

STATUTORY INSTRUMENTS

1984 No. 1885 (S. 150)

FOOD

FOOD HYGIENE

**The Fresh Meat Export (Hygiene and Inspection) (Scotland)
Amendment Regulations 1984**

Made - - - - - 29th November 1984
Laid before Parliament 10th December 1984
Coming into Operation 1st January 1985

In exercise of the powers conferred on me by section 2(2) of the European Communities Act 1972(a) (being one of the Ministers designated(b) for the purposes of that section in relation to the common agricultural policy of the European Economic Community), and by sections 13 and 56 of the Food and Drugs (Scotland) Act 1956(c), and of all other powers enabling me in that behalf, having in accordance with section 56(6) of the said Act of 1956 consulted with such organisations as appear to me to be representative of interests substantially affected by the regulations, I hereby make the following regulations:—

Citation, commencement and interpretation

1.— (1) These regulations may be cited as the Fresh Meat Export (Hygiene and Inspection) (Scotland) Amendment Regulations 1984 and shall come into operation on 1st January 1985.

(2) In these regulations “the principal regulations” means the Fresh Meat Export (Hygiene and Inspection) (Scotland) Regulations 1981(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

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

(a) 1972 c. 68; section 2 is subject to Schedule 2 to that Act and is to be read with section 289(F) and 289(G) of the Criminal Procedure (Scotland) Act 1975 (c. 21) (as inserted by section 54 of the Criminal Justice Act 1982 (c. 48)), and S.I. 1984/526.

(b) S.I. 1972/1811.

(c) 1956 c. 30.

(d) S.I. 1981/1034; relevant amending instrument is S.I. 1983/703.

- (a) by inserting in the definition of “animals” after the words “bovine animals” the words “(including buffalo)”;
- (b) by substituting in the definition of “cutting up” for the words “quarter carcasses” the words “half carcasses cut into three wholesale cuts”;
- (c) by substituting for the definition of “fresh” the following definition:—
““fresh” as applied to meat means all meat which has not undergone any preserving process and which includes meat vacuum wrapped or wrapped in a controlled atmosphere, however chilled and frozen meat shall be considered to be fresh meat;”.

(2) For regulation 3 (exemption) there shall be substituted the following regulation:—

“Exemption

3. These regulations shall not apply to fresh meat which is exported with the authority of the country of destination and intended exclusively as supplies for international organisations and military forces stationed on its territory but serving under another flag.”.

(3) In regulation 4(1)(a)(i) (approval of premises) for the words “can comply” there shall be substituted the word “complies”.

(4) In regulation 4(1)(a)(ii) (approval of premises) there shall be added at the end the words “save that such premises shall not be approved if they are situated within the curtilage of a slaughterhouse which is not approved for export.”.

(5) In regulation 4(8) (approval of premises) for the words “prior consultation with” there shall be substituted the words “the prior agreement in writing of”.

(6) For regulation 6(1) (suspension and revocation of approval) there shall be substituted the following regulation:—

“6.— (1) The Secretary of State may suspend or revoke his approval of any export slaughterhouse, export cutting premises, export cold store or transhipment centre and require the withdrawal of the equipment for the application of the health mark if after an inspection of or an enquiry into, and a report on, the premises by a veterinary officer and, in the case of revocation of approval, after consultation with the local authority and the occupier, he is satisfied in respect of these premises that the requirements of these regulations are no longer or have not been complied with, and no action has been taken to ensure that a similar breach does not recur or that the condition attached to the approval of those premises referred to in regulation 4(8) has not been observed.”.

(7) Regulation 10(1) (conditions for export of fresh meat) shall be amended by inserting after the words “quarter carcasses” the words “half carcasses cut into three wholesale cuts”.

(8) Regulation 10(1)(g) shall be amended by inserting after the words “Schedule 14” the words “to the country of destination”.

(9) Regulation 10(2)(i) shall be amended by inserting after the words "Schedule 14" the words "to the country of destination."

(10) For regulation 10(3) (conditions for export of fresh meat) there shall be substituted the following regulation:—

"(3) No person shall export or sell for export for human consumption—

- (a) fresh meat of animals in which any form of tuberculosis or any living or dead *Cysticercus bovis* or *Cysticercus cellulosae* have been found;
- (b) those parts of carcasses or offal showing the traumatic lesions, malformations or changes referred to in paragraph (1)(d) of this regulation;
- (c) those parts of carcasses or offal which have been contaminated;
- (d) fresh meat which has been treated with natural or artificial colouring matters;
- (e) fresh meat which has been treated with ionizing or ultra-violet radiation.

(4) Except where the country of destination has granted a general authorisation or an authorisation restricted to a specific case, no person shall export or sell for export for human consumption—

- (a) fresh meat from cryptorchid or hermaphrodite pigs;
- (b) fresh meat from boars;
- (c) heads of bovine animals and fresh meat from the heads of bovine animals excluding tongues and brains;
- (d) fresh meat from animals to which tenderisers have been administered;
- (e) blood;
- (f) fresh meat in pieces each weighing less than 100g;
- (g) minced meat or meat which is similarly finely divided and mechanically recovered meat."

(11) Regulation 11 (admission of animals and carcasses to an export slaughterhouse) shall be amended by inserting after the words "an official veterinary surgeon may require that the accommodation" the words "or alternative method of operation and facilities" and by adding at the end the following paragraph:—

"(2) Fresh meat from any carcase which has been examined or dressed in accordance with paragraphs 1(b) or (c) of this regulation shall not be eligible for export."

(12) In regulation 18 (offences and penalties) for the sum of "£100" there shall be substituted the sum of "£2,000".

(13) In Schedule 1 (conditions for the approval of export slaughterhouses)—

(a) for paragraph 2(a) there shall be substituted the following:—

“(a) a suitable, sufficient and separate room or rooms exclusively reserved for the storage of hides, skins, horns, hooves, pigs bristles and fat not intended for human consumption;”;

(b) in paragraph 2(b) after the words “suspected of being diseased or injured” there shall be inserted the words “save that such accommodation need not be provided if—

- (i) such diseased animals are slaughtered after completion of the slaughter of animals whose meat is intended for export;
- (ii) steps are taken to prevent contamination of such meat;
- (iii) the premises are cleaned and disinfected under official supervision before being used again for the slaughtering of animals intended for export; and
- (iv) suitable and sufficient facilities are provided for the introduction of the carcass of an injured animal into the slaughterhall in a manner which will not prejudice the hygienic operation of the slaughterhouse;”;

(c) for paragraph 2(c) there shall be substituted the following:—

“(c) a suitable and sufficiently large refrigerated room for the cooling of and for the exclusive storage of meat prepared in an export approved slaughterhouse; the room shall be equipped with corrosion resistant fittings capable of preventing meat coming into contact with the floors and walls; and, where a room is used to store meat already cooled, it shall also have a recording thermometer or recording telethermometer;”;

(d) after paragraph 2(i) there shall be added the following:—

“(j) doors and door frames made of a hard wearing, non-corrodible material or, if made of wood, faced on both sides with a smooth, impermeable covering;

(k) facilities for the hygienic handling and protection of meat during loading and unloading;

(l) insulation materials which are rotproof and odourless;

(m) a separate room or rooms capable of being securely locked for the retention of meat rejected as being unfit for human consumption; except that where such meat is removed as often as may be necessary and at least daily and the quantities are not sufficient to require the provision of a separate room or rooms then suitable and sufficient receptacles shall be provided which are capable of being securely locked; such receptacles shall be used only for holding meat rejected as being unfit for human consumption and shall be clearly marked to that effect; and any chutes used to transport meat to such receptacles shall be so constructed and installed as to enable them to be kept clean and avoid the risk of contamination of the fresh meat;

(n) suitable refrigeration equipment which will enable the internal temperature of the meat to be maintained at the level

prescribed in Schedule 7; such equipment shall include drainage which must present no risk of contamination of the meat;

(o) in the accommodation where persons working in the slaughterhouse may change their clothes, surfaces of walls and floors which are smooth, washable and impermeable;

(p) on all hand washing facilities in changing rooms, and rooms associated with the sanitary conveniences, taps which are not operable by hand or arm;

(q) in the lairage, walls and floors which are durable, impermeable, and easy to clean and disinfect;

(r) a suitable, sufficient and separate room exclusively reserved for the preparation and cleaning of offal other than the emptying and cleaning of stomachs and intestines and the dressing of guts and tripe and which includes a separate area for heads at a sufficient distance from other offal where these operations are carried out in the slaughterhouse other than on the slaughterline;

(s) a suitable and separate place for the packaging of offal in accordance with the requirements of Part II of Schedule 12.”;

(e) in paragraph 3—

(i) there shall be inserted at the commencement of the paragraph the following words:—

“Water which is required to be clean and wholesome shall meet the requirements of Council Directive 80/778/EEC(a) and records of the results of water tests and any consequent action shall be available at all times to an official veterinary surgeon or to a veterinary officer and shall be kept for a period of not less than 1 year.”;

(ii) for the words “shall be painted a distinctive colour and shall not pass through any room which contains meat” there shall be substituted the words “shall clearly be distinguished from those used for potable water and shall present no risk of contamination of the fresh meat”.

(14) In Schedule 2 (conditions for the approval of export cutting premises)—

(a) paragraph 1(c) of Part I shall be amended by inserting at the end the words “except that cutting, boning, wrapping and packaging of meat may take place in the same room provided that the room is sufficiently large and so arranged that the hygiene of the operation is assured; that the rooms in which packaging and wrapping material are stored are free from dust and vermin and are not connected in any way with rooms containing substances which might contaminate fresh meat; and the requirements of paragraph 1(k) of Schedule 9 are observed.”;

(b) paragraph 1(f) of Part I shall be amended by inserting at the end the words “the surfaces of the walls and floors of such rooms shall be smooth, washable and impermeable.”;

(a) O.J. No. L229, 30.8.80, p.11.

- (c) paragraph 1(*h*) of Part I shall be amended by inserting at the end the words “and any chutes used to transport meat to such receptacles shall be so constructed and installed as to enable them to be kept clean and avoid the risk of contamination of the fresh meat;”;
- (d) paragraph 1(*i*) of Part I shall be amended by deleting the words “thermometer or” and by inserting after the words “recording thermometer” the words “or recording telethermometer”;
- (e) after paragraph 1(*k*) of Part I there shall be added the following:—
- (*l*) doors and door frames made of a hard wearing, non-corrodible material or, if made of wood, faced on both sides with a smooth, impermeable covering;
 - (*m*) insulation materials which are rotproof and odourless;
 - (*n*) facilities for the hygienic handling and protection of meat during loading and unloading;
 - (*o*) suitable refrigeration equipment which will enable the internal temperature of the meat to be maintained at the level prescribed in Schedule 9, such equipment shall include satisfactory drainage which presents no risk of contamination of the meat;
 - (*p*) on all hand washing facilities in work rooms, changing rooms, and rooms associated with the sanitary conveniences, taps which are not operable by hand or arm;
 - (*q*) a place and adequate equipment for cleansing and disinfecting vehicles;
 - (*r*) suitable and sufficient means of ventilation to the external air and where necessary adequate means of steam extraction.”;
- (f) in paragraph 2—
- (i) there shall be inserted at the commencement of the paragraph the following words:—
“Water which is required to be clean and wholesome shall meet the requirements of Council Directive 80/778/EEC and records of the results of water tests and any consequent action shall be available at all times to an official veterinary surgeon or to a veterinary officer and shall be kept for a period of not less than 1 year”.
 - (ii) for the words “shall be painted a distinctive colour and shall not pass through any room which contains meat” shall be substituted the words “shall clearly be distinguished from those used for potable water and shall present no risk of contamination of the fresh meat”.
- (g) paragraphs (*a*) and (*b*) of Part II shall be amended by inserting after the word “water” the words “within the meaning of Council Directive 80/778/EEC”;
- (h) paragraph (*j*) of Part II shall be amended by inserting after the words “impervious material” the words “other than wood”.
- (15) In Schedule 3 (conditions for the approval of export cold stores)—
- (a) for paragraph (*b*) there shall be substituted the following:—

“(b) adequate means and procedures, including fixed apparatus for mechanical or electrical recording of temperatures for ensuring that each storage chamber is maintained at the temperatures required by paragraph 3 of Schedule 13;”;

(b) paragraph (d) shall be amended by inserting at the end the words “the surfaces of the walls and floors of such rooms shall be smooth, washable and impermeable;”;

(c) after paragraph (f) there shall be added the following:—

“(g) interior wall surfaces faced with smooth, durable, impervious and washable material, which shall be of a light colour, up to a height of not less than the usable storage height;

(h) floor surfaces which are waterproof and rotproof;

(i) doors and door frames made of a hard wearing, non-corrodible material and if made of wood, faced on both sides with a smooth, impermeable covering;

(j) insulation materials which are rotproof and odourless;

(k) if applicable, at places readily accessible to the work stations, suitable facilities adequately equipped with hot and cold or warm running water at a suitable temperature for the washing of hands by persons handling meat. Taps supplying these facilities shall not be operable by hand or arm. Disposable towels, which shall only be used once, shall be provided in a suitable container and a receptacle shall be provided for used towels;

(l) in rooms where unwrapped fresh meat is handled or stored, equipment and fittings must be constructed of a durable and impervious material other than wood, resistant to corrosion and capable of being kept clean;

(m) suitable refrigeration equipment which will enable the internal temperature of meat to be maintained at the level prescribed in Schedule 13, such equipment shall include satisfactory drainage which presents no risk of contamination of the meat;

(n) suitable facilities for the exclusive use of the veterinary service;

(o) an adequate number of changing rooms with smooth, waterproof, washable walls and floors, wash basins and flush lavatories, not opening directly on to the work rooms. A sufficient number of wash basins shall be provided close to the lavatories; the wash basins shall have hot and cold running water or water premixed to a suitable temperature. Sufficient materials for cleaning and disinfecting hands, and disposable hand towels which can be used once only shall be provided;

(p) on all hand washing facilities in work rooms, changing rooms and rooms associated with the sanitary conveniences, taps which are not operable by hand or arm;

(q) a sufficient, clean and wholesome supply of water available at an adequate pressure throughout the premises, and a sufficient, clean, constant and wholesome supply of hot water under adequate pressure available in the work rooms during working hours; such water shall meet the requirements of Council Directive

80/778/EEC(a) and records of the results of water tests and any consequent action shall be available at all times to an official veterinary surgeon or to a veterinary officer and shall be kept for a period of not less than 1 year.”;

(d) After paragraph 1 there shall be added the following:—

“2. Water which is not clean and wholesome may be used only for the purpose of firefighting or the operation of refrigeration equipment or steam boilers, and pipes carrying such water shall be so arranged as not to allow any such water to be used for any other purpose, and all such pipes shall be clearly distinguished from those used for carrying potable water and shall present no risk of contamination of the fresh meat”.

(16) In Schedule 5 (hygiene requirements in relation to staff, premises, equipment and implements in export slaughterhouses, export cutting premises and export cold stores)—

(a) after paragraph 6 of Part I there shall be added the following:—

“7. The occupier shall ensure that no sawdust or any similar substance is spread on floors.”;

(b) in paragraph 1 (c) of Part II after the words “cleansed and disinfected” there shall be inserted the words “and then rinsed in clean water.”;

(c) after paragraph 1 (d) of Part III there shall be added the following:—

“(e) wash his hands with hot water and soap or other detergent frequently during the working day and each time work is started and resumed;

(f) wash his hands and arms with hot water and soap or other detergent immediately after contact with meat which he knows or suspects to be diseased.”;

(d) after paragraph 3 (d) of Part III there shall be added the following:—

“(e) ensure that all equipment and instruments which come into contact with meat and which are cleansed and disinfected are then rinsed in clean water.”.

(17) In Schedule 6 (ante-mortem health inspection)—

(a) in paragraph 1 for the words “more than 24 hours have elapsed since the previous inspection” there shall be substituted the words “the animal has been kept in the lairage overnight”;

(b) after paragraph 3 (c) there shall be added the following:—

“(d) where there is visible evidence that they have had substances with pharmacological effects administered to them or have consumed any other substances which may make the meat unfit for human consumption.”.

(c) in paragraph 4 (b) after the words “stressed animals must not” there shall be inserted the words “unless the official veterinary surgeon determines otherwise”;

(d) after paragraph 4(b) there shall be added the following:—

“(c) have been found to have any form of clinical tuberculosis.”;

(e) paragraph 5(b) shall be amended by inserting at the end the words “and that immediately following slaughtering and dressing of the animal and before the slaughtering of other animals takes place the premises shall be fully cleaned and disinfected in such manner as he shall determine.”.

(18) In Schedule 7 (slaughter and dressing practices)—

(a) in paragraph (c)(i) after the words “viscera (save that” there shall be inserted the words “the lungs, the heart, the liver, the spleen, the mediastinum and”, and after the words “natural connections” there shall be deleted the words “but are” and there shall be inserted the words “save that the kidneys shall be”;

(b) in paragraph (c) (ii)—

(i) after the words “the hair and bristles” there shall be inserted the words “(which may be removed by use of a debristling agent provided that the carcase is then rinsed by means of a spray system in running water which is clean and wholesome)”;

(ii) after the words “viscera (save that” there shall be inserted the words “the lungs, the heart, the liver, the spleen, the mediastinum and” and after the words “natural connections” there shall be deleted the words “but are” and there shall be inserted the words “save that the kidneys shall be”;

(iii) after the words “perirenal coverings”, there shall be inserted the words “save that, in the case of pigs not intended for export, exposure of the kidneys shall not be compulsory, and if the kidneys of a pig are not exposed, the meat of that pig shall not be eligible for export”;

(c) in paragraph (c)(iii):—

(i) after the words “viscera (save that” there shall be inserted the words “the lungs, the heart, the liver, the spleen, the mediastinum and” and after the words “natural connections” there shall be deleted the words “but are” and there shall be inserted the words “save that the kidneys shall be”;

(ii) after the words “fatty covering” there shall be inserted the words “save that, in the case of sheep and goats not intended for export, exposure of the kidneys shall not be compulsory, and if the kidneys of a sheep or goat are not exposed, the meat of that sheep or goat shall not be eligible for export”;

(d) for paragraph (d) there shall be substituted the following:—

“(d) evisceration must be carried out immediately and completed not later than 45 minutes after stunning or in the case of ritual slaughter, half an hour after bleeding;”;

(e) for paragraph (f) there shall be substituted the following:—

“(f) carcasses of solipeds, bovine animals over six months old and pigs over four weeks old are split lengthwise through the spinal column before being submitted for inspection in accordance with

Schedule 8 (save that in the case of pigs over four weeks old not intended for export the carcase need not be so split, and if the carcase of any pig is not so split the meat of that pig shall not be eligible for export). Heads of solipeds shall be split. An authorised officer of the Council may require any carcase or head to be split lengthwise if he considers it necessary for the purpose of carrying out the inspection prescribed in Schedule 8;

- (f) in paragraph (h) after the words “where the blood” there shall be inserted the words “or offal” and after the words “which the blood” there shall be inserted the words “or offal”;
 - (g) in paragraph (i) after the words “quarter carcasses” there shall be inserted the words “and half carcasses cut into three wholesale cuts”;
 - (h) after paragraph (j) there shall be added the following:—
 - “(k) bleeding, flaying or removing bristles, dressing and evisceration is carried out in such a way as to avoid contamination of the carcase or offal;
 - (l) no implement is left in the meat;
 - (m) fresh meat intended for freezing is only frozen by a rapid method and is stored at a temperature of not more than -12°C .”.
- (19) In Schedule 8 (post-mortem health inspection)—
- (a) in paragraph 2(a) of Part I for the words “in the case of mature animals” there shall be substituted the words “where considered necessary by the official veterinary surgeon”;
 - (b) in paragraph 2(b) of Part I the words “such lymph nodes are to be examined in detail” shall be deleted;
 - (c) for paragraph 3 of Part I there shall be substituted the following:—

“3. Where an authorised officer of the Council considers it necessary, lymph nodes specified in Parts III and IV of this Schedule and any lymph nodes which are not specified in Parts II, III and IV of this Schedule shall be examined in detail.”;
 - (d) in paragraph 6 of the Annex to Part I after the words “of this Annex” there shall be inserted the words “or is contaminated”;
 - (e) in paragraph 1(c) of Part II for the word “perpendicular” there shall be substituted the words “at right angles”;
 - (f) paragraph 1(i) of Part II shall be amended by inserting at the end the words “(save that in the case of bovines not intended for export the examination of the renal lymph nodes shall not be compulsory and if the renal lymph nodes of any bovine are not examined the meat of that bovine shall not be eligible for export)”;
 - (g) for paragraph 2(d) of Part II there shall be substituted the following:—

“(d) the external (masseter) cheek muscles in which at least two deep incisions shall be made and internal (pterygoid) cheek muscles in which at least one deep incision shall be made. All incisions shall be made parallel to the mandible from its upper muscular insertion;”;
 - (h) for paragraph 1(b) of Part III there shall be substituted the following:—

“(b) the head and throat, the tongue having been freed to permit a detailed inspection of the mouth including so far as is practicable the lips and gums, and the fauces: where an authorised officer of the Council considers it necessary the tonsils shall be inspected: the tonsils shall be removed and the submaxillary lymph nodes shall be examined in detail; the retro-pharyngeal and parotid lymph nodes shall be examined (save that in the case of pigs not intended for export, removal of the tonsils and examination of the retro-pharyngeal and parotid lymph nodes shall not be compulsory, and if the tonsils of any pig are not removed or those lymph nodes are not examined, the meat of that pig shall not be eligible for export);”;

- (i) in paragraph 1(c) of Part III for the word “perpendicular” there shall be inserted the words “at right angles”; and the words “(save that the lungs need not be incised if they are to be excluded from human consumption unless an authorised officer of the Council considers it necessary)” shall be inserted at the end;
- (j) in paragraph 1(g) of Part III the words “in detail” shall be deleted.
- (k) in paragraph 1(i) of Part III the words “in detail” shall be deleted.
- (l) in paragraph 1(j) of Part III for the words “in the case of a boar and, if an authorised officer of the Council considers it necessary, in the case of other males” there shall be inserted the words “in the case of all male pigs.”
- (m) in paragraph 1(k) of Part III for the words “in detail;” there shall be inserted the words “and in the case of sows in detail;”
- (n) for paragraph 1(b) of Part IV there shall be substituted the following:—

“(b) the head and throat with, if an authorised officer of the Council considers it necessary, the tongue having been freed, in order to permit a detailed inspection of the mouth and the fauces including so far as is practicable the lips, gums, and nasal cavities; the tonsils shall be inspected: the retro-pharyngeal, submaxillary, and parotid lymph nodes shall be examined;”;

- (o) in paragraph 1(c) of Part IV for the word “perpendicular” there shall be inserted the words “at right angles”;
- (p) in paragraph 1(f) of Part IV the words after “shall be examined” to the end of the paragraph shall be deleted;
- (q) in paragraph 1(g) of Part IV the words “where an authorised officer of the Council considers it necessary” and the words “in detail” shall be deleted;
- (r) in paragraph 1(i) of Part IV the words after “shall be examined” to the end of the paragraph shall be deleted;
- (s) paragraph 1(j) of Part IV shall be deleted and replaced by the following:—

“(j) the outer surface and substance of the genital organs; in the case of male animals the superficial inguinal lymph nodes shall be examined; in the case of a female animal the uterus shall be opened by means of a lengthwise incision: such incision shall not be carried out in the slaughterhall or in any other part of the premises where it may contaminate meat;”;

(20) In Schedule 9 (cutting practices)—

- (a) in paragraph 1(d) after the words “quarter carcasses” there shall be inserted the words “and half carcasses cut into three wholesale cuts” and after the words “by means of an extension of the overhead rail system employed in that slaughterhouse” there shall be added the words “or other hygienic transport system”;
- (b) in paragraph 1(f) for the words “+ 10°C” there shall be substituted the words “+ 12°C”;
- (c) after paragraph 1(i) there shall be added the following:—
 - “(j) ensure that no implement is left in the meat;
 - (k) ensure that when cutting, boning, wrapping and packing operations take place in the same room, the following conditions are observed:—
 - (i) the packaging and wrapping material shall during storage be contained in a sealed and undamaged protective cover under hygienic conditions in a separate room;
 - (ii) packaging and wrapping material shall not be stored on the floor;
 - (iii) packaging material shall be assembled under hygienic conditions before being brought into the cutting room;
 - (iv) packaging material shall be hygienically brought into the room and shall be used without delay: it shall not be handled by persons who handle fresh meat;
 - (v) immediately after packing and wrapping the meat shall be placed in the storage rooms referred to in paragraph 1(a)(ii) of part I of Schedule 2;
 - (l) ensure that fresh meat intended for freezing is only frozen by a rapid method and is stored at a temperature of not more than – 12°C.”.

(21) In Schedule 11 (health marking)—

- (a) paragraph 2(a) shall be amended by inserting after the words “on the upper part” the words “the letters “UK” or”;
- (b) paragraph 3 shall be amended—
 - (i) by deleting “60kg” and inserting “65kg”;
 - (ii) after the word “breast” inserting the word “and”;
 - (iii) by deleting the words “and pleura”;
- (c) paragraph 4 shall be amended by inserting after the word “livers” the words “of bovine animals, swine and solipeds”;
- (d) paragraph 5 shall be amended by substituting for the words “heads, tongues, hearts and lungs” the words “all the offal” and by inserting after those words the words “unless they are wrapped or packed in accordance with the requirements of Schedule 12”;

- (e) paragraph 6 shall be amended—
- (i) by deleting “3kg” and inserting “100g each”;
 - (ii) by inserting after the words “and which do not bear a health mark shall” the words “unless they are wrapped or packed in accordance with the requirements of Schedule 12”.
- (22) In Schedule 12 (wrapping and packing of cut meat and offal)—
- (a) the heading “Requirements applicable in export cutting premises” shall be deleted;
 - (b) paragraph 1 of Part I shall be amended by inserting at the end the words “except where the wrapping material used conforms to the requirements of paragraph 6 of this Part of this Schedule”;
 - (c) paragraph 2 of Part I shall be amended by inserting at the end the words “it shall not be handled by persons who handle fresh meat”;
 - (d) after paragraph 4 of Part I there shall be inserted the following:—
 - “5. The occupier shall ensure that all wrapped meat intended for sale bears a reproduction of the health mark bearing the letters “UK” on the wrapping material or on a label affixed to the wrapping material. The health mark shall include the approval number of the export cutting premises except that in the case of offal wrapped in an export approved slaughterhouse it shall bear the approval number of that slaughterhouse.
 - 6. The occupier shall ensure that wrapped meat is packed in accordance with the requirements of Part II of this Schedule, save that where the wrapping material used fulfills the requirement of packaging material in accordance with the provisions of paragraph 1 of Part II of this Schedule it does not in addition require to be packed.”;
 - (e) in paragraph 3 of Part II—
 - (i) the words “has a clearly visible label which” shall be deleted;
 - (ii) in sub-paragraph (a) at end the words “either on the package itself or on a label affixed to wrapping material which fulfills the requirements of paragraph 6 of Part I of this Schedule.”.
- (23) In Schedule 13 (storage of meat) paragraph 3(a) shall be amended by deleting the words “an adequately low temperature without undue fluctuation” and inserting the words “a temperature of not more than -12°C ”.
- (24) For Schedule 14 (health certificate) there shall be substituted the following Schedule:—

“SCHEDULE 14 Regulations 7(5) and (6), 9,
10(1)(g) and (2)(i) and 12(1)

HEALTH CERTIFICATE

1. The official veterinary surgeon shall sign the health certificate which is to

accompany the meat to the country of destination at the time the meat is loaded into the means of transport in which it is to travel.

2. The health certificate shall be provided by the Secretary of State and shall correspond in form to, and contain the information specified in, the model in the Annex to this Schedule. It shall be expressed at least in English and in the language of the country of destination.

ANNEX

**Health certificate for fresh meat intended for consignment to a Member State
(1) of the EEC**

No.....(2)

Exporting country

Ministry

Department

Ref (2)

I. Identification of meat:

Meat of

(animal species)

Nature of cuts

Nature of packaging

Number of cuts or packages

Month(s) and year(s) when frozen

Net weight

II. Origin of meat:

Address(es) and veterinary approval number(s) of the approved slaughterhouse(s)

.....

.....

Address(es) and veterinary approval number(s) of the approved cutting plant(s)

.....

.....

Address(es) and veterinary approval number(s) of the approved store(s)

.....

.....

III. Destination of meat:

The meat will be sent from

.....

(place of loading)

to

(country and place of destination)

.....

by the following means of transport (3)

.....
Name and address of consignor

.....
Name and address of consignee

IV. Health attestation:

I, the undersigned, official veterinarian, certify that the meat described above was obtained under the conditions governing production and control laid down in Directive 64/433/EEC on health problems affecting intra-Community trade in fresh meat and that it is, therefore, considered as such to be fit for human consumption.

Done at on

Signature of the official veterinarian

.....
(1) Fresh meat: in accordance with the directive referred to in IV of this certificate, all edible parts of domestic bovine animals (including buffalo), swine, sheep and goats and solipeds which have not undergone any preserving process and including meat vacuum wrapped or wrapped in a controlled atmosphere; however, chilled and frozen meat shall be considered to be fresh meat.

(2) Optional.

(3) In the case of trucks and lorries, state the registration number, in the case of aircraft the flight number, and in the case of boats, the name, and where necessary, the number of the container.”

- (25) In Schedule 15 (transport of fresh meat intended for export)—
- (a) in paragraph 1 after the words “1. Fresh meat” there shall be inserted the words “shall be loaded at a temperature of not more than + 7°C for carcases and cuts and + 3°C for offal and”;
 - (b) in paragraph 3 at the end there shall be inserted the words “except that fittings for hanging such meat shall not be required where the meat is transported by aircraft in which suitable facilities resistant to corrosion have been provided for hygienically loading, holding and unloading the meat”;
 - (c) in paragraph 5, there shall be deleted the words “as any other substance” and there shall be inserted the words “as any other product likely to affect the hygiene of the meat or to contaminate it unless it is transported in such a manner that it will not contaminate the fresh meat”;
 - (d) in paragraph 6 after the words “stomachs shall be scalded” there shall be inserted the words “or cleaned” and after the words “and feet” there shall be inserted the words “and heads”;
 - (e) in paragraph 8 after the words “throughout the period of transport” there shall be inserted the words “except where such meat is transported by aircraft in which suitable facilities resistant to corrosion have been provided for hygienically loading, holding and unloading the meat”.

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

New St. Andrew's House,
Edinburgh.
29th November 1984.

EXPLANATORY NOTE

(This Note is not part of the Regulations.)

These Regulations which apply to Scotland only further amend the Fresh Meat Export (Hygiene and Inspection) (Scotland) Regulations 1981.

They implement in part the provisions of Council Directive No. 83/90 EEC (O.J. No. L59, 5.3.1983, p. 10) further amending Council Directive No. 64/433/EEC (O.J. No. 121, 29.7.1964, p. 2012/64; OJ/SE 1963-64, p. 185) on health problems affecting intra-Community trade in fresh meat, by modifying and adapting the health provisions to take account of new developments. They prescribe revised conditions which must be satisfied for the production, cutting up, storage and transport of fresh meat of domestic bovine animals (including buffalo), swine, sheep, goats and solipeds when it is intended for export, or for sale for export, to a Member State of the EEC for human consumption.

In particular, the regulations—

- (a) provide for revised conditions to be satisfied for the approval of premises by the Secretary of State and for the suspension and revocation of such approval (regulation 2(5) and (6));
- (b) increase the fine for contravention of the regulations from £100 to £2,000 in consequence of the coming into operation of the Criminal Justice Act 1982 (c.48) and the Increase of Criminal Penalties etc (Scotland) Order 1984 (S.I. 1984/526) (regulation 2(12));
- (c) amend existing conditions for export of fresh meat (regulations 2(7) to (10));
- (d) provide revised conditions for the hygiene requirements of staff and premises (regulation 2(16));
- (e) amend existing requirements as to ante-mortem and post-mortem health inspection procedures (regulations 2(17) and (19)), slaughter and dressing practices (regulation 2(18)) and cutting practices (regulation 2(20));
- (f) amend health marking procedures (regulation 2(21)) and wrapping and packing requirements (regulation 2(22)); and
- (g) provide for revised conditions to be satisfied for the transport of fresh meat intended for export (regulation 2(25)).

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