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STATUTORY INSTRUMENTS

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**1991 No. 289 (S.25)**

**FOOD**

**FOOD HYGIENE**

**The Fresh Meat Export (Hygiene and Inspection)  
(Scotland) Amendment Regulations 1991**

*Made - - - - 18th February 1991*

*Laid before Parliament 4th March 1991*

*Coming into force - - 29th March 1991*

The Secretary of State, in exercise of the powers conferred on him by sections 4(1), 16(1)(b), (c) and (d) and (3) and 17(1) of, and paragraph 5(1)(a) and (b), (2)(a) and 6(1)(a) of Schedule I to the Food Safety Act 1990<sup>(1)</sup>, and of all other powers enabling him in that behalf, after consultation in accordance with section 48(4) of the said Act with such organisations as appear to him to be representative of interests likely to be substantially affected by the Regulations, hereby makes the following, Regulations:

**Citation, extent and commencement**

**1.** These Regulations, which may be cited as the Fresh Meat Export (Hygiene and Inspection) (Scotland) Amendment Regulations 1991, shall extend to Scotland only, and shall come into force on 29th March 1991.

**Interpretation**

**2.** In these Regulations the expression “the principal Regulations” means the Fresh Meat Export (Hygiene and Inspection) (Scotland) Regulations 1987<sup>(2)</sup> and references in these Regulations to a numbered Schedule shall be construed as a reference to the Schedule bearing that number in the principal Regulations.

**Amendment of the principal Regulations**

**3.** The principal Regulations shall be amended in accordance with regulation 4.

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(1) 1990 c. 16.  
(2) S.I.1987/800.

4.—(1) In Schedule 1 (conditions for the approval of export slaughterhouses) after paragraph 4 there shall be inserted the following paragraph:—

“5. Workrooms shall have a ceiling or a roof covering with an interior surface which in either case is kept clean and is easy to clean.”.

(2) In Schedule 2, Part I (requirements applicable in all export cutting premises) after paragraph 2 there shall be inserted the following paragraph:—

“3. Workrooms shall have a ceiling or a roof covering with an interior surface which in either case is kept clean and is easy to clean.”.

(3) In Schedule 2, Part II (additional requirements applicable in export cutting premises etc) in paragraph (d) after the words “operable by hand” there shall be inserted the words “or arm”.

(4) In Schedule 3 (conditions for the approval of export cold stores) after paragraph 2 there shall be inserted the following paragraph:—

“3. Every room in the cold store in which meat is handled or stored shall have a ceiling or a roof covering with an interior surface which in either case is kept clean and is easy to clean.”.

(5) In Schedule 7 (slaughter and dressing practices) for paragraph (n) there shall be substituted the following paragraph:—

“(n) fresh meat intended for freezing—

- (i) is frozen without delay (which will not preclude an initial period of stabilisation where appropriate);
- (ii) is frozen in a hygienic manner, by a rapid method, using suitable equipment and only in rooms in the same premises where the meat was produced;
- (iii) is frozen so that it reaches an internal temperature of  $-12^{\circ}\text{C}$  or lower and is not stored at a higher temperature thereafter; and
- (iv) is stamped legibly before freezing so as to indicate the month and year in which it is frozen or a label is attached to it after freezing indicating this or, if the meat is packaged or wrapped, the packaging or wrapping in which it is placed after freezing is marked clearly and visibly in such a way as to indicate this.”.

(6) In Schedule 9 (cutting practices) for paragraph (1) there shall be substituted the following paragraph:—

“(1) ensure that fresh meat intended for freezing—

- (i) is frozen without delay (which will not preclude an initial period of stabilisation where appropriate);
- (ii) is frozen in a hygienic manner, by a rapid method, using suitable equipment and only in rooms in the same premises where the meat was cut up;
- (iii) is frozen so that it reaches an internal temperature of  $-12^{\circ}\text{C}$  or lower and is not stored at a higher temperature thereafter; and
- (iv) is stamped legibly before freezing so as to indicate the month and year in which it is frozen or a label is attached to it after freezing indicating this or, if the meat is packaged or wrapped, the packaging or wrapping in which it is placed after freezing is marked clearly and visibly in such a way as to indicate this.”.

(7) In Schedule 13 (storage of meat)—

(a) for sub-paragraph 3(c) there shall be substituted the following paragraph:—

“(c) handled, loaded, unloaded and stored in a hygienic manner and, in particular, that it is handled, loaded and unloaded under cover;”;

(b) after paragraph 3 there shall be inserted the following new paragraph:—

“3A. The occupier shall ensure that fresh meat intended for freezing comes directly from an export slaughterhouse or export cutting premises and—

- (i) is frozen without delay (which will not preclude an initial period of stabilisation where appropriate);
- (ii) is frozen in a hygienic manner, by a rapid method, using suitable equipment;
- (iii) is frozen so that it reaches an internal temperature of  $-12^{\circ}\text{C}$  or lower and is not stored at a higher temperature thereafter; and
- (iv) is stamped legibly before freezing so as to indicate the month and year in which it is frozen or a label is attached to it after freezing indicating this or, if the meat is packaged or wrapped, the packaging or wrapping in which it is placed after freezing is marked clearly and visibly in such a way to indicate this.”.

St. Andrew’s House,  
Edinburgh  
18th February 1991

*Strathclyde*  
Parliamentary Under Secretary of State, Scottish  
Office

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

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## EXPLANATORY NOTE

*(This note is not part of the Regulations)*

These Regulations amend the Fresh Meat Export (Hygiene and Inspection) (Scotland) Regulations 1987 ("the principal Regulations) to take account of certain provisions of Council Directive [88/288/EEC](#) (OJNo. L124,18.5.88, p.28) which further amends Council Directive [64/433/EEC](#) (OJ No. 121, 29.7.64, p.2012/64) on health problems effecting intra-Community trade in fresh meat.

In particular, the Regulations:—

- (a) prohibit taps from being arm operated in all export approved cutting premises (regulation 4(3));
- (b) require all workrooms in export premises where fresh meat is handled, cut up or stored to have a ceiling or roof covering with an interior surface which is clean and easily cleaned (regulations 4(1), (2) and (4)); and
- (c) set out specific conditions for freezing meat in export approved slaughterhouses, cutting premises and cold stores (regulations 4(5), (6) and (7)).