

Status: This is the original version (as it was originally made).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

SCHEDULE 2

SPECIAL CONDITIONS

PART II

SEPCIAL CONDITIONS OF HYGIENE FOR PREMISES PREPARING MEAT PRODUCTS

5. Subject to paragraphs 6 and 7 below, where necessary during cutting, slicing and curing operations rooms for cutting and curing shall be kept at a temperature not exceeding 12°C.