

SCHEDULE 2

Regulations 4(2)(i)(b) and 8(3)(a)

**Requirements for premises, other than independent premises, producing meat preparations**

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 separate from the cutting room for the production of meat preparations, the addition of other foodstuffs and wrapping, equipped with a recording thermometer or recording telethermometer; except that—
  - (i) the production of meat preparations may take place in the cutting room in a specific and distinct area; and
  - (ii) seasonings may be added to whole poultry carcasses in a specific room separate from the slaughterhall or a separate and distinct area within it;
- (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 for storing seasonings and other cleaned foodstuffs ready for use;
- (d) refrigerated rooms for the storage of—
  - (i) meat from which meat preparations may be derived; or
  - (ii) meat preparations; and
- (e) refrigeration equipment enabling the requirements of these Regulations as to temperatures to be met.

2. Staff engaged in the manual preparation of meat preparations 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.