
STATUTORY INSTRUMENTS

1991 No. 984

FOOD

**The Slaughterhouses (Hygiene) and Meat
Inspection (Amendment) Regulations 1991**

<i>Made</i>	- - - -	<i>13th April 1991</i>
<i>Laid before Parliament</i>		<i>22nd April 1991</i>
<i>Coming into force</i>	- -	<i>13th May 1991</i>

The Minister of Agriculture, Fisheries and Food, the Secretary of State for Health and the Secretary of State for Wales, acting jointly, in exercise of the powers conferred by sections 4(1), 6(4), 16(1)(b),(c) and (d), 26(3) and 48(1) of, and paragraphs 5(1) and (2) and 6(1) of Schedule 1 to, the Food Safety Act 1990⁽¹⁾ and of all other powers enabling them to act in that behalf, after consultation in accordance with section 48 of the said Act with such organisations as appear to them to be representative of interests substantially affected by the Regulations, hereby make the following Regulations:

Title, commencement and extent

1.—(1) These Regulations may be cited as the Slaughterhouses (Hygiene) and Meat Inspection (Amendment) Regulations 1991 and shall come into force on 13th May 1991.

(2) These Regulations shall apply to England and Wales.

Amendments

2. The Slaughterhouses (Hygiene) Regulations 1977⁽²⁾ shall be amended as follows—

(a) at the beginning of regulation 5(d) (requirement relating to the provision of covered accommodation and facilities for the emptying and cleaning of stomachs and intestines) there shall be inserted the following words—

“subject to regulation 5A,”;

(b) after regulation 5 there shall be inserted the following regulation—

“5A. The requirement contained in regulation 5(d) shall not apply in the case of a slaughterhouse in which—

(1) 1990 c. 16.

(2) S.I. 1977/1805; to which there are amendments not relevant to these Regulations.

- (a) the emptying and cleaning of stomachs and intestines is carried out in the slaughterhouse by means of closed-circuit mechanical equipment which has a suitable system of ventilation and which satisfies the following requirements, that is to say—
 - (i) the equipment is installed and arranged in such a manner that operations for separating intestines from the stomach and for the emptying and cleaning of stomachs can be carried out hygienically and the equipment is located in a special space which is clearly separated from any exposed meat by a partition stretching from the floor to a height of at least three metres and surrounding the area where these operations are carried out;
 - (ii) the design and operation of the equipment effectively prevents any contamination of meat;
 - (iii) an air extractor is installed in the equipment which eliminates odours and any risk of aerosol contamination;
 - (iv) the equipment contains a device for ensuring the closed-circuit evacuation of the residual water and the content of stomachs to the slaughterhouse drainage system;
- (b) the routes followed by stomachs to and from the equipment are clearly separated and at a suitable distance from the routes followed by other meat;
- (c) stomachs are removed from such equipment in a hygienic manner immediately they have been emptied and cleaned; and
- (d) staff handling stomachs do not handle, or have access to, any other meat.”; and
- (c) for regulation 32 there shall be substituted the following regulation—

“**32.** The occupier of every slaughterhouse (other than an export slaughterhouse approved under the Fresh Meat Export (Hygiene and Inspection) Regulations 1987(3)) shall ensure that—

 - (a) animals brought into the slaughterhall are slaughtered without delay;
 - (b) bleeding is completed without delay and any blood which is not immediately swilled down a drain is collected in a clean receptacle provided for that purpose and, if intended for human consumption, is so kept as to remain readily identifiable with the carcasses from which it was collected until the carcasses have been inspected in accordance with regulation 10(1) of, and Schedule 1 to, the Meat Inspection Regulations 1987(4);
 - (c) subject to the provisions of the Meat Inspection Regulations 1987, the stomachs and intestines of slaughtered animals are removed from the slaughterhall unopened, and in such a manner that they do not come into contact with the floor of the slaughterhall, as soon as possible after they have been separated from the carcass and that they are not opened or cleaned in any part of the premises which contains blood intended for human consumption or any meat other than stomachs or intestines;
 - (d) slaughtered animals are dressed in the following manner—
 - (i) in the case of bovine animals and solipeds by the removal of the tonsils, the hide or skin, the head (save that where retention of the ears on carcasses of bovine animals is necessary for any certification purpose removal may be delayed until completion of that certification), the viscera (save that the

(3) S.I. 1987/2237, amended by S.I. 1990/2486, 1990/2493 and 1990/2494.

(4) S.I. 1987/2236, amended by S.I. 1990/2486, 1990/2494 and 1990/2495.

- lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcass by their natural connections), the genital organs (subject to regulation 8(3) of the Meat Inspection Regulations 1987), the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;
- (ii) in the case of swine by the removal of the tonsils, the hair and bristles (where the bristles are removed by using a debristling agent the carcass must immediately afterwards be rinsed in water which is clean and wholesome) or the skin, the claws, the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcass by their natural connections), the genital organs (subject to regulation 8(3) of the Meat Inspection Regulations 1987), the urinary bladder, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;
- (iii) in the case of sheep and goats, by the removal of tonsils, the skin (including that of the head except where the head is to be discarded pursuant to regulation 8(3) of the Meat Inspection Regulations 1987), the head (save that where retention of the ears on carcasses of sheep is necessary for any certification purpose removal may be delayed until completion of the certification), the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcass by their natural connections), the genital organs (subject to regulation 8(3) of the Meat Inspection Regulations 1987), the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty covering;
- (e) evisceration is carried out immediately and completed not later than 45 minutes after stunning, or in the case of ritual slaughter, not later than 30 minutes after bleeding or, in the case of any undressed and bled carcass brought into a slaughterhouse in accordance with regulation 19(3), without delay;
- (f) subject to regulation 8(3) of the Meat Inspection Regulations 1987, the organs and viscera (other than the feet) of any animal are so kept as to remain readily identifiable with the carcass until that carcass has been inspected in accordance with regulation 10(1) of, and Schedule 1 to, the Meat Inspection Regulations 1987 and any samples required for residue tests under the Animals and Fresh Meat (Examination for Residues) Regulations 1988(5) have been taken, and the feet of any animal are kept available for inspection in the slaughterhouse until an authorised officer authorises their removal;
- (g) where back bleeding ensues upon the slaughter of an animal the pleura are not completely detached from the carcass until an authorised officer authorises the removal of the pleura;
- (h) slaughtered animals are dressed and treated in such a manner as not to prevent or hinder inspection in accordance with regulation 10(1) of, and Schedule 1 to, the Meat Inspection Regulations 1987 and in particular no carcass is cut up and, subject to regulation 8(3) of the Meat Inspection Regulations 1987, no

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part other than the hide or skin of any slaughtered animal is removed from the slaughterhouse until the inspection has been completed and any samples required for residue tests under the Animals and Fresh Meat (Examinations for Residues) Regulations 1988 have been taken, and no action is taken which might alter or destroy any evidence of disease before inspection;

- (i) here the blood of several animals is collected in one receptacle the entire contents of that receptacle are regarded as unfit for human consumption if the meat of any of the animals from which the blood was collected is declared unfit for human consumption; and
- (j) no implement is left in the meat.”

3. The Meat Inspection Regulations 1987 shall be amended as follows—

- (a) regulation 6 (dressing of carcasses) shall be omitted; and
- (b) in regulation 16(a) (responsibility for securing compliance with certain provisions of the regulations) the number “6” shall be omitted.

In witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed on 8th April 1991.

L.S.

Trumpington
Minister of State, Ministry of Agriculture,
Fisheries and Food

13th April 1991

William Waldegrave
Secretary of State for Health

8th April 1991

David Hunt
Secretary of State for Wales

EXPLANATORY NOTE

(This note is not part of the Regulations)

These Regulations amend the Slaughterhouses (Hygiene) Regulations 1977 (as amended) by—

(1) providing that the requirement in the 1977 Regulations for a slaughterhouse to contain suitable and sufficient covered accommodation and facilities apart from the slaughterhall and hanging space for the emptying and cleaning of stomachs and intestines shall not apply in the case of a slaughterhouse in which such operations are carried out by means of closed-circuit mechanical equipment, the construction and operation of which meets certain specified standards (regulations 2(a) and (b)); and

(2) requiring the occupier of a slaughterhouse, other than a slaughterhouse approved under the Fresh Meat Export (Hygiene and Inspection) Regulations 1987 for the purpose of producing fresh meat for export to other Member States, to comply with certain specified practices relating to the slaughter of animals and the dressing of carcasses similar to those which already apply in the case of such an export slaughterhouse by virtue of those Regulations (regulation 2(c)).

The Regulations also revoke provisions relating to the dressing of carcasses contained in the Meat Inspection Regulations 1987 (regulation 3).