

SCHEDULE 3

STORING, REWRAPPING AND ASSEMBLY OF MEAT PRODUCTS

PART II

REQUIREMENTS FOR REWRAPPING CENTRES

The occupier of premises approved in accordance with regulation 5(3)(a)(ii) shall comply with the appropriate requirements below—

- (a) (a) for premises in which meat products are rewrapped, the appropriate conditions in Schedule 1 and Schedule 2, Part I, paragraph 1(a), (b), (d), (e) and (f) and paragraph 2(a), (c), (i) and (j); or
 - (b) for premises in which unpackaged meat products are assembled for despatch elsewhere, the appropriate conditions in paragraph 1 of Part VII of Schedule 2.
 - (a) (a) The British EC health mark or the British national health mark must be applied to meat products at a rewapping centre if the mark applied at the production establishment is removed or destroyed.
 - (b) If meat products are put together into batches for despatch from the centre without removal of their original wrapping and the mark applied at the production establishment remains intact, the centre need not apply the British EC health mark or British national health mark to further packaging.
 - (c) The British EC health mark or British national health mark must be applied to unpackaged meat products which have been stored under refrigerated conditions in a rewapping centre. It shall be affixed to the last packaging applied at the centre, where such a last packaging is applied; and for the purposes of this Schedule “last packaging” means the final container or covering enclosing the meat products.
3. Occupiers of rewapping centres must maintain adequate records so that an authorised officer of the enforcement authority may trace a rewrapped meat product back to its production establishment.