
 S T A T U T O R Y I N S T R U M E N T S

1979 No. 768 (S. 71)

FOOD AND DRUGS
FOOD HYGIENE

The Poultry Meat (Hygiene) (Scotland)
Amendment Regulations 1979

<i>Made</i> - - - -	27th June 1979
<i>Laid before Parliament</i>	12th July 1979
<i>Coming into Operation</i>	3rd August 1979

In exercise of the powers conferred upon me by sections 13 and 56 of the Food and Drugs (Scotland) Act 1956(a) and of the powers conferred on me by section 2(2) of the European Communities Act 1972(b) being designated (c) one of the Ministers for the purposes of the said section 2(2) in relation to the common agricultural policy of the European Economic Community 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 the regulations and after reference to the Scottish Food Hygiene Council under section 25 of the said Act of 1956, I hereby make the following regulations:—

Citation and commencement

1. These regulations may be cited as the Poultry Meat (Hygiene) (Scotland) Amendment Regulations 1979 and shall come into operation on 3rd August 1979.

Interpretation

2. In these regulations the expression “the principal regulations” means the Poultry Meat (Hygiene) (Scotland) Regulations 1976(d) and, unless the context otherwise requires, any reference herein to a numbered regulation or schedule shall be construed as a reference to the regulation or schedule bearing that number in the principal regulations.

Amendment of the principal regulations

3.—(1) Regulation 2(1) shall be amended—

- (a) by inserting after the definition of “carcase” the following definition:—
“‘combined poultry meat product’ means a product intended for human consumption consisting of poultry meat and other meat;”;
- (b) by inserting after the definition of “health marking” the following definition:—

(a) 1956 c. 30.

(b) 1972 c. 68.

(c) Designated by the European Communities (Designation) Order 1972—S.I. 1972/1811.

(d) S.I. 1976/1221.

“‘immersion chilling’ means any process designed to fulfil the washing or cooling requirements of item 8 of Part I of Schedule 4 (which requires that all poultry meat shall be cleansed by washing and then cooled immediately after the evisceration and post-mortem health inspection have been concluded) by the immersion of a quantity of poultry meat at one time in a tank or tanks containing water or water and ice but does not include processes designed to wash, cool or convey, by means of water, offals which are separated from poultry carcasses;”.

(c) by inserting after the definition of “official veterinary surgeon” the following definition:—

“‘other meat’ means the flesh or other edible parts of bovine animals, swine, sheep and goats that have been inspected and declared fit for human consumption;”.

(2) The following sub-paragraph shall be substituted for sub-paragraph (iii) of regulation 3(1)(a):—

“(iii) it has been prepared under hygienic conditions in accordance with the requirements of Part I of Schedule 4, and if subjected to an immersion chilling process, the poultry meat consists of carcasses including those from which any parts of a kind described in regulation 6(2)(b) (parts affected by localised lesions or contamination not affecting the condition of the rest of the meat) have been removed, and such immersion chilling has been carried out by the use of equipment and by methods which comply with the requirements set out in Part II of Schedule 4;”.

(3) The following paragraphs shall be inserted after paragraph (4) of regulation 4:—

“(5) The occupier of a slaughterhouse which was in operation before the 1st January 1978 may apply to the local authority for, and the local authority may grant, exemption from the provisions of paragraph (2) of regulation 10 and Part II of Schedule 4 until the 15th August 1982, subject to the right of the occupier of the premises so exempted to apply to the local authority for cancellation of the exemption at any time before it expires.

(6) Whilst any exemption referred to in paragraph (5) of this regulation is in force at any premises, the use of the health marking, referred to in regulation 5 and Schedule 9, to mark any poultry meat produced and processed in the premises so exempted (whether in the form of whole carcasses, cut up or boned poultry meat or offal) shall be prohibited save that poultry meat prepared for sale and cooled on a separate chilling line in those premises in full compliance with these regulations, including in the case of poultry meat which is immersion chilled, Part II of Schedule 4, may be so marked.”.

(4) The following regulation shall be substituted for regulation 10:—

“Power to remove carcasses and take samples

10.—(1) An official veterinary surgeon may remove or cause to be removed from any of the places referred to in regulation 9(1) any carcass or part of any carcass and any viscera which he believes should be the subject of further examination.

(2) An official veterinary surgeon may, when any alteration is made to any immersion chilling equipment or to its mode of operation in any establishment or when he has reason to suspect the hygiene of the operation of any immersion chilling equipment in any establishment, cause or require to be carried out a microbiological examination on samples taken from carcasses passing through the equipment at a point before the carcasses are washed by spraying in accordance with the requirements of paragraphs 1 and 2 of Part II of Schedule 4 and at the point where the carcasses leave the immersion chilling equipment and in the event of a comparison of the results of those examinations indicating that a satisfactory standard of hygiene has not been achieved as a result of the carcasses passing through the immersion chilling equipment the occupier shall without delay make such alterations to the equipment or to the operating methods as may be necessary to secure a reduction in contamination of the carcasses.”.

(5) The following regulation shall be substituted for regulation 24:—

“Inspection by local authorities

24.—(1) Except when any relevant exemption operates under regulation 4, each local authority shall, in relation to any slaughterhouse, cutting premises and stores, arrange for an official veterinary surgeon to be an officer of the Council responsible for the supervision of the requirements relating to hygiene set out in Schedules 1, 2, 3, 4, 7, 8, 9, 10, 11 and 12, to be responsible for the carrying out of the functions assigned to an official veterinary surgeon by regulations 5, 6, 7, 9, 10, 12 and 13 and to be an officer of the Council authorised for the examination and seizure of poultry meat.

(2) Except when any relevant exemption operates under regulation 4, each local authority shall, if necessary, in relation to any slaughterhouse and cutting premises, arrange for inspectors to work under the supervision and responsibility of the official veterinary surgeon in carrying out the duties specified in paragraph (1) of this regulation and a local authority may appoint a suitably qualified officer or other proper officer who in either case is an inspector to act in a supervisory capacity in assisting an official veterinary surgeon in the discharge of any of his responsibilities under these regulations.”.

(6) The following proviso shall be inserted at the end of regulation 25 (which provides for powers of entry):—

“Provided that admission to any premises used only as a private dwelling house shall not be demanded as of right unless twenty-four hours’ notice of the intended entry has been given to the occupant of such premises.”.

(7) The following paragraph shall be substituted for paragraph 1(4) of Part II of Schedule 3:—

“(4) no establishment, or any plant, equipment, machinery or implements contained therein is used for any purpose other than that properly connected with the processing and storage of poultry meat subject to the exceptions set out in the proviso to sub-paragraph (1) hereof.

Provided that the facilities of any cutting premises may be utilised to cut up other meat in connection with a combined poultry meat product so long as all appropriate measures are taken to prevent contamination or adverse changes in the condition of the product, and provided further that cold storage and freezing facilities may be used for the storage and freezing of things other than poultry meat under conditions which avoid taint or contamination of the poultry meat;”.

(8) Schedule 1 to these regulations shall be substituted for Schedule 4.

(9) The following paragraph shall be substituted for paragraph 1(c) of Schedule 7:—

“(c) indicate to the official veterinary surgeon or, in accordance with regulation 4(3), the suitably qualified officer when required to do so the origin of any poultry meat brought into the cutting premises;”.

(10) Schedule 2 to these regulations shall be substituted for Schedule 9.

George Younger,
One of Her Majesty's Principal
Secretaries of State.

New St. Andrew's House,
Edinburgh.
27th June 1979.

SCHEDULE 1

Regulation 3(8)

CONTAINING NEW SCHEDULE 4 TO BE
SUBSTITUTED IN THE PRINCIPAL REGULATIONS

SCHEDULE 4

PART I

Regulations 3(1)(a)(iii), 4(1)(c), 24(1) and 27(1)

SLAUGHTER HYGIENE AND EVISCERATION REQUIREMENTS

Requirements applicable to both occupiers and to persons engaged in the handling of poultry meat

Occupiers and persons engaged in the handling of poultry meat shall ensure that—

(1) bleeding shall be completed and so carried out that the blood does not cause contamination of poultry meat outside the place of slaughter;

(2) poultry shall be plucked immediately and completely after slaughter;

(3) immediately after plucking, evisceration shall be carried out in such a way as to avoid contamination. Each carcass shall be opened in such a way that the cavities and all the viscera can be inspected. For this purpose the viscera shall be brought out from the carcass to the satisfaction of the inspector and in such a way that it is not contaminated and that the natural connections of those viscera remain intact or that they remain identifiable with the carcass until after the inspection;

(4) after the inspection, the viscera which have been brought out shall be separated immediately from the carcass, and the parts unfit for human consumption immediately removed. Viscera or parts of viscera remaining in the carcass shall, with the exception of the kidneys, be removed under satisfactory hygienic conditions;

(5) poultry meat shall not be inflated or cleansed with a cloth nor shall the carcass except with the consent of the official veterinary surgeon be filled with any offal other than edible offal from poultry slaughtered in the slaughterhouse;

(6) meat detained for further inspection, meat declared unfit for human consumption or excluded from use for human consumption, and feathers and waste shall be handled hygienically and removed as soon as possible to the rooms, spaces, facilities or containers, as the case may be, referred to in sub-paragraphs (*h*), (*i*), (*j*), (*k*) and (*aa*) of paragraph 1 of Schedule 1;

(7) no carcass shall be cut into portions nor shall the poultry meat be removed or subjected to any process prior to post-mortem health inspection except with the consent of the official veterinary surgeon or an inspector. The official veterinary surgeon may prescribe any other handling required for the purposes of the post-mortem health inspection;

(8) all poultry meat shall be cleansed by washing and then cooled immediately after the evisceration and post-mortem health inspection have been concluded.

PART II

Regulations 2(1), 3(1)(a)(iii), 4(5), 4(6), 10(2), 24(1) and 27(1)

IMMERSION CHILLING REQUIREMENTS

Requirements applicable to both occupiers and to persons engaged in the handling of poultry meat when carcasses are subjected to an immersion chilling process

1. Carcasses of fresh poultry meat, including those from which any parts of a kind described in regulation 6(2)(b) (parts affected by localised lesions or contamination not affecting the conditions of the rest of the meat) have been removed, to be subjected to an immersion chilling process in accordance with the process specified in paragraph 3 of this Part of this Schedule shall, immediately after evisceration and post-mortem inspection, be thoroughly washed by spraying with water and shall subsequently be immersed without delay. Washing by spraying for the purposes of this paragraph shall be carried out by means of equipment which effectively washes both the internal and external surfaces of the carcasses.

2. Washing by spraying with water for the purposes of paragraph 1 of this Part of this Schedule shall be so carried out that the minimum usage of water by the spraying equipment during the time that carcasses are passing through that equipment shall be—
for carcasses weighing not more than 2.5 Kg—1.5 litres per carcass,
for carcasses weighing between 2.5 Kg and 5 Kg—2.5 litres per carcass, and
for carcasses weighing 5 Kg or more—3.5 litres per carcass.

3. Immersion chilling equipment shall comply with the following requirements—

- (a) the carcasses to be immersion chilled shall be propelled in a direction opposite to the flow of water through one or more tanks in which water or water and ice is continually renewed;
- (b) while the immersion chilling equipment is in operation the water within the equipment at the point where the carcasses enter it shall be maintained at a temperature not exceeding 16°C and at the point where carcasses finally leave it at a temperature not exceeding 4°C;
- (c) the quantities of water (excluding the quantities of water used for the initial filling of the tank or tanks) which pass through the equipment while it is in use for the immersion chilling of carcasses shall be not less than—
 - in the case of carcasses weighing not more than 2.5 Kg—2.5 litres per carcass,
 - in the case of carcasses weighing between 2.5 Kg and 5 Kg—4 litres per carcass, and
 - in the case of carcasses weighing 5 Kg or more—6 litres per carcass;
- (d) in immersion chilling equipment comprising more than one tank the total quantity of water flowing through the equipment required by paragraph (c) above shall be divided between the tanks so that the quantity passing through successive tanks decreases in the direction of the movement of carcasses and so that the flow through the last tank of the chilling process is not less than—
 - in the case of carcasses weighing not more than 2.5 Kg—1 litre per carcass,
 - in the case of carcasses weighing between 2.5 Kg and 5 Kg—1.5 litres per carcass, and
 - in the case of carcasses weighing 5 Kg or more—2 litres per carcass;
- (e) the immersion chilling equipment shall be operated in a manner designed to secure that carcasses do not remain—
 - (i) longer than half an hour in the first part of the equipment or, where the equipment comprises more than one tank, in the first tank; and
 - (ii) longer than necessary in the remainder of the equipment;
- (f) when the requirements of the preceding paragraph cannot be met through accident or by reason of emergency stoppage or similar circumstances steps shall be taken to secure that any carcass which becomes unfit for human consumption is treated as such;

- (g) each piece of immersion chilling equipment shall be emptied, cleansed and disinfected whenever necessary at the end of a working period, and at least once in each period of 24 hours during which the equipment is in operation;
- (h) immersion chilling equipment shall be provided with properly calibrated devices, accessible to inspection, to enable the following to be recorded—
 - (i) the volume of water consumed by the spray washing equipment required by paragraph 1 of this Part of this Schedule,
 - (ii) the temperature of the water at the points at which carcasses enter and leave the equipment,
 - (iii) the volume of water flowing through the immersion chilling equipment and, in the case of such equipment comprising more than one tank, the last tank of the chilling process;

and the occupier of the establishment shall maintain, for a period of not less than one year, records of this information and of the numbers of carcasses passing through the immersion chilling equipment in each of the weight ranges specified in paragraphs 2, 3(c) and 3(d) in such a way that the operation of the equipment in accordance with this Part of this Schedule may be verified, and shall on demand produce such information to an official veterinary surgeon acting in accordance with his duties under regulation 24(1);

- (i) without prejudice to the proviso to paragraph 1(f) of Schedule 7, the operation of the immersion chilling equipment and the subsequent operations in the establishment shall be so conducted as to ensure that poultry carcasses shall be reduced to a temperature not exceeding 4°C within the shortest practicable time.

Provided that, in the case of poultry slaughtered by the Jewish method for the food of Jews, salting and subsequent washing off of the salt, carried out under the supervision of the local Board of Shechita or in the absence of any such Board, of a Committee appointed for the purpose by the local Jewish congregation established in accordance with Jewish law, may take place immediately after the carcasses emerge from the first part of the equipment or, where the equipment comprises more than one tank, the first tank. In such cases notwithstanding the requirement of sub-paragraph (e)(i) of this paragraph the period in the first part of the equipment or first tank may be extended to 40 minutes.

Regulation 3(10)

SCHEDULE 2

CONTAINING NEW SCHEDULE 9 TO BE
SUBSTITUTED IN THE PRINCIPAL REGULATIONS

SCHEDULE 9

Regulations 2(1), 3(1)(a)(v) and (b)(vi), 4(1)(b), (2) and (3), 5 and 24(1)

HEALTH MARKING

1. The health marking shall be affixed under the authority of the official veterinary surgeon who shall keep under his control for that purpose—

- (a) all necessary implements for making the health marking of poultry meat and,
- (b) in those cases where they are used, a supply of seals, labels and wrappers, each such seal, label and wrapper, as the case may be, bearing the stamp or mark referred to in paragraph 2 of this Schedule.

2. The health marking shall consist of the following—

- (a) in legible characters 0·2 cm high:—
 - (i) on the upper part, the letters “UK”,
 - (ii) in the centre, the approval number of the slaughterhouse or cutting premises,
 - (iii) on the lower part the letters “EEC” or
- (b) an oval mark or stamp 6·5 cm wide and 4·5 cm high containing in legible form the details referred to in sub-paragraph (a) hereof save that the letters shall be 0·8 cm high and the figures 1·1 cm high.

3. Without prejudice to paragraph 5 of this Schedule the health marking referred to in paragraph 2(a) of this Schedule shall be made:—

- (a) to carcasses which are not individually wrapped, by means of the application of a seal or other mark which may be approved by the Secretary of State from time to time,
- (b) to wrappers or visibly beneath wrappers of carcasses which are individually wrapped,
- (c) to wrappers or visibly beneath wrappers of parts of carcasses or offal packed in small quantities.

4. Without prejudice to paragraph 5 of this Schedule the health marking referred to in paragraph 2(b) of this Schedule shall be made to large packages containing carcasses, parts of carcasses or offal marked in accordance with the requirements of paragraph 3 of this Schedule.

5. Carcasses of fresh poultry meat, including those from which any parts of a kind described in Regulation 6(2)(b) (parts affected by localised lesions or contamination not affecting the condition of the rest of the meat) have been removed, sent in large packages from slaughterhouses licensed under these regulations to other slaughterhouses or cutting premises licensed under these regulations, the Poultry Meat (Hygiene) Regulations 1976(a) or the European Communities Poultry Meat (Hygiene) Regulations (Northern Ireland) 1977(b) for cutting, boning or cooking in those premises or to cutting premises approved in other Member States for cutting in such premises are exempt from the requirement to be individually health marked in accordance with paragraph 3(a) and (b), of this Schedule, subject to the following conditions:—

- (a) the occupier or person responsible for the control or management of the slaughterhouse shall indicate, or cause to be indicated, on the external surface of each large package containing the fresh poultry meat the destination and intended use of the consignment by means of a label in the following form:—

(a) S.I. 1976/1209.

(b) Statutory Rules of Northern Ireland 1977/165.

Intended Use—
Address of Destination:

- (b) the health marking referred to in paragraph 2(b) of this Schedule shall be made on the external surface of each large packing containing the fresh poultry meat;
- (c) the health marking shall be severed or destroyed only under the supervision of the official veterinary surgeon or, in accordance with regulation 4(3), the suitably qualified officer upon the opening of the large packages;
- (d) the occupier or person responsible for the slaughterhouse from which consignments are dispatched shall keep or cause to be kept a record of the amount, type and destination of each consignment dispatched in accordance with this paragraph and shall retain such record for one year from the date of dispatch of the consignment; and
- (e) the occupier or person responsible for the slaughterhouse or cutting premises at which consignments are received shall keep or cause to be kept a record of the amount, type and origin of each consignment received in accordance with this paragraph and shall retain such record for one year from the date of receipt of the consignment.
6. The health marking appearing on any wrapper or packaging in the manner prescribed by paragraphs 3, 4 and 5 of this Schedule shall be affixed in such a way that either—
- (a) the health marking is severed when the wrapper or packaging is opened, or
- (b) the wrapper or packaging is sealed in such manner that it cannot be re-used after opening.
7. No material used for marking shall prejudice the wholesomeness of the poultry meat.

EXPLANATORY NOTE

(This Note is not part of the Regulations.)

These Regulations, which come into operation on 3rd August 1979 and apply to Scotland only, amend the Poultry Meat (Hygiene) (Scotland) Regulations 1976 so as to implement the provisions of Council Directive No. 78/50/EEC (O.J. No. L15, 19.1.78, p. 28) on the immersion chilling process, to implement the provisions of Council Directive No. 77/27/EEC (O.J. No. L6, 8.1.77, p. 19) on the health marking of large packages of fresh poultry meat and to make a limited number of other amendments.

In particular, the Regulations:—

- (1) prescribe the conditions which must be satisfied when poultry meat is immersed in water to meet the washing or cooling requirements of item 8 of Schedule 4 to the Poultry Meat (Hygiene) (Scotland) Regulations 1976;
- (2) set down the conditions under which poultry carcasses, which are dispatched from licensed slaughterhouses in large packages, are exempt from the need for individual health marking;
- (3) amend Regulation 24 of the said 1976 Regulations to clarify the status of official veterinary surgeons and amend Regulation 25 to bring it into line with Section 36 of the Food and Drugs (Scotland) Act 1956 by requiring 24 hours' notice of intended entry by an authorised officer to premises used solely as a private dwelling house.

SI 1979/768
ISBN 0-11-093768-6



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