

SCHEDULE 1

Regulations 4(2)(i)(a) and 7(2)(a)

Requirements for premises, other than independent premises, producing minced meat

1. As well as being licensed premises or premises approved under the Meat Products Regulations, premises shall have at least the following facilities—

- (a) a room for mincing and wrapping separate from the cutting room or a specific and distinct area for that purpose in the cutting room, equipped with a recording thermometer or recording telethermometer;
- (b) a room for packaging, unless the conditions laid down in paragraph 4 of Part V of Schedule 2 to the Meat Products Regulations are met;
- (c) a room or cabinets for storing salt; and
- (d) refrigeration equipment enabling the requirements of these Regulations as to temperatures to be met.

2. Staff engaged in the manual preparation of minced meat shall wear masks covering the mouth and nose and, if so directed by the enforcement authority, smooth moisture-proof gloves which are disposable or capable of being cleaned and disinfected.