

STATUTORY INSTRUMENTS

1978 No. 1273 (S. 115)

FOOD AND DRUGS

FOOD HYGIENE

The Slaughterhouse Hygiene (Scotland) Regulations 1978

Made - - - - 22nd August 1978

Laid before Parliament 7th September 1978

Coming into Operation 1st January 1979

In exercise of the powers conferred on me by sections 13 and 56 of the Food and Drugs (Scotland) Act 1956(a), and of all other powers enabling me in that behalf, after consultation with such organisations as appear to me to be representative of interests substantially affected by these regulations and after reference to the Scottish Food Hygiene Council in accordance with section 25(4) of that Act, I hereby make the following regulations:—

PART I

PRELIMINARY

Citation and commencement

1. These regulations may be cited as the Slaughterhouse Hygiene (Scotland) Regulations 1978 and shall come into operation on 1st January 1979.

Interpretation

2.—(1) In these regulations, unless the context otherwise requires, the following expressions have the meanings hereby respectively assigned to them:—

“animal” (except in regulation 51) means cattle, sheep, goats, swine and horses;

“carcase” means the carcase of an animal and includes part of a carcase;

“contamination” includes contamination by human beings and their clothing, and by animals, insects and birds, and “contaminating” shall be construed accordingly;

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

“equipment” includes apparatus and utensils;

“knacker’s yard” means any building or place used for the business of killing animals whose flesh is not intended for sale for human consumption, and includes any building or place used for the dressing or processing of the meat of such animals;

(a) 1956 c. 30.

“lairage” means any premises, yard or forecourt used for the confinement of animals awaiting slaughter, which forms part of, or is used in connection with, slaughterhouse premises but does not include any field or pasture so used;

“local authority” means the council of a district or islands area;

“meat” means the whole or any part of the carcase of any animal (other than the hide, hooves and horns thereof and, except in the case of dehaired pigs, the skin thereof) and includes the offal or blood derived therefrom;

“meat inspector” and “veterinary meat inspector” have the same meanings respectively as in the Food (Meat Inspection) (Scotland) Regulations 1961(a);

“new slaughterhouse” means premises which were first used as a slaughterhouse on or after 1st January 1979;

“offal” means the head and the organs and viscera, whether or not naturally connected to the carcase, of a slaughtered animal;

“slaughter” in relation to any animal means the killing of that animal with the intent that the whole or any part of the meat derived from it shall be sold for human consumption and “slaughtered” and “slaughtering” shall be construed accordingly;

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

“slaughterhouse” means any premises used for slaughtering animals, and includes any place used in connection therewith, but does not include any place used in connection with a slaughterhouse 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;

“wash-basin” includes a wash-bowl and a washing fountain;

“workroom” means any part of a slaughterhouse, other than a slaughterhall, in which meat is handled, hung or stored;

(2) In determining for the purposes of these regulations whether in any circumstances a risk of contamination to any meat to which these regulations apply is involved, regard shall be had—

(a) to the extent to which the meat in question is susceptible to contamination in these circumstances; and

(b) where the meat in question is wrapped meat, to the manner and material in which it is wrapped.

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

(4) 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) S.I. 1961/243.

(b) 1889 c. 63.

PART II

CONSTRUCTION AND EQUIPMENT OF SLAUGHTERHOUSES

Lairages

3.—(1) Subject to regulation 58, every slaughterhouse shall have a suitable and sufficient lairage.

(2) Subject to the provisions of the Slaughter of Animals (Scotland) Acts 1928 to 1954(a) and of any regulations made thereunder, the layout of, and arrangements for dealing with animals in, a lairage shall be such as to enable any animal confined therein which is suffering, or suspected to be suffering, from any disease to be isolated in a lockable pen.

(3) In any part of the lairage which is enclosed (including any part having a roof covering only) artificial lighting adequate to enable the inspection of animals in it shall be provided.

General provisions for slaughterhouses

4. The layout, design and arrangement of a slaughterhouse shall be such as to enable the operations conducted in the slaughterhouse to be carried out under hygienic conditions and, in particular, to permit clean operations to be carried out adequately separated from operations liable to give rise to contamination or pollution.

5. Without prejudice to the generality of the last foregoing regulation, and subject to regulation 58, suitable and sufficient provision shall be made in every slaughterhouse:—

- (a) for the separation of workrooms from slaughterhalls;
- (b) for the bleeding, flaying and evisceration of slaughtered animals in such a manner that they do not come into contact with the floor or with surfaces on which any person normally stands;
- (c) for the handling of dressed carcasses on overhead rails;
- (d) for the hanging of dressed carcasses in such a manner as will:—
 - (i) permit air to circulate freely at all times round the carcasses;
 - (ii) ensure that no part of any carcass shall come into contact with the floor or walls;
- (e) for the emptying and washing of stomachs and intestines in covered and enclosed accommodation separate from the slaughterhall and from any other workroom;
- (f) for the dressing and further processing of casings and tripe, where this is carried out, in accommodation separate from the slaughterhall and from any other workroom; and, in new slaughterhouses where such dressing and processing is carried out, for the dressing and processing of casings in accommodation separate from that used for the dressing and processing of tripe;
- (g) to enable meat intended for human consumption which is to be held for more than 48 hours to be stored in refrigerated accommodation;

(a) 1928 c. 29; 1953 c. 27; 1954 c. 59.

- (h) for the isolation in separate lockable accommodation, which accommodation shall, in new slaughterhouses, be refrigerated, of meat awaiting inspection by, or subject to instructions by, a veterinary meat inspector in accordance with regulation 9 of the Food (Meat Inspection) (Scotland) Regulations 1961;
- (i) for the retention in separate lockable accommodation of all meat which is unfit for human consumption;
- (j) for the storage of hides, skins, hooves and horns in separate covered accommodation or in such containers as are after mentioned, and for the storage of fats and other materials not intended for human consumption in containers, constructed of impervious material and having closely fitting lids or covers constructed of such material, elsewhere than in the slaughterhall or any workroom;
- (k) for enabling persons employed in the slaughterhouse to change their clothing and footwear and to keep clothing and footwear not worn by them in the slaughterhouse in adequate and suitable accommodation provided for the purpose, such accommodation not being in the slaughterhall or in any workroom;
- (l) in new slaughterhouses, for the effective cleaning and disinfecting of livestock vehicles;
- (m) for facilitating the inspection of meat, including in particular the making available of changing accommodation and washing facilities for the use of persons carrying out such inspections;

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

(2) The artificial lighting referred to in paragraph (1) of this regulation shall be such as will not distort the natural colour of the meat.

7. Every slaughterhouse shall be provided throughout, other than in humidity-controlled or temperature-controlled chambers, with suitable and sufficient means of ventilation to the external air.

8.—(1) The ceiling, or where there is no ceiling the interior of the roof, and surfaces of all other interior parts of a slaughterhouse shall be so designed and constructed as to prevent, so far as possible, condensation of moisture, the growth of mould, and the accumulation of dirt thereon or the flaking of material therefrom.

(2) Without prejudice to paragraph (1) above and subject to paragraph (3) below, the interior walls of slaughterhalls and workrooms shall be faced to a height of not less than 3 metres from the floor (or, in the case of rooms used solely for cutting and boning, to a height of not less than 2 metres from the floor) with smooth hard impervious material of a light colour; and any other part of the interior walls with which meat may come into contact shall be similarly faced.

(3) Until 31st August 1981 paragraph (2) above shall apply to slaughterhouses other than new slaughterhouses as if there were substituted for the words "not less than 3 metres" the words "not less than 1.8 metres", and as if the

words “(or, in the case of rooms used solely for cutting and boning, to a height of not less than 2 metres from the floor)” were deleted.

9.—(1) All floors in lairages, slaughterhalls and workrooms shall be composed of impervious non-slip material and all floors in a slaughterhouse shall be so constructed as to enable them to be thoroughly cleaned.

(2) The floor of slaughterhalls and workrooms and, in new slaughterhouses, the floor of lairages, shall be laid so as to have a fall of not less than 5 centimetres in every 3 metres.

(3) In slaughterhouses other than new slaughterhouses the interior walls of slaughterhalls and workrooms shall be rounded at the junction with the floor; and in new slaughterhouses the interior walls of lairages, slaughterhalls and workrooms shall be rounded at the junctions with adjoining walls and at the junction with the floor.

10. Every part of a slaughterhouse shall be so constructed as to prevent, so far as is reasonably practicable, the entry of birds and any risk of infestation by vermin and insects.

11. Any forecourt or yard forming part of, or used in connection with, a slaughterhouse shall be so constructed and maintained as to enable it to be readily cleaned.

12. Every dungstead provided for use in connection with a slaughterhouse shall have impervious walls and an impervious floor capable of being readily cleaned and shall be drained to an outlet capable of carrying away all effluent.

Water supply, drainage, sanitation and washing facilities

13.—(1) Subject to regulation 58, a piped supply of wholesome water under pressure shall be provided in a slaughterhouse sufficient in quantity to enable the provisions of these regulations requiring the use of water to be complied with.

(2) An adequate and wholesome supply of piped hot water shall be provided, and shall be available during working hours so as to be readily accessible for use, in every slaughterhall and workroom (other than in refrigerated accommodation or in accommodation provided in accordance with regulations 5(h) and 5(i) of these regulations) and in any part of a slaughterhouse in which washing facilities are provided for the personal use of persons employed in the slaughterhouse.

(3) Any tanks in the slaughterhouse used to store water shall be covered and shall be maintained in a clean state.

14.—(1) Water which is not wholesome may be used only:—

- (a) for the production of steam provided that the pipes installed for this purpose do not permit such water to be used for any other purpose;
- (b) in the cooling of refrigeration equipment; and
- (c) for the provision of fire precautions.

(2) Any pipe conveying water which is not wholesome shall be clearly identifiable.

(3) In new slaughterhouses, no pipes conveying water which is not wholesome shall pass through the slaughterhall or workrooms.

15.—(1) A slaughterhouse shall be provided with such a drainage system, including soil, waste and ventilation pipes, grease traps and intercepting chambers, as is necessary for the adequate disposal of soil and waste water from the slaughterhouse, and all parts of the system shall be kept in such a state of repair as will enable them to be readily and effectively cleaned.

(2) Soil and waste water from a slaughterhouse shall not be disposed of otherwise than through such a drainage system as is provided in accordance with this regulation.

16.—(1) Every sanitary convenience in, or used in connection with, a slaughterhouse shall be supplied with water through a suitable flushing apparatus.

(2) Every room or compartment in which there is a sanitary convenience to which this regulation applies shall be adequately lighted and ventilated.

(3) No room or compartment containing such a sanitary convenience shall communicate directly with the slaughterhall or with any workroom.

(4) A notice requiring users to wash their hands after using the convenience shall be prominently displayed at or near every sanitary convenience.

17.—(1) Subject to regulation 58 there shall be provided within every slaughterhouse and in particular at or near every sanitary convenience and at or near every work station within the slaughterhall and workrooms, except the rooms referred to in paragraph (g), (h) and (i) of regulation 5, suitable and sufficient wash-basins readily accessible to persons working there.

(2) There shall be provided at every wash-basin an adequate piped supply either of hot and cold water or of warm water controlled at a suitable temperature.

(3) Subject to regulation 58, every wash-basin in the slaughterhall or any room in which work on meat is undertaken shall be provided with taps which are not operable by hand or arm.

18.—(1) In a slaughterhouse suitable facilities for the washing of equipment sufficient to enable all equipment, the cleaning of which is required by the provisions of these regulations, to be readily and thoroughly cleaned in accordance with the said provisions, shall be provided.

(2) At every such facility an adequate piped supply either of hot and cold water, or of water controlled at a suitable temperature, shall be provided.

Equipment

19.—(1) All equipment and fittings (including receptacles, containers and scalding tanks) in slaughterhalls and workrooms shall be made of such

materials and so constructed and maintained as to enable them to be readily and thoroughly cleaned and to prevent, so far as is reasonably practicable, any matter being absorbed by them and any risk of contamination of meat by such equipment or fittings.

(2) Without prejudice to paragraph (1) above, chopping blocks, cutting boards, brooms and implement handles shall be made of metal or of any other durable and corrosion-resistant material other than wood.

PART III

HYGIENIC PRACTICES

Hygiene of premises and equipment

20. Every slaughterhouse shall be so kept in such a state of cleanliness and so conducted as to prevent so far as reasonably practicable the risk of contamination of any meat intended for human consumption.

21.—(1) Floors, ceilings, and the exposed interior surfaces of walls, roofs and all other interior parts of a slaughterhouse shall be maintained in such good order, repair and condition as to prevent the absorption by them of blood, refuse, dirt or other contaminating matter and to facilitate their effective cleansing, and shall be so cleansed as frequently as is necessary to maintain hygiene within the slaughterhouse.

(2) Without prejudice to the generality of paragraph (1) above, the floors of any slaughterhall, and the walls thereof in so far as they are required by paragraphs (2) and (3) of regulation 8 to be faced with a smooth hard impervious material of a light colour, shall be washed at intervals while slaughtering or the dressing of slaughtered animals is taking place therein, and shall be thoroughly cleansed at the end of each working day.

22. All lairages shall be cleaned daily when in use, or more frequently if the circumstances so require.

23. All reasonable steps, in addition to such steps as are required to be taken by regulation 10 of these regulations, shall be taken to prevent the presence in or about the slaughterhouse of insects, vermin or birds.

24.—(1) Subject to paragraph (3) below refuse, manure and other waste matter produced in a slaughterhouse, if not immediately removed from the slaughterhouse, shall be placed either in containers provided for the purpose or in a dungstead which complies with the requirements of regulation 12.

(2) The contents of every dungstead, and the contents of every container provided in accordance with paragraph (1) above, shall be removed from the slaughterhouse at least once in every two days and, after the contents have been so removed, the dungstead or container, as the case may be, shall be cleaned before being used again.

(3) Nothing in this regulation shall prohibit the accumulation, to such extent as may be hygienically satisfactory in the circumstances, of manure

collected and kept in a dry state in bays situated beneath lairages used only for sheep and having self-cleaning floors of open mesh or grating.

25. Slaughterhouse premises and equipment shall not be used for any purpose other than the slaughtering of animals and the preparation of carcasses intended for human consumption.

26.—(1) Any receptacle or container used in a slaughterhouse for the reception or storage of blood intended for human consumption and any receptacle or container used for the removal from a slaughterhouse of stomachs, intestines or trimmings shall have a closely fitting cover and when not in process of filling or emptying shall be kept covered.

(2) Any receptacle or container used for meat intended for human consumption shall not be used for any other purpose.

(3) Any receptacle or container used for the purpose of holding or storing blood intended for human consumption shall not be used for any other purpose and shall bear such a mark as will clearly identify it as being available for that purpose only.

27. Any material in which meat is to be wrapped or which is to be used for protecting meat shall be clean before use.

28.—(1) All fixtures, fittings and equipment which have come into contact with meat, other than receptacles, containers and scalding tanks, shall be thoroughly cleaned and disinfected at the end of each working day either by washing with warm water containing a suitable bactericidal agent followed by rinsing with clean water, or by the use of water at a temperature of not less than 82°C. Any knife, scabbard, sharpening steel, chopper, saw or other similar equipment used in a slaughterhouse shall in addition be thoroughly cleaned and disinfected with water at a temperature of not less than 82°C after normal breaks in work, frequently throughout the working day, and particularly immediately after it has come into contact with any meat which is known to be or suspected of being diseased and any pithing rod shall be so cleaned and disinfected before its use on each carcass.

(2) All receptacles and containers after each occasion on which they are used shall be thoroughly cleaned and disinfected either by washing with warm water containing a suitable bactericidal agent followed by rinsing with clean water, or by the use of water at a temperature of not less than 82°C, and shall thereafter be kept clean until they are used again; and all scalding tanks shall be similarly cleaned and disinfected as often as is reasonably necessary.

(3) Every facility for the cleaning and disinfecting of fixtures, fittings and equipment shall be kept clean and in efficient working order and there shall be provided for use at every such facility adequate supplies of soap or other suitable detergents and means of cleaning equipment hygienically.

29. The artificial lighting provided in accordance with regulation 6 shall, while the slaughterhouse or any part thereof is in use, be employed wherever within the slaughterhouse there is not adequate natural light.

30.—(1) All ventilating apparatus shall at all times be maintained in good operational working order.

(2) Every sanitary convenience in or used in connection with a slaughterhouse shall be kept clean and in efficient working order and provided with an adequate supply of toilet paper held in suitable fittings, and every room or compartment containing such a sanitary convenience shall be kept clean and in good repair.

(3) Every wash-basin and any fittings or connections therewith shall be kept clean and in efficient working order and all wash-basins shall be provided with adequate supplies of soap or other suitable detergents, nail brushes and clean towels held in suitable containers.

(4) Any towel provided in accordance with the foregoing provisions of this regulation shall be of a disposable type which shall be used once only and disposed of immediately after use and there shall be provided a suitable container for used towels.

Hygienic slaughtering practices

31. All operations in the slaughterhouse shall be carried out under hygienic conditions; and in particular clean operations in the slaughterhouse shall be carried out adequately separated from operations liable to give rise to contamination or pollution.

32.—(1) No animal shall be kept or permitted to remain in any lairage for a period exceeding 72 hours except with the authority of a meat inspector or veterinary meat inspector.

(2) No carcase, being the carcase of any animal which has died or has been killed and not bled, shall be brought into, or be permitted to remain within, a slaughterhouse; provided that this paragraph shall not apply to the carcase of any animal which has died in transit to the slaughterhouse and which is brought within the slaughterhouse for examination for the purposes of the Diseases of Animals Act 1950(a) and which is removed therefrom immediately on the completion of such examination.

33. Pigs, unless they are slaughtered and dressed in accommodation separate from that used for the slaughtering and dressing of other animals, shall be slaughtered and dressed at separate times from other animals; and the slaughterhall and all equipment used shall be thoroughly cleaned immediately after the slaughtering and dressing of any pigs.

34. Any animal brought into the slaughterhall shall be slaughtered immediately.

35.—(1) Any blood, which is not immediately collected in receptacles, shall be washed down a drain.

(2) Subject to the provisions of regulation 7(2)(b) of the Food (Meat Inspection) (Scotland) Regulations 1961(b), the stomach and intestines shall be removed from the slaughtered animal without delay in such a manner as

(a) 1950 c. 36.

(b) S.I. 1961/243.

to avoid the contamination of any meat, and in particular to prevent the discharge of any material or fluid from the stomach and intestines, and shall be immediately removed, without coming into contact with the floor, to the accommodation provided in accordance with regulation 5(e).

(3) Offal (other than the stomach and intestines) shall be removed from the slaughtered animal in such a manner as to avoid contamination of the offal and the carcase, and in particular so as to avoid the discharge of any material or fluid from the offal.

(4) Hides or skins, after they have been separated from the slaughtered animal shall be removed immediately to the accommodation or containers provided in accordance with regulation 5(j); and hooves, horns, fats and other materials (other than hides and skins) not intended for human consumption shall, after they have been removed from the carcase, either be placed in containers or removed to the accommodation provided in accordance with that regulation.

(5) No part of a slaughtered animal, being a part which is not fit, or not intended for human consumption, shall be kept or stored in the slaughterhouse for a period longer than two days unless it has been so treated as to ensure its preservation during the period of its retention in the slaughterhouse.

36.—(1) Pigs shall be completely dehaired after bleeding or completely flayed.

(2) Cattle and horses, including the heads thereof, shall be completely flayed immediately after bleeding, provided that where retention of the ears on the carcasses of cattle is necessary for any certification purposes they need be removed only after the completion of that certification.

(3) The horns of cattle shall be removed at the time of flaying.

(4) During removal of the udder of any cow the teats shall not be excised and shall be left intact.

(5) No udder shall be incised except by, or under the direction of, a meat inspector or a veterinary meat inspector.

(6) Sheep and goats, including the heads thereof, shall be completely skinned immediately after bleeding; provided—

(a) that where retention of the ears on the heads or carcasses of sheep is necessary for any certification purpose they need be removed only after completion of that certification; and

(b) that until 31st August 1981 the heads of sheep need not be skinned, and thereafter until 31st August 1984 the heads of sheep need be skinned only if the said heads are intended for human consumption.

(7) The skin of any animal shall not be allowed to come into contact with any meat and unskinned sheep heads shall not be placed in any room containing meat intended for human consumption.

37. No slaughtered animal shall be inflated in any manner; provided that this regulation shall not prohibit the inflation of the organs of animals

slaughtered by the Jewish method for the food of Jews where such organs are not intended for human consumption.

38. Bleeding and dressing processes shall not be carried out on the floor, and no carcase shall come into contact with the floor or with surfaces in any part of the slaughterhall on which any person normally stands.

39. Dressed carcasses shall be so hung as to permit air to circulate freely round each carcase and to ensure that no part of any carcase shall come into contact with the floor or walls.

40. No receptacle containing or intended to contain meat for human consumption shall be permitted to come into contact with the floor.

41.—(1) Meat intended for human consumption which is held within a slaughterhouse for more than 48 hours shall be stored in refrigerated accommodation.

(2) Meat which is awaiting inspection by, or is subject to instructions by, a veterinary meat inspector shall, unless a veterinary meat inspector otherwise directs, be stored in the accommodation provided in accordance with regulation 5(h).

(3) Meat rejected as being unfit for human consumption shall be removed as soon as possible to the accommodation provided in accordance with regulation 5(i) for the retention of such meat and that accommodation shall be kept locked except when it is necessarily opened for the reception or removal of unfit meat or at the request of a meat inspector or a veterinary meat inspector.

Personal hygiene and conduct

42. A person in or about a slaughterhouse who is engaged in the handling of any meat or, although not engaged in the handling of meat, whose person or clothing is liable to come into contact with meat, shall at all times take all measures which may be reasonably practicable to protect meat from the risk of contamination, and shall so far as is reasonably practicable keep clean all parts of his person and clothing which are liable to come into contact with meat.

43. Without prejudice to the generality of regulation 42, a person engaged in or about a slaughterhouse in the handling of any meat shall in particular—

- (a) wash his hands immediately before he starts work, on each occasion on which he enters or re-enters a slaughterhall or workroom, and as necessary during each period of work and on each occasion on which he has used a sanitary convenience;
- (b) keep covered with a suitable waterproof dressing any sores, cuts or abrasions on any exposed part of his person; and
- (c) wear overalls of washable material, a cover of washable material over his head and hair, and rubber boots or other footwear affording similar protection; such overalls, cover and rubber boots or other footwear shall be kept as clean as the process or operation in which the person wearing them is engaged renders reasonably practicable.

44. Without prejudice to the generality of regulation 42, any person in or about a slaughterhouse, other than a person engaged in the handling of any meat, who is liable to come into contact with meat, shall wear adequate protective clothing.

45. No person in a slaughterhouse shall immerse any part of his hands or arms in any blood intended for human consumption.

46. No person shall use a cloth for wiping or cleaning meat in a slaughterhouse.

47. Any person who, or whose clothing, comes into contact in a slaughterhouse with any animal, meat or blood which he knows to be, or suspects of being diseased shall, immediately after contact with the animal, meat or blood, wash such parts of his person as have come into contact therewith with hot water and soap or detergent and shall wash or change such parts of his clothing as have come into contact with any animal, meat or blood as aforesaid.

48. Any person coming to a slaughterhouse from a knacker's yard shall wash such parts of his person as may come into contact with meat with hot water and soap or detergent and shall change into clean protective clothing; no knives or other equipment which have been used in a knacker's yard shall be brought into a slaughterhouse.

49. No person shall smoke, chew tobacco, spit or take snuff in the slaughterhall or any workroom.

50. No person employed in a slaughterhouse shall change his clothing or footwear, or leave clothing or footwear not worn by him for the purpose of his employment in that slaughterhouse, elsewhere than in accommodation provided in accordance with regulation 5(k).

51. No person shall bring into, or permit to be brought into, or to remain in, a slaughterhouse or lairage any bird or any animal (other than a working dog) not intended for slaughter and no person shall bring any working dog into, or permit such a dog to be brought into or to remain within, any slaughterhall or workroom; and for the purposes of this regulation the meaning of the expression "animal" shall not be restricted by the definition thereof in regulation 2(1).

52. No person shall bring into or keep in the slaughterhall or any workroom any article liable to prejudice the maintenance of hygiene or the proper performance of the function reserved to that part of the slaughterhouse.

53. No person shall use detergents, disinfectants or pesticides or any other chemical substances in a slaughterhouse in such a manner as to expose meat to the risk of contamination.

Notification of certain diseases

54.—(1) Upon any person engaged in or about a slaughterhouse in the handling of any meat becoming aware that he is suffering from, or is a

carrier of, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery, or viral hepatitis, scarlet fever, infectious tuberculosis or any infectious skin disease, or any staphylococcal or other infection likely to cause food poisoning he shall forthwith give notice to the person having the management and control of the slaughterhouse and the person to whom any such notice is given as aforesaid, shall, upon receiving the notice, forthwith notify the Chief Administrative Medical Officer of the Health Board for the area and shall furnish the Chief Administrative Medical Officer with any information reasonably required by him.

(2) Where the person having the management or control of any slaughterhouse becomes aware that he is himself suffering from any such condition or disease as is mentioned in the last foregoing paragraph he shall forthwith notify the Chief Administrative Medical Officer of the Health Board for the area and shall furnish the Chief Administrative Medical Officer with any information reasonably required by him.

(3) There shall be prominently displayed in every slaughterhouse a notice directing attention to the provisions of the foregoing paragraphs of this regulation requiring notice to be given of the matters mentioned therein and requiring any person to whom any of these requirements applies to give notice in accordance with that requirement.

Provision of first-aid materials

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

PART IV

MISCELLANEOUS

Enforcement

56. These regulations shall be enforced and executed in any area by the local authority of that area.

Application to certain remote areas and to existing slaughterhouses

57. In their application to any slaughterhouse situated in the areas specified in Part I of Schedule 1, these regulations shall have effect subject to the modifications specified in Part II of that Schedule.

58. Until 31st August 1981, regulations 3(1), 13(1) (so far as it requires the piped water in a slaughterhouse to be supplied under pressure), 17(1) (so far as it relates in particular to the provision of wash-basins at or near every sanitary convenience and work station) and 17(3) shall not apply to slaughterhouses other than new slaughterhouses, and regulation 5 shall have effect in its application to slaughterhouses other than new slaughterhouses as if paragraphs (a), (b), (c), (f) and (g) were omitted.

Offences

59.—(1) If any person fails to comply with the provisions of regulations 25 and 42 to 54 inclusive he shall be guilty of an offence.

(2) If the owner or occupier of any slaughterhouse fails to take all reasonable steps to secure that any person engaged in the handling of meat in that slaughterhouse complies with any requirement of the said regulations 25 and 42 to 54 inclusive he shall be guilty of an offence.

(3) If the owner of any slaughterhouse fails to comply with any requirement of these regulations, being a requirement of a structural character, he shall be guilty of an offence and for the purposes of this paragraph an owner shall be deemed to have failed to comply with any such requirement as aforesaid, if:—

- (a) he has, without having complied with the requirement, let the premises for use for the purposes of a slaughterhouse; or
- (b) he permits the premises to be used for these purposes after notice from the local authority charged with the enforcement of the requirement directing his attention to that requirement has been served upon him and he has not within the period specified in the notice complied with the requirement.

(4) If the occupier of any slaughterhouse fails to take all reasonable steps to comply with, or to secure compliance with, any requirement of these regulations other than such requirement as is mentioned in either of the two last foregoing sub-paragraphs he shall be guilty of an offence. For the purposes of this regulation the word “occupier” means the person carrying on, or having the management or control of, the slaughterhouse business carried on in the slaughterhouse in question.

Penalties

60. A person guilty of an offence against these regulations shall be liable on summary conviction to a fine not exceeding £100 or to imprisonment for a term not exceeding 3 months or to both such fine and imprisonment.

Revocation

61. Regulations 8 to 35 inclusive and 69 of, and Schedule 3 to, the Food (Preparation and Distribution of Meat) (Scotland) Regulations 1963(a) as amended(b) are hereby revoked and the said regulations as amended are hereby further amended to the extent specified in Schedule 2.

Bruce Millan,
One of Her Majesty's Principal
Secretaries of State.

New St Andrew's House,
Edinburgh.

22nd August 1978.

(a) S.I. 1963/2001.

(b) S.I. 1967/1507.

Regulation 57

SCHEDULE 1

PART I

Areas within which the regulation apply subject to the modifications specified in Part II.

<i>Local Government Area</i>	<i>Area within which the regulations apply subject to modification</i>
<i>Strathclyde Region</i>	
The District of Argyll and Bute	The whole District with the exception of Electoral Wards 1, 2, 11, 12, 13, 17, 18 and 19 and Regional Electoral Division 5.
The District of Cunninghame	Electoral Ward 24 (Isle of Arran).
<i>Highland Region</i>	
The District of Lochaber	The whole District with the exception of Electoral Wards 1, 2, 3, 4 and 7.
The District of Ross and Cromarty	The whole District with the exception of Regional Electoral Divisions 15, 16, 17, 18, 19, 20, 21 and 22.
The District of Skye and Lochalsh	The whole District.
The District of Sutherland	The whole District with the exception of Electoral Wards 1, 2, that part of Ward 3 lying to the east of the River Shin, Wards 5 and 6 and Regional Electoral Division 12.
The Islands Area of Orkney	The whole Islands Area with the exception of Electoral Divisions 1, 2, 3, 4, 5, 6 and 7.
The Islands Area of Shetland	The whole Islands Area with the exception of Electoral Divisions 1, 2, 3, 4, 5 and 6.
The Western Isles Islands Area	The whole Islands Area with the exception of Electoral Divisions 1, 2, 3 and 4.

PART II

Modifications applicable within the areas specified in Part I.

<i>Regulation</i>	<i>Modification</i>
3	Paragraph (1) shall be omitted and in paragraph (2) the words "in a lockable pen" shall be omitted.
5	Paragraph (a) and (c) shall be omitted; in paragraph (b) after the word "animals" there shall be inserted the words "(other than cattle in slaughterhouses which are not new slaughterhouses)"; in paragraph (e) for the words from "in covered and enclosed" to the end of the paragraph there shall be substituted the words "outwith the slaughterhall"; in paragraph (h) the word "separate" and the words "which accommodation shall, in new slaughterhouses, be refrigerated" shall be omitted; in paragraph (i) the word "separate" shall be omitted; paragraph (1) shall be omitted; and in paragraph (m) the words "changing accommodation and" shall be omitted.
6	In paragraph (1) the words "and of not less than 540 lux at places where meat inspection is carried out" shall be omitted.
8	In paragraph (3) the words "Until 31st August 1981" shall be omitted.
9	In paragraph (2) the words "The floor of slaughterhalls and workrooms and" shall be omitted and there shall be inserted, after the word "lairages", the words "slaughterhalls and workrooms"; and in paragraph (3) the words "In slaughterhouses other than new slaughterhouses the interior walls of slaughterhalls and workrooms shall be rounded at the junction with the floor; and" shall be omitted.
13	In paragraph (1) the words "Subject to regulation 58" shall be deleted and there shall be inserted before the words "under pressure" the words "which in a new slaughterhouse shall be".
17	In paragraph (1) the words "Subject to regulation 58" shall be deleted and there shall be inserted after the words "in particular" the words "in new slaughterhouses"; and in paragraph (3) the words "Subject to regulation 58" shall be deleted, and there shall be substituted the words "In new slaughterhouses".
35	In paragraph (2) there shall be inserted before the words "coming into contact with the floor" the words "(except in the case of cattle)".
38	After the words "Bleeding and dressing processes" there shall be inserted the words "(other than the bleeding and dressing of cattle in slaughterhouses which are not new slaughterhouses)" and before the words "no carcass shall" there shall be inserted the words "(except as aforesaid)".

Regulation 61

SCHEDULE 2

*Further amendments of the Food (Preparation and Distribution of Meat)
(Scotland) Regulations 1963*

<i>Regulation</i>	<i>Amendment</i>
4	The words "slaughterhouse or" in the definition of "meat" and the words "'slaughterhouse' means a slaughterhouse to which Part III of these regulations applies" shall be omitted.
6	For paragraph (b) there shall be substituted a new paragraph (b) as follows: — “(b) shall wear clean overalls of washable material and a clean cover of washable material over his head and neck, and such overalls and cover shall be kept as clean as the process of operation in which the person wearing them is engaged renders reasonably practicable.”
7	In paragraph (2) the words "slaughterhouse or" and in paragraph (3) the words "slaughterhouse and" shall be omitted.
36	For the words "'wash-basin' has the same meaning as in Part III of these regulations" there shall be substituted the words "'wash-basin' includes a wash-bowl and a washing fountain".
68	The words "slaughterhouse or" where they occur shall be omitted.
70	In paragraph (1) the words "20(2), 22, 23(5), 25, 27, 28" shall be omitted; in paragraph (2) for the words "regulations 29 or 52" there shall be substituted the words, "regulation 52"; in paragraph (3) the words "slaughterhouse or" where they occur and "20(2), 22, 23(5), 25, 27, 28" shall be omitted; in paragraph (4) the words "slaughterhouse or" and the words "a slaughterhouse or, as the case may be," shall be omitted; and in paragraph (5) the words "slaughterhouse or" where they occur shall be omitted.

EXPLANATORY NOTE

(This Note is not part of the Regulations.)

These Regulations apply to Scotland only and come into operation on 1st January 1979. They revoke and re-enact with modifications and additions the provisions of the Food (Preparation and Distribution of Meat) (Scotland) Regulations 1963 in so far as they relate to slaughterhouses.

The Regulations contain provisions for regulating the construction, equipment and operation of slaughterhouses in order to secure the hygienic handling of meat therein. They impose upon the owners of slaughterhouses and others requirements as to construction, layout, ventilation, lighting, drainage, water supply, maintenance, cleanliness, management and personal hygiene. Certain of the new requirements will not apply to existing slaughterhouses until 31st August 1981. Regulation 56 provides that the provisions of the Regulations shall apply to slaughterhouses in the areas which are specified in Part I of Schedule I only to the extent specified in Part II of that Schedule.

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