

## SCHEDULE 2

Regulation 4(1)(a)(ii)

### 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) Regulations 1978 or the Food Hygiene (Scotland) Regulations 1959, as the case may be, the cutting premises shall have –

- (a) suitable and sufficient refrigerated accommodation for –
  - (i) the reception and storage of meat; and
  - (ii) the separate storage of wrapped or packed meat;
- (b) a room for cutting up meat in accordance with the requirements of Schedule 9 and for wrapping meat in accordance with the requirements of Part I of Schedule 12;
- (c) a separate room for packing meat in accordance with the requirements of Part II of Schedule 12 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;
- (d) a suitable, sufficiently large and adequately equipped room or rooms capable of being securely locked for the exclusive use of the official veterinary surgeon and inspectors, having regard to the number of such persons employed;
- (e) suitable storage accommodation under hygienic conditions for packaging and wrapping material;
- (f) suitable, sufficient and adequately equipped rooms, not being any part of the premises which at any time contain meat, where persons working in the cutting premises may change their clothes; the surfaces of the walls and floors of such rooms shall be smooth, washable and impermeable;
- (g) sufficient and adequately equipped showers which are for the use of persons working in the cutting premises and are situated near the rooms referred to in sub-paragraph (f) of this paragraph;
- (h) a separate room or rooms capable of being securely locked for the retention of meat not intended 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 not intended for human consumption and 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;
- (i) in the room referred to in sub-paragraph (b) of this paragraph, a recording thermometer or recording telethermometer;
- (j) facilities which will enable the inspections and supervision provided for in these Regulations to be carried out efficiently;
- (k) means of controlling access to and exit from the premises;

- (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.

2. 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 three years. Water which is not clean and wholesome may only be used in the cutting premises for the purposes of fire fighting or the operation of refrigerators or steam boilers, and pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose and all such pipes shall clearly be distinguished from those used for potable water and shall present no risk of contamination of the fresh meat.

## PART II

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

Without prejudice to the requirements of the Food Hygiene (Scotland) Regulations 1959, the cutting premises shall have –

- (a) a sufficient, clean and wholesome supply of water within the meaning of Council Directive [80/778/EEC](#) available at an adequate pressure throughout the premises;
- (b) a sufficient, clean, constant and wholesome supply of hot water within the meaning of Council Directive [80/778/EEC](#) under adequate pressure available in the workrooms during working hours;
- (c) satisfactory drainage, with traps for solids, which shall be maintained in proper working order;
- (d) 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 working in the cutting premises; any taps supplying these facilities shall not be operable by hand and disposable towels, which shall only be used once, shall be provided in a suitable container and a receptacle shall be provided for used towels;
- (e) at places readily accessible to the sanitary conveniences, suitable facilities adequately equipped with hot and cold or warm running water at a suitable temperature for the washing of hands by persons working in the cutting premises; disposable towels, which shall only be used once, shall be provided in a suitable container and a receptacle shall be provided for used towels;
- (f) in rooms where work on meat is undertaken, suitable and sufficient facilities, situated as close as possible to the work stations, for the cleaning and disinfection of knives and other

hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82C;

- (g) adequate protection against the entry of insects, vermin and birds;
- (h) in rooms where work on meat is undertaken, adequate lighting which does not distort colours and is of an overall intensity of not less than 220 lux, save that at places where inspection of meat is normally carried out the overall intensity shall be not less than 540 lux;
- (i) in the accommodation referred to in sub-paragraphs (a) and (b) of paragraph 1 of Part I of this Schedule—
  - (i) floors of impervious non-slip material, so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned; and floors in workrooms shall be laid so as to have a fall of not less than 5 centimetres in every 3 metres (i.e. a gradient of 1 in 60);
  - (ii) 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 2 metres from the floor;
  - (iii) rounded angles between floor and wall surfaces and between adjacent wall surfaces;
- (j) equipment and fittings of a durable and impervious material other than wood, resistant to corrosion and of such construction as to enable them to be kept clean; all equipment for handling meat and for storing receptacles containing or intended to contain meat shall be so constructed that meat and the receptacles are not permitted to come into contact with the floor.