcasses are dressed;

“slaughterhouse” means a place for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connection therewith for the confinement of animals while awaiting slaughter there or for keeping, or subjecting to any treatment or process, products of the slaughtering of animals there; but does not include any place available in connection with a slaughterhouse and used solely for the manufacture of bacon and ham, sausages, meat pies, or other manufactured meat products, or for the storage of meat used in such manufacture;

“slaughterhouse licence” means a licence under Part I of the Slaughterhouses Act 1974 authorising the occupier of any premises to keep them as a slaughterhouse.

(2) The Interpretation Act 1889(b) shall apply to the interpretation of these regulations as it applies to the interpretation of an Act of Parliament.

(3) Any reference in these regulations to a numbered regulation or schedule shall be construed as a reference to the regulation or schedule bearing that number in these regulations.

(a) 1950 c. 36.

(b) 1889 c. 63.

PART II

CONSTRUCTION OF SLAUGHTERHOUSES

Lay-out of slaughterhouse

3. The slaughterhouse shall be arranged so as—
- (a) to provide adequate space and facilities for the efficient performance of meat inspection;
 - (b) to permit clean operations to be carried out adequately separated from those operations liable to give rise to contamination or pollution, and
 - (c) to permit the functioning of all operations under hygienic conditions.

Arrangement of lairage

4. The arrangement of the lairage shall include a lockable pen in which animals diseased or injured or suspected of being diseased or injured may be isolated from other animals.

Accommodation

5. Every slaughterhouse shall contain:—
- (a) suitable and sufficient lairage;
 - (b) suitable and sufficient space for the hanging of meat so as to allow air to circulate freely at all times between the carcasses;
 - (c) suitable and sufficient refrigerated accommodation for the storage of meat, unless all meat is to be removed from the slaughterhouse within 48 hours of slaughter of the animals from which the meat is derived;
 - (d) suitable and sufficient covered accommodation and facilities apart from the slaughterhall and hanging space for the emptying and cleaning of stomachs and intestines;
 - (e) suitable, sufficient and separate facilities capable of being securely locked for the isolation of meat requiring further examination by an authorised officer; in the case of slaughterhouses operating for the first time after 10th May 1978 such facilities shall also be refrigerated wherever reasonably practicable;
 - (f) suitable, sufficient and separate accommodation for the preparation of casings and tripe where such preparation is carried out on the premises;
 - (g) suitable and sufficient accommodation for the retention, locked away from all other meat, of all meat rejected as being unfit for human consumption;
 - (h) suitable, sufficient and separate accommodation for the storage of hides and skins unless they are to be collected and taken away daily;
 - (i) suitable and sufficient accommodation, not being any part of the premises which may at any time contain meat, where persons working in the slaughterhouse may change their clothes; and
 - (j) in the case of slaughterhouses operating for the first time after 10th May 1978 suitable, and sufficient space and facilities to enable livestock vehicles thoroughly to be cleaned and disinfected.

Lighting and ventilation

6.—(1) Every slaughterhouse shall be provided with well distributed artificial light of an overall intensity of not less than 220 lux throughout the slaughterhall and workrooms, provided that, at places where meat inspection is carried out, the overall intensity of artificial light shall not be less than 540 lux.

(2) The artificial light referred to in paragraph (1) of this regulation must be such that it does not distort the natural colour of meat.

7.—(1) Every slaughterhouse shall be provided with suitable and sufficient means of ventilation to the external air, except in the case of a humidity-controlled or temperature-controlled chamber.

(2) All ventilating apparatus shall at all times be kept in good operational working order.

Cleanliness and repair

8. The rooms used for the preparation and storage of meat shall be constructed so as to prevent, as far as is reasonably practicable, the entry of birds and any risk of infestation by vermin and insects.

9.—(1) The interior wall surfaces of any rooms provided for the purposes of regulations 5(d) and 5(g) and all workrooms, hanging rooms and slaughterhalls shall be faced with smooth durable impervious and washable material, which shall be of a light colour, up to a height of not less than 3 metres from the floor or the full height of the room whichever is the lower, except that in the case of rooms used solely for cutting or boning meat or the packing of cut or boned meat such height requirement shall be not less than 2 metres. In the case of slaughterhouses operating before 11th May 1978 the height requirement for such wall surfaces in rooms provided for the purposes of regulation 5(g) and all workrooms, hanging rooms and slaughterhalls shall until 11th November 1980 be 1.8 metres; except that where carcasses may come into contact with any wall at a level higher than 1.8 metres from the floor the facing requirements shall be continued up to such higher level; and until 11th November 1980 such surfaces shall not be compulsory in rooms provided for the purposes of regulation 5(d).

(2) In the case of slaughterhouses operating for the first time after 10th May 1978 the angles between the floor and wall surfaces referred to in sub-paragraph (1) of this regulation and also the angles between all adjacent wall surfaces shall be rounded.

10. All ceilings and, where there are no ceilings, the interior surfaces of roofs and all interior surfaces not referred to in regulations 9 or 11 shall be so constructed and finished as to minimise condensation, mould development, flaking and the lodgment of dirt, and shall be kept in such good order, repair and condition as to enable them to be thoroughly cleaned.

11. All floors in lairages, slaughterhalls, workrooms, hanging rooms and any rooms provided for the purposes of regulations 5(d) and 5(g) shall be of impervious non-slip material, so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned; and floors in slaughterhalls and workrooms shall be laid so as to have a fall of not less than 5 centimetres in every 3 metres (i.e. a gradient of 1 in 60).

12. Every slaughterhouse shall be so constructed and maintained as to prevent the deposit, flow or seepage of solids or liquids on to adjacent property.

Drains

13. There shall be provided in and in connection with every slaughterhouse satisfactory drainage, with traps for solids, which shall be maintained in proper working order, and no fresh air intake or ventilation pipe included in the soil drainage system shall be located inside any slaughterhouse building.

Supply of water

14.—(1) There shall be provided and maintained for use in connection with every slaughterhouse—

- (a) a sufficient, clean and wholesome supply of water available at an adequate pressure throughout the premises; and
- (b) a sufficient clean, wholesome and constant supply of hot water under adequate pressure available in the slaughterhall and workrooms during working hours, save that until 11th November 1980 in slaughterhouses operating before 11th May 1978 an existing hot water supply which is not constant or not under pressure may continue to be used.

(2) Water which is not clean and wholesome shall be kept separate from other water supplied and shall be clearly identified; pipes conveying water which is not clean and wholesome shall be clearly identified.

(3) Water stored in slaughterhouses shall be contained in covered tanks which shall be maintained in a clean state.

15.—(1) Every sanitary convenience in a slaughterhouse shall be supplied with water by means of a suitable flushing appliance and the room in which the convenience is situated shall not communicate directly with the slaughterhall, workrooms or hanging rooms or any room provided for the purpose of regulation 5(g).

(2) Those parts of slaughterhouses containing sanitary conveniences shall be suitably and sufficiently lighted and adequately ventilated, and shall be constructed so as to ensure that offensive odours from sanitary conveniences do not penetrate to any part of the slaughterhouse which may at any time contain meat.

16.—(1) There shall be provided within every slaughterhouse, and at places readily accessible to the workrooms and sanitary conveniences, suitable facilities adequately supplied with hot and cold or warm running water at a suitable temperature for the washing of hands by persons working in the slaughterhouse.

(2) The hand-washing facilities referred to in sub-paragraph (1) of this regulation shall be situated—

- (a) as close as possible to the work-stations of persons in the slaughterhouse; and
- (b) within those parts of the slaughterhouse containing sanitary conveniences;

and any taps supplying wash-hand basins shall not be operable by hand or arm.

PART III**EQUIPMENT**

17.—(1) The equipment and fittings in slaughterhalls and workrooms shall be of a durable and impervious material resistant to corrosion and of such construction as to enable them to be kept clean, and in particular such items as chopping blocks, cutting surfaces, brooms and the handles of implements (including knife handles) shall not be of wood.

(2) In slaughterhalls and workrooms suitable and sufficient facilities for the cleaning and disinfection of knives and other equipment shall be provided and be situated as close as possible to the work-stations of all those who are required by these regulations regularly to clean and disinfect the knives and other equipment with which they work.

(3) Every slaughterhouse shall have a suitable system of overhead rails for the hygienic handling of carcasses following upon the dressing process and in the case of slaughterhouses operating for the first time after 10th May 1978 the overhead rails shall be so positioned that meat hanging from such rails does not come into contact with any walls or other surfaces, pillars, columns, doors or floors.

(4) Where receptacles are furnished for holding blood before removal from the slaughterhouse, such receptacles shall be provided with closely fitting covers.

(5) Suitable and sufficient receptacles with closely fitting covers shall be provided for the removal from the slaughterhouse of stomachs, intestines and trimmings.

(6) Suitable and sufficient receptacles with closely fitting covers shall be provided for collecting and removing from every slaughterhouse all garbage, filth, and refuse; save that if such receptacles are insufficient for holding all manure, a manure bay shall be provided. Manure bays and pits shall have impervious walls and floors and be drained to suitable outlets.

(7) Suitable and sufficient separate covered containers shall be provided for:—

- (a) inedible fats; and
- (b) horns and hooves.

(8) Suitable and sufficient receptacles shall be provided in slaughterhalls for holding all meat rejected as being unfit for human consumption; such receptacles shall be used only for holding meat unfit for human consumption and shall be clearly marked to that effect.

First-aid materials

18. Suitable and sufficient bandages, dressings, including waterproof dressings, and antiseptic for first-aid treatment shall be provided and maintained in every slaughterhouse premises, in a readily accessible position, for the use of persons engaged in the slaughterhouse.

PART IV

HYGIENIC PRACTICES

Admission of animals and carcasses to a slaughterhouse

19.—(1) No person shall bring or permit to be brought into a slaughterhouse any animal which he knows or suspects to be diseased or injured unless—

- (a) such animal is accompanied by a veterinary certificate containing the information set out in paragraph 1 of Schedule 1 and such certificate shall be handed immediately on arrival to the authorised officer:

Provided that such certificate shall not be required in the case of injury if the injury is of recent origin:

Provided further that in the case of a bovine animal which has failed a test for brucellosis or tuberculosis this sub-paragraph shall be deemed to have been complied with in so far as either of these diseases is concerned if the animal is accompanied either by a form signed by an officer of the Minister indicating that the animal has failed a test for brucellosis, or by a licence issued by an officer of the Minister authorising the movement of the animal to the slaughterhouse in question, as the case may be; and

(b) either—

- (i) such animal on arrival at the slaughterhouse is slaughtered without delay; or
- (ii) he takes such animal or causes it to be taken to that part of the lairage provided for the isolation of such animals.

(2) No person shall bring or permit to be brought into or to remain in a slaughterhouse the carcase of any animal which has died or has been killed and not bled unless such animal died in transit to the slaughterhouse, in which case it shall be removed from the slaughterhouse immediately following the carrying out of any necessary examination performed under the Diseases of Animals Act 1950(a).

(3) Subject to the provisions of paragraph (2) of this regulation, no person shall bring or permit to be brought into or to remain in a slaughterhouse any undressed carcase unless it is accompanied by a veterinary certificate containing the information set out in paragraph 2 of Schedule 1:

Provided that the undressed carcase of a sheep or lamb may be brought into a slaughterhouse without such a certificate if it is accompanied by a written declaration from the owner or the person in charge of the animal at the time of its slaughter, stating—

- (i) the reason for its slaughter;
- (ii) that it has not recently been treated by a veterinary surgeon; and
- (iii) particulars of any drug or medicine recently administered to the animal.

20.—(1) In this regulation “lairage” means any covered lairage forming part of a slaughterhouse used for the confinement of animals awaiting slaughter there, but does not include any field, pasture or other open lairage forming part of any slaughterhouse or otherwise.

(2) No person shall keep or permit to be kept in any lairage for a period exceeding 72 hours any animal intended for slaughter unless—

- (a) an authorised officer gives his consent in special circumstances that such animal may be kept in a lairage for a period exceeding 72 hours, and
- (b) such animal is kept in that part of the lairage provided for the isolation of animals which are diseased or injured or suspected of being diseased or injured, and isolated from all other animals in respect of which no such consent has been given.

21. No person shall bring into, or permit to be brought into or to remain in a slaughterhouse the dressed carcase of an animal slaughtered elsewhere than in a slaughterhouse unless—

- (a) the carcase (with or without its offal) is accompanied by a certificate of an authorised officer certifying that the carcase and its offal have been inspected and passed as fit for human consumption; or

- (b) the carcase is accompanied by its offal, including the stomach and intestines, and by a veterinary certificate containing the information set out in paragraph 2 of Schedule 1.

22. No person shall bring into, or permit to be brought into or remain in a slaughterhouse any animal (other than a working dog or horse) or domestic bird not intended for slaughter for human consumption; and no person shall bring any working dog into or permit any such dog to be brought into or remain in any part of the slaughterhouse used for the dressing of carcases or the preparation or storage of meat or for the keeping of blood intended for human consumption.

Hygiene of premises and equipment

23. The occupier of every slaughterhouse shall keep it or cause it to be kept in such a state of cleanliness and otherwise so conduct it as to prevent the risk of contamination of any meat therein or of any blood intended for human consumption, and in particular shall ensure that—

- (a) receptacles provided for holding blood intended for human consumption are clearly identified and used for no other purpose;
- (b) receptacles (other than manure bays or pits) which contain blood, garbage, filth or refuse are kept covered with closely fitting covers;
- (c) fixtures, fittings and equipment are kept clean;
- (d) scalding tanks are emptied and washed out as often as is reasonably necessary and thoroughly cleaned at the end of each working day;
- (e) pithing rods, if used, are made of impervious material and kept clean and disinfected between use on each animal; and
- (f) meat and the base of receptacles which contain or may at any time contain meat intended for human consumption are not allowed to come into contact with the floor.

24. No person shall use in a slaughterhouse any water which is not clean and wholesome except for the purpose of fire precautions or the operation of refrigerators or steam boilers.

25. No person shall bring into or keep in any part of a slaughterhouse containing meat any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved to that part of the slaughterhouse.

26. The occupier of every slaughterhouse shall—

- (a) cause the interior surfaces of any room in which meat or by-products are handled, stored or packaged, and any room used for the retention of meat rejected as being unfit for human consumption to be kept clean and in such condition as to prevent the absorption of any blood, refuse, filth or other offensive matter;
- (b) cause the slaughterhall floor and the wall surfaces or facings referred to in regulation 9(1) to be washed down frequently while slaughtering and dressing is taking place and thoroughly cleaned when slaughtering and dressing is completed for the day;
- (c) cause every sanitary convenience in the slaughterhouse and the room in which it is situated to be kept clean and every such sanitary convenience to be maintained in efficient working order and to be provided with an adequate supply of toilet paper held in a suitable fitting;

- (d) cause a clearly legible notice requesting users to wash their hands after using the convenience to be affixed and maintained in a prominent position near every sanitary convenience;
 - (e) ensure that—
 - (i) every wash-hand basin be kept clean and in good working condition;
 - (ii) disposable towels, which shall be used only once, are provided in a suitable container and a receptacle is provided for used towels;
 - (iii) nail brushes and sufficient supplies of soap or other detergent are provided; and
 - (iv) the washing facilities described in this sub-paragraph are not used for any purpose other than for securing the personal cleanliness of the user;
 - (f) ensure that no garbage, filth or refuse whether solid or liquid is deposited or allowed to accumulate in a slaughterhouse except so far as may be unavoidable for the proper carrying on of the business therein;
 - (g) ensure that the slaughterhouse is at all times when in use adequately lighted and when artificial lighting is employed that it meets the requirements of regulation 6;
 - (h) ensure that the slaughterhouse is at all times adequately ventilated;
 - (i) cause the lairage to be kept clean; and
 - (j) cause the accommodation referred to in regulation 5(i) to be kept clean.
- 27.** No person shall take any meat or blood, or any item of equipment which might come into contact with meat or blood, into a room or other place which contains a sanitary convenience.
- 28.** The occupier of every slaughterhouse shall—
- (a) take all reasonable steps to prevent the presence of flies in and about the slaughterhouse and for this purpose shall cause—
 - (i) manure in manure bays to be dusted with a suitable contact insecticide at least once in every 24 hours from March to October inclusive, save that for manure pits such dusting shall not be compulsory;
 - (ii) walls enclosing bays (but not pits) containing manure and any wall surfaces exposed to the sun near or adjacent to such bays to a minimum height of 3 metres from the ground to be treated at intervals of no longer than a month from March to October inclusive by spraying with a suitable contact insecticide which has residual insecticidal properties; and
 - (iii) manure collected in manure pits to be kept in a dry state until its removal from the slaughterhouse; and
 - (b) take all reasonable steps to keep the premises clear of birds, vermin and insects and take immediate steps to remove any which may be present.

Slaughtering processes

29. The occupier of every slaughterhouse shall cause any animals which are known or suspected to be diseased to be slaughtered and dressed either at a different time or in a different place from other animals.

30. The occupier of every slaughterhouse shall, unless separate accommodation for the slaughter and dressing of pigs exists, ensure that pigs are slaughtered at separate times from other animals; where cattle or sheep are slaughtered following the slaughter of pigs the occupier shall ensure that thorough cleaning of the slaughterhall takes place following the slaughter of such pigs.

31. The occupier of every slaughterhouse shall ensure adequate separation of the clean operations in the slaughterhouse from those operations liable to give rise to contamination or pollution, so as to achieve the functioning of all operations under hygienic conditions.

32. Any person who slaughters or causes to be slaughtered any animal shall ensure that—

- (a) any blood which is not immediately swilled down a drain is collected in receptacles whether or not such blood is intended for human consumption; and
- (b) evisceration is carried out without delay and that subject to the requirements of meat inspection the stomachs and intestines of slaughtered animals are removed from the slaughterhall unopened as soon as possible after they have been separated from the carcass and that they are not opened or cleaned in any part of the premises which contains blood intended for human consumption or any meat other than stomachs or intestines; such stomachs and intestines are removed from the slaughterhall in such a manner that they do not come into contact with the floor.

33. The occupier of every slaughterhouse shall ensure that carcasses in the hanging space are so hung as to allow air to circulate freely between them at all times.

34. The occupier of every slaughterhouse shall ensure that—

- (a) all meat held in the slaughterhouse for 48 hours or more is placed in refrigerated accommodation; and
- (b) meat requiring further examination by an authorised officer is placed in the accommodation referred to in regulation 5(e).

35. The occupier of every slaughterhouse shall—

- (a) cause meat rejected as being unfit for human consumption to be removed as soon as possible to the accommodation provided for the retention of such meat; and
- (b) ensure that such accommodation is kept locked except when it is necessarily opened for the reception or removal of unfit meat or at the request of an authorised officer for the purpose of the examination and seizure of meat.

36. The occupier of every slaughterhouse and any person who slaughters or causes to be slaughtered any animal shall ensure that meat is adequately protected from the risk of contamination at all stages of the slaughtering and dressing processes and during storage, and in particular he shall ensure that—

- (a) bleeding and dressing processes are not carried out on the floor and that no carcass comes into contact with the floor or with surfaces on which slaughtermen normally stand in any part of the slaughterhall;
- (b) during the dressing process adequate precautions are taken to reduce to a minimum the risk of discharge of materials and fluids from the alimentary tract, urinary bladder and uterus of any animal;
- (c) offal for human consumption is removed from the carcass in such a way as to avoid contamination of the offal or the carcass;
- (d) during the skinning of any cow the teats are not excised and are left intact for removal with the udder from the carcass; and

- (e) no incision is made into the substance of any udder except by or on the direction of an authorised officer.

37. The occupier of every slaughterhouse shall—

- (a) cause every hide and skin to be removed from any part of the slaughterhouse containing any meat or containing any blood intended for human consumption as soon as possible after it has been separated from the carcass, every such hide and skin being removed from the slaughterhall in such a way that it does not come into contact with the floor; and

(b) ensure that—

- (i) pigs which are not completely flayed after bleeding are de-haired;
- (ii) immediately after completion of bleeding all cattle and horses are completely flayed, including the heads thereof, save that when the retention of the ears on the head is necessary for any certification purpose they shall be removed immediately after certification;
- (iii) the horns of cattle are removed at the time of flaying;
- (iv) immediately after completion of bleeding all sheep and goats are completely skinned, save that—

subject to the provisions of sub-paragraphs (v) and (vi) of this paragraph of this regulation, the heads of sheep need not be skinned;

Provided that unskinned heads are removed from the carcass at the time of skinning of the carcass; and

Provided further that when the retention of the ears of sheep is necessary for certification purposes, each carcass shall be presented separately and the ears shall be removed immediately after certification;

- (v) not later than 11th November 1979 where the heads of sheep are intended for human consumption such heads are skinned;
- (vi) not later than 11th November 1982 the heads of all sheep are skinned whether or not intended for human consumption; and
- (vii) there is no contact between the skin of any animal and any offal or flayed carcass and that there is no placing of the unskinned head of any sheep in any room containing meat.

Personal hygiene and conduct

38.—(1) Subject to the provisions of this regulation, as soon as any person engaged in or about any slaughterhouse in the handling of meat or the handling of blood intended for human consumption becomes aware that he is suffering from, or is the carrier of, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery, or any staphylococcal infection likely to cause food poisoning, he shall forthwith give notice of the fact to the occupier or person in charge of the slaughterhouse and such occupier or person in charge, as the case may be, shall immediately after the receipt of the notice, notify the proper officer of the district in which the slaughterhouse is situated to the same effect.

(2) Where the person required to give the notice referred to in paragraph (1) of this regulation is himself the occupier or person in charge of the slaughterhouse he shall immediately notify the proper officer of the district in which the slaughterhouse is situated.

39. Any person while engaged in or about any slaughterhouse in the handling of meat or the handling of blood intended for human consumption shall wear boots and overalls or other suitable protective clothing, including covering for the hair of the head, all of which articles shall be washable and be kept as clean as is reasonably practicable; any person liable to come into contact with any meat or such blood in a slaughterhouse shall wear adequate protective clothing.

40. Any person who engages in the handling of meat or the handling of blood intended for human consumption or who is liable to come into contact with meat or such blood in or about any slaughterhouse shall while so engaged or so liable—

- (a) keep as clean as may be reasonably practicable by thorough and frequent washing all parts of his person which are liable to come into contact with the meat or blood;
- (b) keep as clean as may be reasonably practicable all parts of his clothing, overclothing or overalls; and
- (c) keep any sores, open cuts or abrasions on any exposed part of his person covered with a suitable waterproof dressing.

41. No person shall use tobacco (including snuff) in any part of a slaughterhouse containing meat or blood or while he is handling any meat or blood.

42. Any person who has been in physical contact with any animal which he knows or suspects to be diseased or who has handled any meat or blood which he knows or suspects to be diseased shall immediately thereafter wash with hot water and soap or other detergent all parts of his person which may have come into contact with such animal, meat or blood.

43. No person shall—

- (a) change his clothes in any part of the slaughterhouse containing meat;
- (b) urinate, defecate or spit in a slaughterhouse except in a sanitary convenience;
- (c) when stirring any blood intended for human consumption permit his hand or other part of his person to come into contact with such blood;
- (d) inflate in any manner the carcase or any part whatsoever of any animal intended for human consumption, save that this shall not apply in the case of the slaughter by the Jewish method of animals intended as food for Jewish persons provided that any organs so inflated are not intended for human consumption; and
- (e) use in a slaughterhouse any knife, scabbard, sharpening steel, chopper or saw that has been used in a knacker's yard.

44. Any person using any knife, scabbard, sharpening steel, chopper, saw or other equipment coming into contact with meat in a slaughterhouse shall ensure that it is thoroughly cleaned and disinfected in water at a temperature of not less than 82°C—

- (a) frequently during the course of each working day;
- (b) immediately after any contact with meat known or suspected to be diseased;
- (c) before re-use after any break in work; and
- (d) at the end of each working day.

45. No person shall in a slaughterhouse wipe down any carcase or any offal.

46. Every person coming to a slaughterhouse from a knacker's yard shall before handling any meat intended for human consumption or blood intended for human consumption thoroughly wash all parts of his person that may come into contact with such meat or blood and change into clean protective clothing as provided by regulation 39.

Removal of refuse and by-products

47. The occupier of every slaughterhouse shall cause—

- (a) the contents of every receptacle or bay containing manure, and every receptacle referred to in regulation 23(b) to be removed from the slaughterhouse as often as may be necessary to prevent a nuisance and in any event at least once in every 2 days and after the contents have been so removed he shall cause the receptacle or bay to be thoroughly cleaned before being used again, save that the contents of manure pits may remain more than 2 days provided that he causes the contents to be kept dry, the lairages to be operated in a hygienic manner and the pits whenever emptied to be thoroughly cleaned before re-use;
- (b) in the case of slaughterhouses referred to in regulation 5(j) all livestock vehicles for which he is responsible to be cleaned thoroughly after use;
- (c) by-products of slaughtering not intended for human consumption, including hides and skins, to be removed from the slaughterhouse as often as may be necessary to prevent a nuisance and in any event at least once in every 2 days; and
- (d) hides and skins to be collected and taken away daily from the slaughterhouse unless they are kept in separate accommodation.

PART V

Offences

48.—(1) If the occupier of any slaughterhouse fails to comply with any provisions contained in Parts II and III of these regulations he shall be guilty of an offence.

(2) If the occupier of any slaughterhouse fails to comply with any provisions contained in Part IV of these regulations which impose obligations upon him he shall be guilty of an offence against these regulations.

(3) If the occupier of a slaughterhouse fails to take all reasonable steps to secure the compliance of any person employed by him or any person admitted to the slaughterhouse with any provisions of these regulations he shall be guilty of an offence against these regulations.

(4) If any person fails to comply with any provisions of these regulations which impose obligations on him he shall be guilty of an offence against these regulations.

49. Section 113 of the Food and Drugs Act 1955 (which relates to a contravention due to some person other than the person charged) shall apply for the purposes of these regulations as if references therein to proceedings taken or brought under that Act included references to proceedings taken or brought for an offence under these regulations.

Enforcement

50. Each local authority shall enforce and execute the provisions of these regulations in their district.

Penalties

51.—(1) Any person guilty of an offence against these regulations shall be liable to a fine not exceeding £100 or to imprisonment for a term not exceeding three months, or to both, and, in the case of a continuing offence, to a further fine not exceeding £5 for each day during which the offence continues after conviction.

(2) If a person convicted of an offence against these regulations is the holder of a licence under Part I of the Slaughterhouses Act 1974, in respect of the premises where the offence was committed, the court may, in addition to any other punishment, cancel that licence.

Revocation

52. The regulations specified in column 1 of Schedule 2 are hereby revoked to the extent respectively specified in relation thereto in column 3 of that Schedule.

In Witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed on 31st October 1977.

(L.S.)

John Silkin,
Minister of Agriculture, Fisheries and Food.

David Ennals,
Secretary of State for Social Services.

2nd November 1977.

Regulations 19(1)(a), (3)
and 21(b)

SCHEDULE 1

INFORMATION TO BE CONTAINED IN VETERINARY CERTIFICATES

1. To accompany a live animal which is known or suspected to be diseased or injured (Regulation 19(1) (a)).

- (a) Name and address of owner of animal.
- (b) Description of animal and identification marks.
- (c) Date and time of clinical examination.
- (d) Signed statement, as follows:—

It is my opinion, after making due enquiries and taking and testing any necessary samples, that this animal is not affected with any disease or condition liable to render the whole carcase unfit for human consumption and to the best of my knowledge and belief has not received any medicament, antibiotic or chemotherapeutic which might do likewise.

- (e) Signature, status and date.

2. To accompany carcasses, undressed or dressed (Regulations 19(3) and 21(b)).

- (a) Name and address of owner of carcase.
- (b) Description of carcase and identification marks.
- (c) Reason for the slaughter of the animal.
- (d) Signed statement, as follows:—

It is my opinion, after making due enquiries and taking and testing any necessary samples, that the animal from which this carcase was produced was not affected with any disease or condition liable to render the whole carcase unfit for human consumption and to the best of my knowledge and belief had not received any medicament, antibiotic or chemotherapeutic which might do likewise.

- (e) Signature, status and date.

Regulation 52

SCHEDULE 2

Column 1 Regulations revoked	Column 2 References	Column 3 Extent of revocation
The Slaughterhouses (Hygiene) Regulations, 1958.	S.I. 1958/2168 (1958 I, p. 1182).	The whole regulations.
The Slaughterhouses (Hygiene) (Amendment) Regulations, 1959.	S.I. 1959/1543 (1959 I, p. 1344).	The whole regulations.
The Food and Drugs (Legal Proceedings) Regulations 1962.	S.I. 1962/1287 (1962 II, p. 1378).	Regulation 4.
The Slaughterhouses (Hygiene) (Amendment) Regulations 1966.	S.I. 1966/1318 (1966 III, p. 3649).	The whole regulations.

EXPLANATORY NOTE

(This Note is not part of the Regulations.)

These Regulations made jointly by the Minister of Agriculture, Fisheries and Food and the Secretary of State for Social Services apply to England and Wales only and come into operation on 11th May 1978. They revoke and re-enact with modifications and additions the Slaughterhouses (Hygiene) Regulations 1958, the Slaughterhouses (Hygiene) (Amendment) Regulations 1959 and the Slaughterhouses (Hygiene) (Amendment) Regulations 1966. They also revoke and re-enact Regulation 4 of the Food and Drugs (Legal Proceedings) Regulations 1962.

The Regulations are designed to ensure that slaughterhouse construction, operation and handling of meat are hygienic. They impose upon slaughterhouse operators and others requirements as to construction, layout, drainage, equipment, maintenance, cleanliness, ventilation, lighting, water supply, management and personal hygiene. Certain of the new requirements will not apply to existing slaughterhouses until 11th November 1980.

The Regulations are to be enforced and executed by local authorities and apply the maximum penalties provided for in Section 106 of the Food and Drugs Act 1955.

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