
STATUTORY INSTRUMENTS

1987 No. 800 (S. 63)

FOOD

FOOD HYGIENE

**The Fresh Meat Export (Hygiene and
Inspection) (Scotland) Regulations 1987**

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| <i>Made</i> | - - - - | <i>29th April 1987</i> |
| <i>Laid before Parliament</i> | | <i>14th May 1987</i> |
| <i>Coming into force</i> | | <i>11th June 1987</i> |

**THE FRESH MEAT EXPORT (HYGIENE AND
INSPECTION) (SCOTLAND) REGULATIONS 1987**

1. Citation, extent and commencement
 2. Interpretation
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 5. Premises approved prior to 11th June 1987
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 7. Use of premises for production, cutting up, storage and loading of fresh meat for export
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 10. Conditions for export of fresh meat
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- Signature

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

SCHEDULE 1 — CONDITIONS FOR THE APPROVAL OF EXPORT
SLAUGHTERHOUSES

1. The slaughterhouse shall comply with the requirements of Parts II...
2. In addition the slaughterhouse shall have –
3. Water which is required to be clean and wholesome shall...
4. In the case of a slaughterhouse where both swine and...

SCHEDULE 2 — CONDITIONS FOR THE APPROVAL OF EXPORT CUTTING
PREMISES

PART I — requirements applicable in all export cutting premises

1. Without prejudice to the requirements of the Slaughterhouse Hygiene (Scotland)...
2. Water which is required to be clean and wholesome shall...
PART II — additional requirements applicable in export cutting premises not subject to the slaughterhouse hygiene (scotland) regulations 1978

SCHEDULE 3 — CONDITIONS FOR THE APPROVAL OF EXPORT COLD
STORES

1. The cold store shall have – (a) adequate facilities for...
2. Water which is not clean and wholesome may be used...

SCHEDULE 4 — CONDITIONS FOR THE APPROVAL OF TRANSHIPMENT
CENTRES

SCHEDULE 5 — HYGIENE REQUIREMENTS IN RELATION TO STAFF,
PREMISES, EQUIPMENT AND IMPLEMENTS IN EXPORT
SLAUGHTERHOUSES, EXPORT CUTTING PREMISES AND
EXPORT COLD STORES

PART I — requirements applicable in all export slaughterhouses and export
cutting premises

1. No person shall engage in the handling of meat if...
2. No person shall engage in the handling of meat if...
3. (1) Every person engaged in the handling of meat shall...
4. Every person engaged in slaughtering animals or working on or...
5. The occupier shall ensure that all equipment and implements which...
6. Smoking shall be prohibited in work rooms and store rooms....
7. The occupier shall ensure that no sawdust or any similar...

PART II — additional requirements applicable in export cutting premises not
subject to the slaughterhouse hygiene (scotland) regulations 1978

1. Every person engaged in handling meat shall –
2. No person shall – (a) urinate, defecate or spit except...
3. The occupier of the export cutting premises shall –

PART III — requirements applicable in export cold stores

1. Every person engaged in the handling of meat or packages...
2. Every person engaged in the handling of unwrapped meat and...
3. The occupier shall – (a) ensure that all detergents, disinfectants...

SCHEDULE 6 — ANTE-MORTEM HEALTH INSPECTION REQUIREMENTS
APPLICABLE IN EXPORT SLAUGHTERHOUSES

1. Animals intended for slaughter shall undergo ante-mortem health inspection on...

2. The occupier of the slaughterhouse or his agent shall provide...
3. The ante-mortem health inspection shall be made under adequate natural...
4. The ante-mortem health inspection shall determine –
5. Animals shall not be slaughtered for production of meat for...
6. An animal which shows any of the conditions mentioned in...

SCHEDULE 7 — SLAUGHTER AND DRESSING PRACTICES REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES

SCHEDULE 8 — POST-MORTEM HEALTH INSPECTION REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES

PART I — general instructions

1. The carcase and offal and the blood of each slaughtered...
2. The inspection shall include– (a) palpation of certain organs, in...
3. Where the official veterinary surgeon considers it necessary, incisions and...
4. Where necessary the official veterinary surgeon shall arrange for laboratory...
5. (1) Any carcase, offal or blood which shows evidence of...
ANNEX — indications of unfitness for human consumption
1. The official veterinary surgeon shall direct that no part of...
2. The official veterinary surgeon shall direct that the blood of...
3. (1) An official veterinary surgeon shall in determining for the...
4. (1) In any case in which the official veterinary surgeon,...
5. (1) If, as a result of his inspection of a...
6. Where, as a result of his examination, the official veterinary...
7. Where, as a result of his examination, the official veterinary...

PART II — detailed instructions bovine animals over 6 weeks

1. In the case of bovine animals over 6 weeks old...
2. Where evidence of tuberculosis is found, an official veterinary surgeon...

PART III — detailed instructions bovine animals less than 6 weeks

1. In the case of bovines less than 6 weeks old...
2. Where evidence of tuberculosis is found, an official veterinary surgeon...

PART IV — detailed instructions swine

1. In the case of swine the inspection shall include in...
2. An investigation for cysticercus cellulosae shall be carried out which...
3. If an abscess is found in the carcase or in...
4. Where evidence of tuberculosis is found, an official veterinary surgeon...

PART V — detailed instructions sheep and goats

1. In the case of sheep and goats the inspection shall...
2. Where an official veterinary surgeon or inspector has reason to...
3. Where evidence of tuberculosis is found, an official veterinary surgeon...

PART VI — detailed instructions domestic solipeds

1. In the case of domestic solipeds the inspection shall include...
2. An investigation for glanders shall be carried out by means...
3. Where evidence of tuberculosis is found, an official veterinary surgeon...

SCHEDULE 9 — CUTTING PRACTICES REQUIREMENTS APPLICABLE IN EXPORT CUTTING PREMISES

SCHEDULE 10 — HEALTH CONTROL OF CUT MEAT REQUIREMENTS APPLICABLE IN EXPORT CUTTING PREMISES

1. The official veterinary surgeon shall be responsible for the supervision...
2. The official veterinary surgeon may be assisted by inspectors in...

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SCHEDULE 11 — HEALTH MARKING REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES AND EXPORT CUTTING PREMISES

1. The health mark shall be applied by or under the...
2. The health mark shall consist of an oval mark 6.5...
3. Carcasses weighing more than 65 kg shall have the health...
4. Livers of bovine animals, swine and solipeds shall be hot-branded...
5. All the offal unless they are wrapped or packed in...
6. Cuts, other than cuts weighing less than 100g each and...
7. Cuts of swine belly and back fat from which the...
8. Only methyl violet shall be used for marking meat in...

SCHEDULE 12 — WRAPPING AND PACKING OF CUT MEAT AND OFFAL
PART I — wrapping

1. The occupier shall ensure that any material used for wrapping...
2. The occupier shall ensure that the wrapping operation is carried...
3. The occupier shall ensure that cut meat, other than cuts...
4. The occupier shall ensure that wrappings contain meat of only...
5. The occupier shall ensure that all wrapped meat intended for...
6. The occupier shall ensure that wrapped meat is packed in...

PART II — packing

1. The occupier shall ensure that any material used for packing...
2. The occupier shall ensure that any material used for packing...
3. The occupier shall ensure that – (a) every package bears...
4. The occupier shall ensure that packages contain meat of only...

SCHEDULE 13 — STORAGE OF MEAT REQUIREMENTS APPLICABLE IN EXPORT COLD STORES

1. The occupier of the cold store shall facilitate supervision of...
2. The owner of the meat and the occupier of the...
3. The occupier shall ensure that fresh meat intended for export...
4. The occupier shall ensure that where meat that is not...

SCHEDULE 14 — HEALTH CERTIFICATE

1. Where meat is to be exported directly the official veterinary...
2. The health certificate shall be provided by the Secretary of...
3. Where meat is not intended for immediate export the official...
4. A health certificate under paragraph 3 above shall be provided...

ANNEX —

SCHEDULE 15 — TRANSPORT OF FRESH MEAT INTENDED FOR EXPORT REQUIREMENTS APPLICABLE TO OCCUPIERS OR PERSONS RESPONSIBLE FOR THE CONTROL AND MANAGEMENT OF TRANSPORT

1. Fresh meat shall be loaded at a temperature of not...
2. The interior surfaces of vehicles used for the transport of...
3. Vehicles used for the transport of fresh meat shall be...
4. Vehicles used for the transport of fresh meat shall not...
5. Fresh meat shall not be transported in the same vehicle...
6. Stomachs shall be scalded or cleaned and feet and heads...
7. Fresh meat shall not be transported in vehicles which are...
8. Carcasses, half carcasses and quarter carcasses, other than frozen meat...
9. The viscera may only be transported in strong, clean and...

10. The official veterinary surgeon shall be satisfied before despatch that...

SCHEDULE 16 —

Explanatory Note