

## SCHEDULE 2

### CONDITIONS FOR THE APPROVAL OF EXPORT CUTTING PREMISES

#### PART I

##### requirements applicable in all export cutting premises

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.