

Schedule 1

Regulations 4(2)(a), (i), (ii) and (iii) and
(10) and 8(1)(e)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF SLAUGHTERHOUSES
(EXCEPT LOW THROUGHPUT SLAUGHTERHOUSES),
CUTTING PREMISES (EXCEPT LOW THROUGHPUT CUTTING
PREMISES) AND COLD STORES—GENERAL REQUIREMENTS

1. All slaughterhouses, cutting premises and cold stores shall have—
 - (a) a clearly defined boundary;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply (provided otherwise than by taps operable by hand) of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and
 - (ii) an hygienic means of drying hands;
 - (c) in rooms where work on fresh meat is undertaken, suitable and sufficient facilities, situated as close as possible to or readily accessible to the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
 - (d) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (e) equipment and fittings—
 - (i) of a durable, impermeable and corrosion-resistant material (which may not be wood except in rooms where only packaged fresh meat is stored) not liable to taint fresh meat and of such construction as to enable them to be kept clean and disinfected;
 - (ii) if to be used for handling, storing or transporting fresh meat, so constructed that fresh meat and the base of any receptacles containing such meat do not come into contact with the floor; and
 - (iii) with such surfaces as are likely to come into contact with unpackaged fresh meat kept smooth and clean;
 - (f) facilities for the hygienic handling and protection of fresh meat during loading and unloading;
 - (g) suitable and sufficient receptacles with closely fitting covers for collecting and removing all waste and fresh meat not intended for human consumption;
 - (h) suitable refrigeration equipment to enable the internal temperature of fresh meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen fresh meat, such equipment having a drainage system which avoids risk of contamination of fresh meat;
 - (i) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold water, or water premixed to a suitable temperature, available at an adequate pressure and in each case meeting the requirements of Council Directive [80/778/EEC\(1\)](#);
 - (ii) the separation of any other water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying

(1) OJNo. L229, 30.8.80, p.11.

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

such water shall be arranged so as not to allow any such water to be used for any other purpose; and that all such pipes shall be clearly distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to fresh meat; and

- (iii) if water is stored, fully covered tanks to contain it, which tanks shall be of such construction as to enable them to be emptied and kept clean;
 - (j) satisfactory drainage fitted with gratings and traps for solids, which shall be maintained in proper working order; save that, in rooms provided for the cooling or storage of fresh meat, gratings and traps shall not be required;
 - (k) an arrangement of rooms so that—
 - (i) there are suitable, sufficient and adequately equipped changing rooms for persons working in the premises to change their clothes and wash their hands and sanitary conveniences, separate from any part of the premises which at any time contain fresh meat;
 - (ii) there are wash basins available with an adequate supply (provided otherwise than by taps operated by hand or arm) of hot and cold running water, or pre-mixed water at a suitable temperature;
 - (iii) clean protective clothing is stored separately from other clothing;
 - (iv) the surfaces of the walls and floors of such rooms are smooth, washable and impermeable; and
 - (v) any room in which a sanitary convenience is situated shall not communicate directly with any room or area in which any fresh meat is being produced, cut up, handled, worked on or stored or any room referred to in paragraph 1(h) of Schedule 2 or paragraph 1(c) of Schedule 3;
 - (l) sufficient and adequately equipped showers which are for the use of persons working in the premises and are situated near the rooms where such persons may change their clothes; save that such facilities shall not be required in any cold store in which only packaged fresh meat is handled and stored;
 - (m) satisfactory and hygienic facilities for the disposal of solid and liquid waste;
 - (n) suitable facilities for the storage of detergents, disinfectants and similar substances; and
 - (o) adequate protection against the entry of insects, vermin and birds.
2. Every room in any slaughterhouse, cutting premises or cold store in which fresh meat is produced, worked on, handled or stored and any area in such premises through which fresh meat is transported shall have—
- (a) floors and floor surfaces of impermeable, rot proof and non-slip material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected and, subject to paragraph 3 below, shall be laid in such a way as to facilitate the drainage of waste water by directing the water towards the drains;
 - (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraphs 1 (c), (d), (g), (h), (j), (k) and (l) of Schedule 2, up to a height of not less than 3 metres or the full height of the room whichever is lower;
 - (ii) in any rooms used for the cooling or storage of packaged fresh meat, up to a height of not less than the usable storage height; and
 - (iii) in any other room in which unpackaged fresh meat is handled, up to a height of not less than 2 metres

save that in cold stores erected before 1st January 1983, the interior walls of rooms where only frozen fresh meat is stored may be made of wood;

- (c) rounded angles between floor and wall surfaces; save that in rooms of any cold stores in which only frozen meat is stored it shall not be compulsory for such angles to be rounded;
 - (d) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
 - (e) a ceiling, or where there is no ceiling the interior surface of the roof, which is so constructed and finished as to minimise condensation, mould development, flaking and the lodgement of dirt, and which shall be kept in such good order, repair and condition as to enable it to be thoroughly cleaned;
 - (f) insulation materials which are rot proof and odourless;
 - (g) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature controlled chamber) including, where necessary, adequate means of steam extraction; (all ventilation systems to be kept at all times in good working order); and
 - (h) adequate artificial lighting throughout the slaughterhall and workrooms; which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux; save that at places where inspection of fresh meat is normally carried out the overall intensity shall be not less than 540 lux.
3. In rooms used for the storage of chilled or frozen fresh meat the directing of water towards drains in accordance with paragraph 2(a) above is not required.
4. In rooms used for chilling or refrigerating fresh meat a device with which water may easily be removed is sufficient.
5. In rooms used for freezing fresh meat, waterproof and rot proof flooring is sufficient.

SCHEDULE 2

Regulations 4(2)(a)(i) and (10), 8(1)(e)
and 15(1)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF SLAUGHTERHOUSES (EXCEPT LOW THROUGHPUT SLAUGHTERHOUSES)—ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1 each slaughterhouse shall have—
- (a) a means of controlling access to, and exit from, the premises;
 - (b) a suitable and sufficient lairage which—
 - (i) shall be adequately lit so as to enable the inspection of animals; and shall be so constructed that its walls and floors are of impermeable, durable and, in the case of floors, non-slip material and shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected;
 - (ii) shall include facilities for watering the animals and a lockable pen or pens with separate drainage in which animals which are diseased or injured, or suspected of being diseased or injured, may be isolated from other animals;
 - (c) a suitable, sufficient and suitably equipped slaughterhall for the slaughter of animals and dressing of slaughtered animals;

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

- (d) a suitable, sufficient and separate slaughterhall for the slaughter and dressing of any animal which is diseased or injured or suspected of being diseased or injured, where such animals are received at the slaughterhouse, which shall be capable of being securely locked; save that such a room shall not be required if—
 - (i) the animal is slaughtered after completion of the slaughter of animals which are not diseased or injured or suspected of being diseased or injured and steps are taken to prevent contamination of fresh meat;
 - (ii) the premises are thoroughly cleaned and disinfected under supervision of an inspector or OVS before being used again for the slaughtering of animals which are not diseased or injured or suspected of being diseased or injured; and
 - (iii) suitable and sufficient facilities are provided for the introduction of the body of an animal which is diseased or injured or suspected of being diseased or injured into the slaughterhall in a manner which will not prejudice the hygienic operation of the slaughterhouse;
- (e) a suitable system of overhead rails for the hygienic dressing and further handling of carcasses; save that such a system shall not be required for the dressing of carcasses where such a process can be carried out hygienically in a cradle or other equipment suitable for this purpose;
- (f) a clear separation between the soiled and clean working areas of the building so as to protect the clean areas from contamination;
- (g) suitable and sufficient facilities, capable of being securely locked, for the isolation of fresh meat requiring further examination by an inspector or OVS; such facilities to be refrigerated so as to enable the requirements of paragraph 1(q) of Schedule 9 to be complied with and to be provided with a drainage system which avoids risk of contamination of fresh meat;
- (h) a separate room or rooms capable of being securely locked for the retention of fresh meat rejected as being unfit for human consumption, unless—
 - (i) such meat is removed or destroyed as often as may be necessary and in any case at least once daily and the quantity of such meat is not sufficient to require the provision of a separate room or rooms;
 - (ii) suitable, sufficient and lockable receptacles with closely fitting covers are provided which are capable of being securely locked and which shall be used only for holding fresh meat rejected as being unfit for human consumption and are clearly marked to that effect;
 - (iii) any receptacles or chutes used to transport such meat are so constructed, installed and maintained as to avoid risk of contamination of fresh meat intended for human consumption;
- (i) a suitable and sufficiently large refrigerated room or rooms for the cooling and storage of fresh meat, which room or rooms shall be equipped with corrosion-resistant fittings which prevent such meat from coming into contact with the floors and walls; and if used to store fresh meat already cooled, shall also have a recording thermometer or recording telethermometer;
- (j) subject to paragraph 3 below, a suitable and sufficient room and facilities for the emptying and cleaning of stomachs and intestines; save that such a room and facilities shall not be required if—
 - (i) stomachs and intestines are removed unopened from the slaughterhall immediately after the post-mortem inspection and taken to the room or facilities referred to in sub-paragraph (h) above; or

- (ii) the closed circuit mechanical equipment referred to in paragraph 3 below is provided;
 - (k) a suitable and sufficient room for the dressing of guts and tripe if this is carried out in the slaughterhouse; save that where a room is provided in accordance with sub-paragraph (j) above for the emptying and cleaning of stomachs and intestines, that room shall also be regarded as suitable and sufficient for the dressing of guts and tripe provided such dressing can be carried out in a manner avoiding cross-contamination;
 - (l) a suitable and sufficient room for the preparation and cleaning of offal (other than the emptying and cleaning of stomachs and intestines and the dressing of guts and tripe) and which includes a separate area for handling heads at a sufficient distance from other offal, if these operations are carried out in the slaughterhouse other than on the slaughterline;
 - (m) a suitable and sufficient room or place for the wrapping and packaging of offal if this is done in the slaughterhouse; save that preparation, cleaning, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
 - (n) a suitable room for the storage under hygienic conditions of wrapping and packaging material where offal is wrapped or packaged in the slaughterhouse;
 - (o) a suitable and sufficient room for the storage of hides and skins unless they are to be collected and taken away daily;
 - (p) a suitable and sufficient room or rooms for the storage of horns, hooves, fat and other waste material unless these are to be collected and taken away daily; save that where a room is provided in accordance with sub-paragraph (o) above for the storage of hides and skins that room shall also be regarded as suitable and sufficient for the storage of horns, hooves, fat and other waste material;
 - (q) a room suitably equipped for carrying out an examination for trichinellosis where such examination is carried out in the slaughterhouse;
 - (r) an OVS room;
 - (s) a manure bay save that, where sheep are slaughtered, a manure pit may be used if manure is stored within the boundary of the slaughterhouse and the receptacles referred to in sub-paragraph 1(g) of Schedule 1 are insufficient for holding such material; (such a bay or pit to have impervious walls and floors and to be drained into suitable outlets);
 - (t) a suitable and separate place (which may be situated outside the boundary of the slaughterhouse) and adequate equipment, for cleaning and disinfecting vehicles used for the transport of animals;
 - (u) a suitable and separate place (which may be situated outside the boundary of the slaughterhouse) and adequate equipment, for cleaning and disinfecting vehicles used for the transport of fresh meat.
2. In the case of the slaughterhouse where swine and other animals are slaughtered, and a separate room for the slaughter and dressing of swine does not exist,
- (a) the slaughterhouse shall, where this takes place, contain suitable and sufficient accommodation for the scalding, depilation, scraping and singeing of swine;
 - (b) such operations shall be performed at a different time from the slaughter and dressing of other animals or in a place which is separated from the slaughterline for other species either by an open space of at least 5 metres or by a partition at least 3 metres high;
 - (c) similar separation shall be required between the sections of any slaughterline for swine in the event of any bends in that line bringing subsequent operations into the vicinity of the section used for scalding, depilation, scraping and singeing.

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

3. The room and facilities referred to in sub-paragraph 1(j) above shall not be required in any slaughterhouse in which 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 place which is clearly separated from any exposed fresh 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 fresh 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;
- (v) the routes followed by stomachs to and from the equipment are clearly separated and at a suitable distance from the routes followed by other fresh meat;
- (vi) stomachs are removed from such equipment in a hygienic manner immediately they have been emptied and cleaned; and
- (vii) staff handling stomachs do not handle, or have access to any other fresh meat.

SCHEDULE 3

Regulations 4(2)(a)(ii) and (10) and 8(1)
(e)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF CUTTING PREMISES (EXCEPT LOW THROUGHPUT CUTTING PREMISES) ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1 all cutting premises shall have—

- (a) suitable and sufficient refrigerated rooms, provided with a recording thermometer or recording telethermometer for each room for—
 - (i) the storage of fresh meat; and
 - (ii) the separate storage of packaged fresh meat;
- (b) a room for cutting up fresh meat and for wrapping fresh meat in accordance with the requirements of Part I of Schedule 13, such room to have a recording thermometer or recording telethermometer;
- (c) a separate room or rooms capable of being securely locked for the retention of fresh meat rejected as being unfit for human consumption, unless such meat is removed as often as may be necessary, and in any case at least once daily, and the quantity of such meat is not sufficient to require the provision of a separate room or rooms; in such circumstances suitable, sufficient and lockable receptacles with closely fitting covers to be provided which shall be used only for holding fresh meat rejected as being unfit for human consumption and to be clearly marked to that effect; any chutes used to transport such meat to be so constructed and installed as to avoid any risk of contamination of fresh meat which has been declared fit;

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

- (d) a suitable and separate room for the packaging of cut fresh meat; except that cutting, boning, wrapping and packaging of fresh meat may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
- (e) a suitable room for the storage under hygienic conditions of wrapping and packing material where such operations are carried out in the cutting plant;
- (f) an OVS room; and
- (g) a suitable place, (which may be situated outside the boundary of the cutting premises) and adequate equipment, for the cleaning and disinfection of vehicles used for the transport of fresh meat.

SCHEDULE 4

Regulations 4(2)(a)(iii) and (10) and 8(1)(e)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF COLD STORES—ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1 every cold store shall have—
 - (a) a suitable system of overhead rails for the handling of carcasses and wholesale cuts, except in any cold store in which only packaged fresh meat is handled and stored;
 - (b) sufficiently large chilling and refrigeration rooms, which are easy to clean, with adequate means and procedures to enable the internal temperature of fresh meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and –12°C for frozen fresh meat;
 - (c) a recording thermometer or recording telethermometer in or for each storage area;
 - (d) OVS facilities; and
 - (e) except in any cold store in which only packaged fresh meat is handled and stored, a suitable place, (which may be situated outside the boundary of the cold store) and adequate equipment, for the cleaning and disinfection of vehicles used for the transport of fresh meat.

SCHEDULE 5

Regulations 4(2)(a)(i) and (ii) and (10),
8(1)(e) and 15(1)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF LOW THROUGHPUT SLAUGHTERHOUSES AND LOW THROUGHPUT CUTTING PREMISES

PART 1

GENERAL REQUIREMENTS

1. All low throughput slaughterhouses and low throughput cutting premises shall have
 - (a) a clearly defined boundary;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and

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

- (ii) an hygienic means of drying hands;
- (c) in rooms where work on fresh meat is undertaken, suitable and sufficient facilities, situated as close as possible to or readily accessible to the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
- (d) adequate protection against the entry of insects, vermin and birds;
- (e) equipment and fittings
 - (i) of a durable, impermeable and corrosion-resistant material (not being made of wood) not liable to taint meat and of such construction as to enable them to be kept clean and disinfected;
 - (ii) If to be used for handling, storing or transporting fresh meat to be so constructed that fresh meat and the base of any receptacles containing such meat do not come into contact with the floor;
- (f) suitable, sufficient and separate receptacles with closely fitting covers for collecting and removing all waste and fresh meat not intended for human consumption;
- (g) a suitable and sufficient room or rooms capable of being securely locked for the retention of fresh meat rejected as being unfit for human consumption, unless—
 - (i) such meat is removed or destroyed as often as may be necessary and in any case at least once daily and the quantity of such meat is not sufficient to require the provision of a separate room or rooms;
 - (ii) suitable and sufficient receptacles to be provided which are capable of being securely locked and which shall be used only for holding fresh meat rejected as being unfit for human consumption and are clearly marked to that effect;
 - (iii) any receptacles or chutes used to transport such meat are so constructed and installed and maintained as to avoid any risk of contamination of fresh meat intended for human consumption;
- (h) subject to paragraph 2 below, suitable refrigeration equipment to enable the internal temperature of fresh meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and –12°C for frozen fresh meat; such equipment to have a drainage system which avoids risk of contamination of fresh meat;
- (i) subject to paragraph 2 below, a suitable and sufficiently large refrigerated room or rooms for the cooling and storage of fresh meat, equipped with corrosion-resistant fittings which prevent such meat from coming into contact with the floors and walls;
- (j) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold water or water premixed to a suitable temperature, available at an adequate pressure; and in each case meeting the requirements of Council Directive [89/778/EEC](#);
 - (ii) the separation of any other water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose; and that all such pipes shall be clearly distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to fresh meat; and
 - (iii) if water is stored, covered tanks to contain it of such construction as to enable them to be emptied and kept clean;

- (k) satisfactory drainage, fitted with gratings and traps for solids, which shall be maintained in proper working order; save that, in rooms provided for the cooling or storage of fresh meat, gratings and traps shall not be required;
 - (l) a sanitary convenience; the room in which the convenience is situated shall not communicate directly with any room or area in which fresh meat is being produced, cut up, handled, worked on or stored or any such room as is referred to in paragraph 1(g) or Part I of this Schedule;
 - (m) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (n) access to suitable, sufficient and adequately equipped facilities where persons working in the premises may change their clothes, not being any part of the premises which at any time contain fresh meat; and
 - (o) OVS facilities.
2. The equipment and rooms referred to in paragraphs 1(h) and (i) above are not required where fresh meat is removed from any low throughput slaughterhouse within 24 hours of slaughter for delivery to cutting premises or butchers' shops and can be taken there within one hour.
3. Every room in any low throughout slaughterhouse or cutting premises in which any fresh meat is produced, worked on handled or stored shall have—
- (a) floors and floor surfaces of impermeable, rot proof, non-slip and durable material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected; (such floors shall be laid in such a way as to facilitate the drainage of water);
 - (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraph 1(g) of Part I of this Schedule, and in sub-paragraphs 1(b),(e),(f),(g) and (i) of Part II of this Schedule, up to a height of not less than 3 metres or the full height of the room whichever is lower;
 - (ii) in rooms used for the cooling or storage of fresh meat, up to a height of not less than the usable storage height;
 - (iii) in any other room in which unpackaged fresh meat is handled, up to a height of not less than 2 metres;save that in premises erected before 1st July 1991 such interior walls of rooms where only frozen fresh meat is stored may be made of wood;
 - (c) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
 - (d) a ceiling, or where, there is no ceiling the interior surface of the roof, which is so constructed and finished so as to minimise condensation, mould development, flaking and the lodgement of dirt, and which shall be kept in such good order, repair and condition as to enable it to be thoroughly cleaned;
 - (e) insulation materials which are rot proof and odourless;
 - (f) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature controlled chamber) including, where necessary, adequate means of steam extraction (all ventilation systems to be kept at all times in good working order); and
 - (g) adequate artificial lighting throughout the slaughterhall and workrooms; which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux, save

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

that at places where inspection of fresh meat is normally carried out the overall intensity shall be not less than 540 lux.

Part II

Additional Requirements

1. In addition to the general requirements contained in Part I of this Schedule each low throughput slaughterhouse shall have—

- (a) a suitable and sufficient lairage which
 - (i) shall be adequately lit so as to enable the inspection of animals; and shall be so constructed that its walls and floors are of impermeable, durable and, in the case of floors, non-slip material and shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected;
 - (ii) shall include a lockable pen or pens, or other suitable means and facilities, to enable animals which are diseased or injured or suspected of being diseased or injured to be isolated from other animals;
- (b) a suitable, sufficient and suitably equipped slaughterhall for the slaughter of animals and dressing of slaughtered animals;
- (c) a suitable system of overhead rails for the hygienic dressing and further handling of carcasses; save that such a system shall not be required for the dressing of carcasses provided such a process can be carried out hygienically in a cradle or other equipment suitable for this purpose;
- (d) a clearly separated area in the slaughterhall intended for the stunning and bleeding of animals;
- (e) a suitable and sufficient room and facilities for the emptying and cleaning of stomachs and intestines; save that such a room and facilities shall not be required if—
 - (i) stomachs and intestines are removed unopened from the slaughterhall immediately after the post-mortem inspection and taken to the room or put in the receptacles referred to in sub-paragraph 1(g) of Part I (save that where there is a significant delay between slaughter and post-mortem inspection stomachs and intestines shall be placed in suitable and sufficient facilities, and protected from the risk of contamination, whilst awaiting post-mortem inspection); or
 - (ii) the closed circuit mechanical equipment referred to in paragraph 3 of Schedule 2 is provided;
- (f) a suitable and sufficient room for the dressing of guts and tripe if this is carried out in the slaughterhouse; save that where a room is provided in accordance with sub-paragraph (e) above for the emptying and cleaning of stomachs and intestines, that room shall also be regarded as suitable and sufficient for the dressing of guts and tripe provided such dressing can be carried out in a manner avoiding cross-contamination;
- (g) suitable and sufficient facilities capable of being securely locked, for the isolation of fresh meat requiring further examination by an OVS or inspector; such facilities to be refrigerated so as to enable the requirements of paragraph 1(q) of Schedule 9 to be complied with and to be provided with a drainage system which avoids risk of contamination of fresh meat; except that refrigeration facilities shall not be required where fresh meat is removed from any low throughput slaughterhouse within 24 hours of slaughter for delivery to cutting premises or butchers' shops and such transportation can be completed within one hour;

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

- (h) a suitable and sufficient room or place for the wrapping or packaging of offal if this is done in the slaughterhouse during slaughtering operations, save that preparation, cleaning, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
- (i) a suitable and sufficient room or place for the preparation and cleaning of offal if this is done in the slaughterhouse during slaughtering operations;
- (j) suitable facilities for the storage under hygienic conditions of wrapping and packaging material where offal is wrapped or packaged in the slaughterhouse;
- (k) a suitable and sufficient leakproof facility for the storage of hides and skins unless they are to be collected and taken away daily;
- (l) a suitable and sufficient room or rooms for the storage of horns, hooves, fat and other waste material unless these are to be collected and taken away daily; save that where facilities are provided in accordance with sub-paragraph (k) above for the storage of hides and skins, those facilities shall also be regarded as suitable and sufficient for the storage of horns, hooves, fat and other waste material;
- (m) a manure bay, save that, where sheep are slaughtered, a manure pit may be used if manure is stored within the boundary of the premises and the receptacles referred to in paragraph (f) of Part I of this Schedule are insufficient for holding such material; (such a bay or pit to have impervious walls and floors and be drained into suitable outlets); and
- (n) a means of introduction of the body of an animal which is diseased or injured or suspected of being diseased or injured into the slaughterhall in a manner which will not prejudice the hygienic operation of the slaughterhouse, save that such a means of introduction shall not be required if—
 - (i) the animal is slaughtered after completion of the slaughter of animals which are not diseased or injured or suspected of being diseased or injured and steps are taken to prevent contamination of fresh meat; and
 - (ii) the premises are thoroughly cleaned and disinfected under the supervision of an inspector or an OVS before being used again for the slaughtering of animals which are not diseased or injured or suspected of being diseased or injured.

SCHEDULE 6

Regulations 4(2)(a)(iv) and (v), 8(1)(e),
15(4) and 18(3)

OPERATION AND CONSTRUCTION OF FARMED GAME HANDLING
FACILITIES AND FARMED GAME PROCESSING FACILITIES

PART I

GENERAL REQUIREMENTS APPLICABLE
TO FARMED GAME HANDLING FACILITIES

1. The occupier of every farmed game handling facility shall ensure that—
 - (a) farmed game intended for slaughter there undergoes adequate veterinary inspection;
 - (b) the Minister is informed at least 72 hours in advance of the date and time on which farmed game is to be slaughtered in such premises;

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

- (c) the premises have a suitable place for gathering farmed game where anti-mortem health inspections can be carried out;
- (d) the premises have suitable and sufficient accommodation, facilities and equipment for the slaughter of farmed game and for the bleeding and handling of the bodies of such animals;
- (e) farmed game animals are subjected to ante-mortem health inspection in accordance with Schedule 8 not more than 72 hours prior to slaughter;
- (f) after shooting or stunning, the bodies of farmed game animals are bled in an approved manner;
- (g) the bodies of slaughtered farmed game are hung as quickly as possible after bleeding and are transported as soon as practicable under satisfactory hygiene conditions to a slaughterhouse or farmed game processing facility for the purpose of dressing and post-mortem inspection; and are accompanied during transport to the slaughterhouse by the certificate referred to in Schedule 20; and if the bodies of slaughtered farmed game cannot be transported so as to reach the slaughterhouse or farmed game processing facility within one hour of slaughter, they are transported there in a container or vehicle in which the ambient temperature is maintained at between 0°C and + 4°C;
- (h) the equipment used for the slaughter and bleeding of farmed game is of a durable, impermeable and corrosion-resistant material not liable to taint the meat;
- (i) the equipment referred to in sub-paragraph (h) above is cleaned and is disinfected in accordance with paragraph 3(d) of Part I of Schedule 7; and
- (j) ensure that all equipment and implements which come into contact with farmed game are kept in a good state of repair and all fixtures, fittings and equipment are kept clean.

PART II

GENERAL REQUIREMENTS APPLICABLE TO FARMED GAME PROCESSING FACILITIES

1. The farmed game processing facility shall have—
 - (a) a clearly defined boundary with means of controlling access to and from the premises;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply (provided otherwise than by taps operable by hand or arm) of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and
 - (ii) an hygienic means of drying hands;
 - (c) in rooms where work on farmed game meat is undertaken, suitable and sufficient facilities, situated as close as possible to or readily accessible to the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
 - (d) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (e) equipment and fittings
 - (i) of a durable, impermeable and corrosion-resistant material (not being made of wood) not liable to taint meat and of such construction as to enable them to be kept clean and disinfected;

- (ii) if to be used for handling, storing or transporting farmed game meat to be so constructed that farmed game meat and the base of any receptacles containing such meat do not come into contact with the floor; the surfaces of any equipment and fittings which are likely to come into contact with unpackaged farmed game meat to be kept smooth;
- (f) facilities for the hygienic handling and protection of farmed game meat during loading and unloading;
- (g) suitable and sufficient receptacles with closely fitting covers for collecting and removing all waste and farmed game meat not intended for human consumption;
- (h) suitable refrigeration equipment to enable the internal temperature of farmed game meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen farmed game meat, such equipment to have a drainage system which avoids risk of contamination of farmed game meat;
- (i) a suitable and sufficiently large refrigerated room or rooms for the cooling and storage of farmed game meat, equipped with corrosion-resistant fittings which prevent such meat from coming into contact with the floors and walls; where a refrigerated room is used to store farmed meat already cooled, it shall also have a recording thermometer or recording telethermometer;
- (j) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold water, or water premixed to a suitable temperature available at an adequate pressure; and in each case meeting the requirements of Council Directive [80/778/EEC](#);
 - (ii) the separation of any water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose; and that all such pipes shall clearly be distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to farmed game meat; and
 - (iii) if water is stored, fully covered tanks to contain it which tanks shall be of such construction as to enable them to be emptied and kept clean;
- (k) satisfactory drainage, fitted with gratings and traps for solids, which shall be maintained in proper working order; save that, in rooms provided for the cooling or storage of farmed game meat, gratings and traps shall not be required;
- (l) an arrangement of rooms so that
 - (i) there are suitable, sufficient and adequately equipped rooms for persons working in the premises to change their clothes, and sanitary conveniences, separate from any part of the premises which at any time contain farmed game meat;
 - (ii) clean protective clothing is stored separately from other clothing;
 - (iii) surfaces of the walls and floors of such rooms are smooth, washable and impermeable; and
 - (iv) any room in which a sanitary convenience is situated shall not communicate directly with any room or area in which farmed game meat is being produced, cut up, handled, worked on or stored or in any such room as is referred to in sub-paragraph (s) below;
- (m) sufficient and adequately equipped showers which are for the use of persons working in the premises and are situated near the rooms where such persons may change their clothes;
- (n) suitable facilities for the storage of detergents, disinfectants and similar substances;
- (o) adequate protection against the entry of insects, vermin and birds;

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

- (p) a suitable and sufficient room for the dressing of carcasses of farmed game;
- (q) a suitable system of overhead rails for the hygienic dressing and further handling of carcasses; save that such a system shall not be required for the dressing of carcasses where such a process can be carried out hygienically in a cradle or other equipment suitable for this purpose;
- (r) suitable and sufficient facilities, capable of being securely locked, for the isolation of farmed game meat requiring further examination by an OVS or inspector, such facilities to be refrigerated so as to enable the requirements of paragraph 1(q) of Schedule 9 to be complied with and to be provided with a drainage system which avoids risk of contamination of farmed game meat;
- (s) a separate room or rooms capable of being securely locked for the retention of farmed game meat rejected as being unfit for human consumption, unless—
 - (i) such meat is removed or destroyed as often as may be necessary, and in any case at least once daily, and the quantity of such meat is not sufficient to require the provision of a separate room or rooms;
 - (ii) suitable, sufficient receptacles with closely fitting covers shall be provided which are capable of being securely locked and which shall be used only for holding farmed game meat rejected as being unfit for human consumption and are clearly marked to that effect;
 - (iii) any chutes or receptacles used to transport such meat are so constructed and installed and maintained as to avoid risk of contamination of farmed game meat intended for human consumption;
- (t) a suitable and sufficient room and facilities for the emptying and cleaning of stomachs and intestines; save that such a room and facilities shall not be required if—
 - (i) stomachs and intestines are removed unopened from the dressing room immediately after the post-mortem inspection and taken to the room or receptacles referred to in sub-paragraph (s) above; or (ii) the closed-circuit mechanical equipment referred to in paragraph 3 of Schedule 2 is provided;
- (u) a suitable and sufficient room for the dressing of guts and tripe if this is carried out in the premises; save that where a room is provided in accordance with sub-paragraph (t) above for the emptying and cleaning of stomachs and intestines, that room shall also be regarded as suitable and sufficient for the dressing of guts and tripe provided such dressing can be carried out in a manner avoiding cross-contamination;
- (v) a suitable and sufficient room for the preparation and cleaning of offal (other than the emptying and cleaning of stomachs and intestines and the dressing of guts and tripe) and which includes a separate area for handling heads at a sufficient distance from other offal, if these operations are carried out in the premises other than on the dressing line;
- (w) a suitable and sufficient room or place for the packaging of offal if this is done in the premises; save that preparation, cleaning, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
- (x) a suitable room for the storage under hygienic conditions of wrapping and packaging material where offal is wrapped or packaged in the premises;
- (y) a suitable and sufficient room for the storage of hides and skins unless they are to be collected and taken away daily;
- (z) a suitable and sufficient room or rooms for the storage of antlers, hooves, fat and other waste material unless these are to be collected and taken away daily; save that where a room is provided in accordance with sub-paragraph (y) above for the storage of hides and

skins, that room shall also be regarded as suitable and sufficient for the storage of antlers, hooves, fat and other waste material;

- (aa) an OVS room;
 - (bb) if the bodies of slaughtered farmed game are received from other premises, a suitable and separate place (which may be situated outside the boundary of the premises), and adequate equipment, for cleaning and disinfecting vehicles used for transporting the bodies of slaughtered farmed game;
 - (cc) a suitable and separate place (which may be situated outside the boundary of the premises) and adequate equipment, for cleaning and disinfecting vehicles used for the transport of farmed game meat;
 - (dd) satisfactory and hygienic facilities for the disposal of solid and liquid waste;
 - (ee) a clear separation between the soiled and clean working areas of the building so as to protect the clean areas from the contamination; and
 - (ff) a room suitably equipped for carrying out an examination for trichinellosis where such examination is carried out in the premises.
2. Every room in which farmed game meat is produced, worked on, handled or stored and any area through which farmed game meat is transported shall have—
- (a) floors and floor surfaces of impermeable, rot proof, non-slip and durable material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected; (such floors shall be laid in such a way as to facilitate the drainage of waste water);
 - (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraphs 1(p), (r), (s), (t), (u) and (v) above up to a height of not less than 3 metres or the full height of the room whichever is lower;
 - (ii) in any room used for the cooling or storage of farmed game meat, up to a height of not less than the usable storage height;
 - (iii) in any other rooms in which unpackaged farmed game meat is handled, up to a height of not less than 2 metres;
 - (c) rounded angles between floor and wall surfaces; save that in rooms of any premises in which only frozen farmed game meat is stored such angles need not be rounded;
 - (d) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
 - (e) a ceiling, or, where there is no ceiling the interior surfaces of the roof, which is so constructed and finished so as to minimise condensation, mould development, flaking and the lodgement of dirt, and to be kept in such good order, repair and condition as to enable it to be thoroughly cleansed;
 - (f) insulation materials which are rot proof and odourless;
 - (g) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature controlled chamber) including, where necessary, adequate means of steam extraction; (all ventilation systems shall at all times be kept in good working order); and
 - (h) adequate artificial lighting throughout the workrooms; which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux; save that all places where inspection of farmed game meat is normally carried out the overall intensity shall be not less than 540 lux.

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

3. The occupier of every farmed game processing facility shall ensure that the requirements of Schedule 7 are observed.

PART III

GENERAL REQUIREMENTS APPLICABLE TO LOW THROUGHPUT FARMED GAME PROCESSING FACILITIES

1. All low throughput farmed game processing facilities shall have—
 - (a) a clearly defined boundary;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and
 - (ii) an hygienic means of drying hands;
 - (c) in rooms where work on farmed game meat is undertaken, suitable and sufficient facilities, situated as close as possible to or readily accessible to the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
 - (d) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (e) equipment and fittings—
 - (i) of a durable, impermeable and corrosion-resistant material (not being made of wood) not liable to taint meat and of such construction as to enable them to be kept clean and disinfected;
 - (ii) if to be used for handling, storing or transporting farmed game meat, to be so constructed that farmed game meat and the base of any receptacles containing such meat do not come into contact with the floor;
 - (f) suitable and sufficient receptacles with closely fitting covers for collecting and removing all waste and farmed game meat not intended for human consumption;
 - (g) subject to paragraph 2 below, suitable refrigeration equipment to enable the internal temperature of farmed game meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen farmed game meat; such equipment to have a drainage system which avoids risk of contamination of farmed game meat;
 - (h) subject to paragraph 2 below, a suitable and sufficiently large refrigerated room or rooms for the cooling and storage of farmed game meat equipped with corrosion-resistant fittings which prevent such meat from coming into contact with the floor and walls;
 - (i) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold water, or water premixed to a suitable temperature, available at an adequate pressure, and in each case meeting the requirements of Council Directive [80/778/EEC](#);
 - (ii) the separation of any other water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose; and that all such pipes shall clearly be distinguished from those used

- for water which is clean and wholesome and shall present no risk of contamination to farmed game meat; and
- (iii) if water is stored, in fully covered tanks to contain it, which tanks shall be of such construction as to enable them to be emptied and kept clean;
 - (j) satisfactory drainage, fitted with gratings and traps for solids, which shall be maintained in proper working order; save that, in rooms provided for the cooling or storage of fresh meat, gratings and traps shall not be required;
 - (k) a sanitary convenience; the room in which the convenience is situated shall not communicate directly with any room or area in which farmed game meat is being produced, cut up, handled, worked on or stored or in any such room as is referred to in sub-paragraph 1(q) below;
 - (l) adequate protection against the entry of insects, vermin and birds;
 - (m) a suitable and sufficient room for the dressing of carcasses of farmed game;
 - (n) a suitable system of overhead rails for the hygienic dressing and further handling of carcasses; save that such a system shall not be required for the dressing of carcasses where such a process can be carried out hygienically in a cradle or other equipment suitable for this purpose;
 - (o) suitable and sufficient facilities, capable of being securely locked, for the isolation of farmed game meat requiring further examination by an OVS or inspector; such facilities to be refrigerated so as to enable the requirements of paragraph 1(q) of Schedule 9 to be complied with and to be provided with a drainage system which avoids risk of contamination of farmed game meat except that refrigeration facilities shall not be required where farmed game meat is removed from any low throughput farmed game processing facility within 24 hours of slaughter for delivery to cutting premises or butchers' shops and such transportation can be completed within one hour;
 - (p) a suitable and sufficient room or rooms capable of being securely locked for the retention of farmed game meat rejected as being unfit for human consumption unless—
 - (i) such meat is removed or destroyed as often as may be necessary, and in any case at least once daily, and the quantity of such meat is not sufficient to require the provision of a separate room or rooms;
 - (ii) suitable and sufficient receptacles with closely fittings covers shall be provided which are capable of being securely locked and which shall be used only for holding farmed game meat rejected as being unfit for human consumption and are clearly marked to that effect;
 - (iii) any chutes or receptacles used to transport such meat are so constructed and installed and maintained as to avoid risk of contamination of farmed game meat intended for human consumption;
 - (q) a suitable and sufficient room and facilities for the emptying and cleaning of stomachs and intestines; save that such a room and facilities shall not be required if—
 - (i) stomachs and intestines are removed unopened from the dressing room immediately after the post-mortem inspection and taken to the room or receptacles referred to in sub-paragraph (p) above (save that where there is a significant delay between slaughter and post-mortem inspection stomachs and intestines shall be placed in suitable and sufficient facilities, and protected from the risk of contamination, whilst awaiting post-mortem inspection); or
 - (ii) the closed-circuit mechanical equipment referred to in paragraph 3 of Schedule 2 is provided;

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

- (r) a suitable and sufficient room for the dressing of guts and tripe if this is carried out in the premises; save that where a room is provided in accordance with sub-paragraph (q) above for the emptying and cleaning of stomachs and intestines, that room shall be regarded as suitable and sufficient for the dressing of guts and tripe provided such dressing can be carried out in a manner avoiding cross-contamination;
- (s) a suitable and sufficient room or place for the wrapping and packaging of offal if this is done in the premises during dressing operations, save that preparation, cleaning, wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
- (t) a suitable and sufficient room or place for the preparation and cleaning of offal if this is done in the premises during dressing operation;
- (u) suitable facilities for the storage under hygienic conditions of wrapping and packaging material where offal is wrapped or packaged in the premises; save that preparation, cleaning wrapping and packaging of offal may take place in the same room provided the requirements of paragraph 2 of Part II of Schedule 13 are observed;
- (v) a suitable and sufficient leakproof facility for the storage of hides and skins unless they are to be collected and taken away daily;
- (w) a suitable and sufficient room or rooms for the storage of antlers, hooves, fat and other waste material unless these are to be collected and taken away daily; save that where a facility is provided in accordance with subparagraph (v) above for the storage of hides and skins, that facility shall also be regarded as suitable and sufficient for the storage of antlers, hooves, fat and other waste material; and
- (x) OVS facilities.

2. The equipment and rooms referred to in sub-paragraphs 1(g) and (h) above shall not be required where fresh meat is removed from any low throughput farmed game processing facility within 24 hours of slaughter for delivery to cutting premises or butchers' shops and such transportation can be completed within one hour.

3) Every room in which farmed game meat is produced, worked on, handled or stored and any area through which farmed game meat is transported shall have—

- (a) floors and floor surfaces of impermeable, rot proof non-slip and durable material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected; such floors shall be laid in such a way as to facilitate the drainage of water;
- (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in paragraph 1(m), (p), (q), (r), (s) and (t) above up to a height of not less than 3 metres or the full height of the room, whichever is lower;
 - (ii) in any rooms used for the cooling or storage of farmed game meat, up to a height of not less than the usable storage height;
 - (iii) in any other room in which unpackaged farmed game meat is handled, up to a height of not less than 2 metres;
- (c) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
- (d) a ceiling, or where there is no ceiling the interior surface of the roof, which is so constructed and finished as to minimise condensation, mould development, flaking and the lodgement of dirt, and which shall be kept in such good order, repair and condition as to enable it to be thoroughly cleaned;

- (e) insulation materials which are rotproof and odourless;
 - (f) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature controlled chamber) including, where necessary, adequate means of steam extraction; (all ventilation systems to be kept at all times in good working order); and
 - (g) adequate artificial lighting throughout the workrooms; which lighting shall not distort colours and shall be an overall intensity of not less than 220 lux; save that at places where inspection of farmed game meat is normally carried out the overall intensity shall be not less than 540 lux.
4. The occupier of every low throughput farmed game processing facility shall ensure that the requirements of Schedule 7 are observed.

SCHEDULE 7

Regulations 4(2)(a)(i), (ii), (iii) and (v),
8(1)(e) and 13(1)(c)

HYGIENE REQUIREMENTS IN RELATION TO STAFF, PREMISES, EQUIPMENT AND IMPLEMENTS

PART I

REQUIREMENTS APPLICABLE IN ALL PREMISES

1. The occupier of any premises shall keep them, or cause them to be kept, in such a state of cleanliness and otherwise so conduct them as to prevent the risk of contamination of any fresh meat in the premises or, in the case of any slaughterhouse, of any blood intended for human consumption, and in particular shall—
- (a) ensure that, subject to paragraph 3 of Schedule 9 and sub-paragraph 2(a) of Schedule 11, the premises and any plant, equipment, machinery or implements contained in them are not used for any purpose which is not properly connected with the preparation and storage of fresh meat, and that instruments for cutting up such meat are used solely for that purpose;
 - (b) ensure that fresh meat and the base of receptacles which contain, or may at any time contain, such meat do not come into contact with any floors, doors, columns, pillars or any other surfaces of any room;
 - (c) ensure that fresh meat requiring further examination by an inspector or OVS or rejected as unfit for human consumption is handled and transported in a manner avoiding contamination of fresh meat which has been declared fit for human consumption;
 - (d) ensure that fresh meat or blood intended for human consumption does not come into contact with any fresh meat requiring further examination by an inspector or OVS or rejected as being unfit for human consumption or the inedible by-products of the slaughtering of animals;
 - (e) ensure that tanks containing water used in the premises are kept fully covered and maintained in a clean state;
 - (f) where the premises are supplied with water which is only suitable for the purpose of fire fighting or the operation of refrigerators or steam boilers, ensure that any such water is not used for any other purpose;

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

- (g) ensure that all detergents, disinfectants, pesticides and rodenticides used in the premises are of such a kind and are used in such a manner as not to affect the fitness of any fresh meat;
- (h) ensure that all equipment and implements which come into contact with fresh meat are kept in a good state of repair and all fixtures, fittings and equipment are kept clean;
- (i) ensure that sawdust or any similar substance is not spread on floors;
- (j) cause the interior surfaces of any room or other place in which fresh meat or by-products are produced, cut up, handled, stored or packaged, and any room used for the retention of such meat rejected as being unfit for human consumption, to be cleaned and disinfected as often as may be necessary to maintain them at all times in a satisfactory state of cleanliness and in such condition as to prevent the absorption of any blood, refuse, filth or other offensive matter; and ensure that, in any event, the wall and floor surfaces of any room in which fresh meat is produced or cut up shall be thoroughly cleaned and disinfected when such operations are completed for the day;
- (k) cause the changing rooms to be kept clean;
- (l) ensure that any vehicles referred to in paragraph 1(t) and (u) of Schedule 2, paragraph 1(g) of Schedule 3 and paragraph 1(bb) and (cc) of Part II of Schedule 6 for which he is responsible are thoroughly cleaned and disinfected after use in the place provided for such purpose;
- (m) cause every sanitary convenience, and the room in which it is situated to be kept clean and every sanitary convenience to be maintained in efficient working order and to be provided with an adequate supply of toilet paper held in a suitable fitting;
- (n) ensure that all washing facilities are kept clean and in good working order;
- (o) cause a clearly legible notice requesting users to wash their hands after using the convenience to be affixed and maintained in a prominent position near every sanitary convenience;
- (p) take all reasonable steps to ensure that no waste, whether solid or liquid, is deposited or allowed to accumulate in premises;
- (q) ensure that receptacles (other than manure bays or manure pits) which contain blood, manure, garbage, filth or refuse are kept covered with closely fitting covers; and
- (r) ensure that rodents, insects and other vermin are systematically destroyed.

2.—(1) No person shall engage in the handling of fresh meat if he is suffering from or suspected of suffering from, or is the carrier of, any disease or condition which may render a person liable to contaminate fresh meat, or is wearing a bandage on the hands or forearms other than a waterproof dressing protecting a non-infected wound.

(2) As soon as any person engaged in the handling of fresh meat or blood intended for human consumption becomes aware that he is suffering from, or is the carrier of, such disease or condition he shall forthwith give notice of the fact to the occupier or person in charge of the premises.

3. Every person engaged in slaughtering animals or working on or handling fresh meat shall—

- (a) wear footwear and light coloured overalls or other suitable clothing, including covering for the hair of the head, and, where necessary, the neck; all of which articles shall, unless disposable, be easily cleanable, reserved exclusively for the use of persons slaughtering animals or working on or handling exposed or wrapped fresh meat, clean at the commencement of every working day and renewed during the day as necessary.
- (b) keep as clean as may be reasonably practicable by thorough and frequent washing, in such a manner as to avoid any risk of contamination of fresh meat or blood, of all parts of his person or clothing which are liable to come into contact with any fresh meat or blood, and,

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

in particular, shall wash his hands with hot water and soap or other detergent frequently during the working day and each time work is started and resumed and shall wash his hands and arms in such manner immediately after contact with animals or fresh meat which he knows or suspects to be diseased; and shall not use the same disposable towels more than once to dry hands and arms;

- (c) keep any open cuts or abrasions on any exposed part of his person covered with a suitable waterproof dressing;
- (d) ensure that all equipment and implements which come into contact with fresh meat are cleansed and subsequently disinfected in water at a temperature of not less than +82°C—
 - (i) prior to commencement of work;
 - (ii) frequently during the course of each working day.
 - (iii) immediately after any contact with fresh meat known or suspected to be diseased;
 - (iv) before re-use after any break in work; and
 - (v) at the end of each working day;
- (e) before being engaged to slaughter animals or work on or handle unpackaged fresh meat, obtain a medical certificate certifying that there is no objection on public health grounds to such activities and produce every such medical certificate on request to an OVS or to a veterinary officer, and any other person liable to come into contact with any fresh meat shall wear the appropriate clothing and footwear described in sub-paragraph (a) above.

4. No person shall—

- (a) urinate, defecate or spit except in a sanitary convenience;
- (b) bring into or keep in any part of the premises containing fresh meat any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved for that part of the premises;
- (c) wipe down any carcase or any offal;
- (d) use tobacco (including snuff) in any part of the premises which may contain fresh meat or blood intended for human consumption or while he is handling any such meat or blood;
- (e) change his clothes in any part of the premises which may contain fresh meat;
- (f) take any fresh meat or blood intended for human consumption, or any item of equipment which might come into contact with such meat or blood, into a room or other place which contains a sanitary convenience;
- (g) bring into, or permit to be brought into or remain in the premises, any creature (other than one of the species referred to in regulation 2 or a working dog); or bring any working dog or permit any such dog to be brought into or remain in any part of any premises used for the production, cutting up, handling or storage of fresh meat or for the storage of blood intended for human consumption.

5. Every person entering licensed premises shall, before handling any fresh meat or blood intended for human consumption, thoroughly wash all parts of his person that may come into contact with such meat or blood and change into clean clothing and footwear as provided by sub-paragraph 3(a) above.

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

PART II

ADDITIONAL REQUIREMENTS APPLICABLE IN ALL SLAUGHTERHOUSES AND FARMED GAME PROCESSING FACILITIES

1. The occupier of every slaughterhouse and farmed game processing facility shall ensure that—
 - (a) receptacles provided for holding blood intended for human consumption are clearly identified and used for no other purpose;
 - (b) any scalding tanks are emptied and washed out as often as is reasonably necessary and thoroughly cleaned at the end of each working day;
 - (c) pithing rods, if used, must be capable of being cleansed and disinfected and be kept cleansed between use on each animal;
 - (d) prior to post-mortem inspection carcasses or offal do not come into contact with each other and, during chilling, carcasses are so hung as to allow air to circulate between them at all times.
 - (e) the lairage is kept clean;
 - (f) the contents of every receptacle containing blood, and waste and every manure bay are removed from the slaughterhouse or farmed game processing facility as often as may be necessary to prevent a nuisance and in any event at least one in every 2 days and, after the contents have been so removed, the receptacle or bay is thoroughly cleaned before being used again; save that the contents of manure pits may remain in the slaughterhouse more than 2 days provided that the contents are kept dry, the lairages are operated in a hygienic manner and the pits whenever emptied are thoroughly cleaned before being used again;
 - (g) hides, skins, horns, hooves, swine's bristles and fat not intended for human consumption are collected and taken away daily unless they are stored in the room or rooms provided for the storage of such products, and by-products of slaughter not intended for human consumption are removed from the premises as often as may be necessary to prevent a nuisance;
 - (h) fresh meat rejected as being unfit for human consumption is removed as soon as possible to the room or receptacle provided for the retention of such meat in a manner which avoids any risk of contamination of fresh meat which is intended for human consumption and such accommodation is kept locked except when it is necessarily opened for the reception and removal of unfit meat or at the request of an OVS or inspector for the purpose of the examination and seizure of such meat.
2. In a slaughterhouse or farmed game processing facility no person shall—
 - (a) when stirring any blood intended for human consumption, permit his hand or other part of his person to come into contact with such blood;
 - (b) inflate in any manner the carcass or any part whatsoever of any animal intended for human consumption; save that this shall not apply in the case of the slaughter by the Jewish method of animals intended as food for Jewish persons provided that any organs so inflated are not intended for human consumption; or
 - (c) use any equipment that has been used in a knacker's yard.

SCHEDULE 8

Regulations 4(2)(a)(i) and (iv),8(1)
(a),11(1)(a), 13(1)(b),15(3)(b) and 18(2)(b)
and (4)

ANTE-MORTEM HEALTH INSPECTION REQUIREMENTS

1. Subject to paragraph 2 below, animals intended for slaughter for sale for human consumption shall undergo ante-mortem health inspection at the slaughterhouse before slaughter and such inspection shall take place—

- (a) not more than 24 hours after arrival; and
- (b) not more than 24 hours before slaughter; and
- (c) at any other time, if required by the OVS.

2. An animal to which the provisions of regulation 21 or, in Scotland, 11 of the Humane Conditions Regulations applies shall not be subjected to an ante-mortem health inspection in accordance with paragraph 1 above if it is not reasonably practicable for such an inspection to be carried out before it is necessary for the animal to be slaughtered in compliance with those regulations.

3. The ante-mortem health inspection shall be made under adequate natural or artificial lighting.

4. The ante-mortem health inspection shall determine—

- (a) whether the animals are showing clinical signs of a disease which can be transmitted through the fresh meat to humans or animals or whether there are any indications that such a disease may occur;
- (b) whether they are showing clinical signs of a disease or disorder which would be likely to make fresh meat unfit for human consumption;
- (c) whether they are injured, fatigued or stressed; and
- (d) whether there is visible evidence that substances with pharmacological effects have been administered to them or that they have consumed any other substances which may make fresh meat unfit for human consumption.

5. Animals shall not be slaughtered for the production of fresh meat for human consumption if they—

- (a) show any of the conditions mentioned in sub-paragraphs (4)(a), (b) and (d) of this Schedule;
- (b) have not been rested for an adequate period of time, which, for fatigued or stressed animals, must not be less than 24 hours unless an OVS or, in the case of a farmed game handling facility, a veterinary surgeon has determined otherwise; or
- (c) have been found to have any form of clinical tuberculosis.

6.—(1) An animal which shows any of the conditions mentioned in sub-paragraphs 4(a) or (b) of this Schedule shall be taken to and kept in that part of the lairage provided for the isolation of animals which are diseased or injured or suspected of being diseased or injured.

(2) Unless, following a subsequent ante-mortem health inspection, an OVS passes the animal as fit for slaughter for human consumption, he may require that it shall be slaughtered and dressed in the room or alternatively using the method of operation and facilities referred to in sub-paragraph 1(d) of Schedule 2, or in the case of low throughput slaughterhouse, after the completion of slaughter of all other animals for the time being in the lairage.

7. In the case of a live animal imported into the UK from a relevant EEA State, the OVS shall make such examination as may be required in order to meet the requirements of Council Directive

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

[90/425/EEC\(2\)](#) concerning veterinary and zootechnical checks applicable in intra-Community trade in certain live animals and products with a view to the completion of the internal market.

SCHEDULE 9

Regulations 4(2)(a)(i) and (v) and 8(1)(e)

SLAUGHTER AND DRESSING PRACTICES— REQUIREMENTS APPLICABLE
IN SLAUGHTERHOUSES AND FARMED GAME PROCESSING FACILITIES

- 1.—(1) The occupier and persons engaged in the handling of fresh meat shall ensure that—
- (a) animals brought into the slaughterhall of any slaughterhouse are slaughtered without delay;
 - (b) in any slaughterhouse where both swine and other animals are slaughtered, swine are slaughtered and dressed in a separate room or alternatively using the method of operation referred to in paragraph 2 of Schedule 2;
 - (c) in any slaughterhouse where both farmed game and other animals are slaughtered, farmed game is slaughtered and dressed in a separate room or at a different time from other animals;
 - (d) fresh meat is adequately protected from the risk of contamination at all stages of the slaughtering and dressing process and during storage and despatch, and in particular that—
 - (i) bleeding and dressing processes are not carried out on the floor and no carcase or offal comes into contact with the floor;
 - (ii) during the dressing process adequate precautions are taken to avoid the risk of discharge of materials and fluids from the alimentary tract, urinary bladder and uterus of any animal; and
 - (iii) offal is removed from the carcase in such a way as to avoid contamination of the offal or the carcase;
 - (e) bleeding is completed without delay and all blood is immediately swilled down a drain via a suitable trough or 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 carcase from which it was collected until the carcase have been inspected in accordance with Schedule 10;
 - (f) the following are discarded immediately after slaughter—
 - (i) in the case of sheep and goats, the head, including the tongue and brain, if no part of it is intended for human consumption;
 - (ii) the penis if it is not intended for human consumption, and an inspector or OVS is satisfied that it shows no pathological symptom or lesion;
 - (g) without prejudice to paragraph 1(j) of Schedule 2, paragraph 1(e) of Part II of Schedule 5, paragraph 1(t) of Part II of Schedule 6, paragraph 1(q) of Part III of Schedule 6 and subparagraph (n) below, and subject to the requirements of regulation 11, the stomachs and intestines of slaughtered animals are removed from the slaughterhall or in the case of a farmed game processing facility, from the dressing room, unopened, and in such a manner that they do not come into contact with the floor, as soon as possible after they have been separated from the carcase and that they are not opened or cleaned in any part of the premises which contains blood intended for human consumption or any fresh meat other than stomachs or intestines;

- (h) slaughtered animals are dressed in the following manner—
 - (i) in the case of bovine animals, solipeds and farmed deer, by the removal of the hide or skin, (save that the head of any bovine animals under six weeks old and the head of any deer not intended for human consumption need not be flayed provided they are handled in a manner avoiding contamination of fresh meat and that the OVS is satisfied that the heads can be satisfactorily inspected), the tonsils, the horns or antlers (which shall be removed at the time of flaying), the head (save that where retention of the ears on carcasses of bovine animals is necessary for any certification purpose removal of the ears may be delayed until completion of that certification), the viscera (save that the lungs, the heart, the liver, the spleen and the mediastinum may remain attached to the carcass by their natural connections), the genital organs (subject to sub-paragraph (f)(ii) above), the urinary bladder, the feet up to the carpal and tarsal joints and, in the case of lactating animals or animals that have given birth or are in advanced pregnancy, the udder; the kidneys shall be removed from their fatty coverings and their perirenal capsules;
 - (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 and the mediastinum may remain attached to the carcass by their natural connections), the genital organs (subject to sub-paragraph (f)(ii) above), the urinary bladder, and, in the case of lactating animals or animals that have given birth or are in advanced pregnancy, the udder, the kidneys shall be removed from their fatty coverings and their perirenal capsules;
 - (iii) in the case of sheep and goats, by the removal of the skin, the head, the viscera (save that the lungs, the heart, the liver, the spleen and the mediastinum may remain attached to the carcass by their natural connections), the genital organs (subject to sub-paragraph (f)(ii) above), the urinary bladder, the feet up to the carpal and tarsal joints and, in the case of lactating animals or animals that have given birth or are in advanced pregnancy, the udder; the kidneys shall be removed from their fatty coverings;
- (i) during the flaying of any cow the teats are not excised and are left intact for removal with the udder from the carcass;
- (j) no incision is made into the substance of any udder except by or on the direction of an inspector or OVS;
- (k) there is no contact between the external surfaces of the skin of any animal and any offal or flayed or partly flayed carcass and there is placing of the unskinned head of any bovine animal under 6 weeks of age, deer, sheep or goat in any room containing fresh meat;
- (l) every hide and skin is removed from any part of the slaughterhouse or farmed game processing facility containing any fresh meat or containing any blood intended for human consumption as soon as possible after it has been separated from the carcass, every such hide and skin being removed in such a way that it does not come into contact with the floor;
- (m) evisceration is carried out immediately after flaying or depilation as appropriate and completed—
 - (i) not later than 45 minutes after stunning; or
 - (ii) in the case of religious slaughter, not later than 30 minutes after bleeding; or
 - (iii) in the case of the slaughtered and bled body of an animal brought into a slaughterhouse in accordance with regulation 18(2) no later than 3 hours after slaughter, or

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

- (iv) in the case of the slaughtered and bled bodies of farmed game brought into a slaughterhouse or farmed game processing facility in accordance with sub-paragraph (e) of Part I of Schedule 6, no later than 3 hours after slaughter.
 - (n) subject to sub-paragraph (g) above, the organs and viscera of any animal are so kept as to remain readily identifiable with the carcase until that carcase has been inspected in accordance with Schedule 10, and any samples required for residue tests under the Animals, Meat and Meat Products (Examination for Residues and Maximum Residue Limits) Regulation 1991⁽³⁾ have been taken, and the head and feet of any animal are kept available for inspection in the slaughterhouse or farmed game processing facility until an OVS or inspector authorises their removal;
 - (o) carcase of solipeds, bovine animals over six months old and, subject to paragraph (2) below, swine over four weeks old are split lengthwise through the spinal column before being submitted for inspection in accordance with Schedule 10 and any other carcase or the head of any animal is split lengthwise if an inspector or OVS considers it necessary for the purpose of carrying out the inspection prescribed in Schedule 10;
 - (p) slaughtered animals are dressed and treated in such a manner as not to prevent or hinder inspection in accordance with Schedule 10 and in particular no carcase is cut up and, subject to sub-paragraph (f) above, no part other than the hide or skin of any slaughtered animal is removed from the slaughterhouse or farmed game processing facility until the inspection prescribed in Schedule 10 has been completed and any samples required for residue tests under the Animals, Meat and Meat Products (Examination for Residue and Maximum Residue Limits) Regulations 1991 have been taken, and no action is taken which might alter or destroy any evidence of disease or contamination before inspection;
 - (q) subject to paragraph 3 of Schedule 11, fresh meat is placed without undue delay in a refrigeration room and is brought progressively to an internal temperature of not more than +7°C for carcasses, half carcasses, half carcasses cut into three wholesale cuts and quarter carcasses and +3°C for offal, and is subsequently kept constantly at or below that temperature; save that fresh meat shall not be required to be so refrigerated where—
 - (i) it is removed from any slaughterhouse or farmed game processing facility within 24 hours of slaughter for delivery to cutting premises or butchers' shops;
 - (ii) such transportation can be completed within one hour; and
 - (iii) provided it is kept under hygienic conditions before removal from such premises;
 - (r) meat resulting from trimming of the sticking point, rejected as unfit for human consumption under Schedule 10, Part IX paragraph 8, is removed;
 - (s) no implement is left in fresh meat; and
 - (t) where back bleeding ensues upon the slaughter of an animal, the pleura are not completely detached from the carcase until an inspector or OVS authorises their removal.
- (2) To take account of technological requirements, or where carcasses are intended for the production of traditional pig products or cuts, the OVS may authorise the submission for inspection of carcasses of swine not split in half.
- (3) In sub-paragraph (1)(q) above “refrigeration room” means a room such as is mentioned—
- (a) in paragraph 1(i) of Schedule 2;
 - (b) in paragraph 1(i) of Part I of Schedule 5;
 - (c) in paragraph 1(i) of Part II of Schedule 6;
 - (d) in paragraph 1(h) of Part III of that Schedule.

(3) S.I. 1991/2843.

2. In any slaughterhouse—

(1) where bovine animals, sheep, goats, solipeds or farmed deer are slaughtered and dressed following the slaughter of swine, the occupier shall ensure that thorough cleaning and disinfection of the slaughterhall takes place following the slaughter of swine; and

(2) where other animals are slaughtered and dressed following the slaughter and dressing of farmed game, the occupier shall ensure that thorough cleaning and disinfection of the slaughterhall takes place following the slaughter of farmed game.

3. Large wild game may be dressed in a slaughterhouse provided that—

- (a) any carcase of such game is skinned in a room separate from that reserved for fresh meat, or at a different time; and
- (b) any such slaughterhouse is granted a special approval for the purposes of Council Directive [92/45/EEC](#).

SCHEDULE 10

Regulations 4(2)(a)(i) and (v), 8(1)(b) and (c), 11(1)(a) and (b) and 13(1)(d) and (2) (d)(ii)

POST-MORTEM HEALTH INSPECTION REQUIREMENTS APPLICABLE IN
SLAUGHTERHOUSES AND FARMED GAME PROCESSING FACILITIES

PART I

GENERAL REQUIREMENTS

1. At every slaughterhouse and every farmed game processing facility, the carcase and offal and, where appropriate, the blood of each slaughtered animal intended for sale for human consumption shall be inspected without delay by an OVS or inspector acting under his supervision, and any such OVS or inspector shall have regard to—

- (a) the age and sex of the animal;
- (b) the state of nutrition of the animal;
- (c) any evidence of bruising or haemorrhage;
- (d) any local or general oedema;
- (e) the efficiency of bleeding;
- (f) any swelling, deformity or other abnormality of bones, joints, musculature or umbilicus;
- (g) any abnormality in consistency, colour, odour (such as pronounced sexual odours) and, where appropriate, taste;
- (h) the condition of the pleura and peritoneum;
- (i) any other evidence of abnormality.

2. The inspection shall include—

- (a) visual examination of the slaughtered animal and the organs belonging to it;
- (b) palpation of the organs referred to in Parts II to VII of this Schedule and, where considered necessary by an inspector or OVS, the uterus;
- (c) incisions of organs and lymph noted as specified in Parts II to VII of this Schedule; and
- (d) any additional incisions or examinations that an inspector or OVS considers necessary.

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

PART II

SPECIFIC REQUIREMENTS FOR BOVINE ANIMALS NOT LESS THAN SIX WEEKS OLD

1. In the case of bovine animals not less than six weeks old the inspection shall include—
 - (a) visual examination of the head and throat for which purpose of the submaxillary, retropharyngeal and parotid lymph nodes shall be examined in detail, examination of the external (masseter) cheek muscles shall be carried out in which at least two deep incisions on each side shall be made and the internal (pterygoid) cheek muscles in which at least one deep incision on each side shall be made; all incisions shall be made parallel to the mandible from its upper muscular insertion, and visual examination and palpation of the tongue, having been freed to permit a detailed visual examination of the mouth and fauces shall be carried out;
 - (b) visual examination of the trachea and lungs, for which purpose palpation of the lungs shall be carried out; the bronchial and mediastinal lymph nodes shall be examined in detail and where the lungs are intended for human consumption, the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;
 - (c) visual examination of the pericardium and the heart for which purpose the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver, the hepatic and pancreatic lymph nodes for which purpose the gastric surface of the liver and the base of the caudate lobe shall be incised to examine the bile ducts;
 - (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes for which purpose the gastric and mesenteric lymph nodes shall be palpated and, where an inspector or OVS considers it necessary, examined in detail;
 - (g) visual examination and where an inspector or OVS considers it necessary, palpation of the spleen;
 - (h) visual examination of the kidneys and, where an inspector or OVS considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum;
 - (j) visual examination of the genital organs except the penis if it has been discarded in accordance with paragraph 1(f)(ii) of Schedule 9;
 - (k) visual examination and, where an inspector or OVS considers it necessary, palpation and incision of the udder of a cow and its lymph nodes for which purpose, where the udder is intended for human consumption, each half of it shall be opened by a long deep incision as far as the lactiferous sinuses and its lymph nodes shall be examined in detail and such incisions shall be carried out in such a way that they do not contaminate meat.

PART III

SPECIFIC REQUIREMENTS FOR BOVINE ANIMALS LESS THAN SIX WEEKS OLD

1. In the case of bovine animals under six weeks old the inspection shall include—

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

- (a) visual examination of the head and the throat for which purpose the retro-pharyngeal lymph nodes shall be examined in detail; the mouth and fauces shall be examined and the tongue shall be palpated;
- (b) visual examination of the lungs and trachea, for which purpose palpation of the lungs shall be carried out, the bronchial and mediastinal lymph nodes shall be examined in detail and where the lungs are intended for human consumption the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;
- (c) visual examination of the pericardium and the heart for which purpose the latter shall be incised lengthwise so as to open the ventricles and cut through the interventricular septum;
- (d) visual examination of the diaphragm;
- (e) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes and, where an inspector or OVS considers it necessary, incision of the liver and examination in detail of the hepatic lymph nodes;
- (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes for which purpose the gastric and mesenteric lymph nodes shall be palpated and, where an inspector or OVS considers it necessary, examined in detail;
- (g) visual examination and, where an inspector or OVS considers it necessary, palpation of the spleen;
- (h) visual examination of the kidneys and, where an inspector or OVS considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
- (i) visual examination of the pleura and peritoneum; and
- (j) visual examination and palpation of the umbilical region and the joints; and, where an inspector or OVS considers it necessary, the umbilical region shall be incised, the joints opened and the synovial fluid examined.

PART IV

SPECIFIC REQUIREMENTS FOR SWINE

- 1. In the case of swine the inspection shall include—
 - (a) visual examination of the head and the throat for which purpose the submaxillary lymph nodes shall be examined in detail; visual examination of the mouth, fauces and tongue;
 - (b) visual examination of the trachea and lungs, for which purpose palpation of the lungs and of the bronchial and mediastinal lymph nodes shall be carried out and where the lungs are intended for human consumption the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;
 - (c) visual examination of the pericardium and the heart for which purpose the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver and the hepatic lymph nodes; and visual examination of the pancreatic lymph nodes;
 - (f) visual examination of the alimentary tract, the mesentery and the gastric and mesenteric lymph nodes for which purpose the gastric and mesenteric lymph nodes shall be palpated and, where an inspector or OVS considers it necessary, examined in detail;

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

- (g) visual examination and, where an inspector or OVS considers it necessary, palpation of the spleen;
- (h) visual examination of the kidneys and, where an inspector or OVS considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
- (i) visual examination of the pleura and peritoneum;
- (j) visual examination of the genital organs except the penis if it has been discarded in accordance with paragraph 1(f)(ii) of Schedule 9;
- (k) visual examination of the udder and supramammary lymph nodes; and, in the case of sows the supramammary lymph nodes shall be examined in detail; and
- (l) visual examination and palpation of the umbilical region and joints of young animals; and, where an inspector or OVS considers it necessary, the umbilical region shall be incised and the joints shall be opened.

2. An investigation for *cysticercus cellulosae* shall be carried out which shall include examination of the directly visible muscular surfaces, in particular at the level of the thigh muscles, the pillars of the diaphragm, the intercostal muscles, the heart, the tongue and the larynx; and, where an inspector or OVS considers it necessary, the abdominal wall and the psoas muscles shall be freed from fatty tissue.

3. If an abscess is found in the carcass or in any organ of any swine, or if an inspector or OVS has reason to suspect the presence of any such abscess, he shall require the carcass to be split through the spinal column if it has not already been so split and shall examine in detail such of the following lymph nodes as he has not already so examined; superficial inguinal, supramammary, cervical, prepectoral, preescapular, presternal, sublumbar, iliac, precrural and, if he considers it necessary, the popliteal.

PART V

SPECIFIC REQUIREMENTS FOR SHEEP AND GOATS

1. In the case of sheep and goats the inspection shall include—
 - (a) unless the head, including the tongue and brains, is to be excluded from human consumption, visual inspection of the head after flaying and, where an inspector or OVS considers it necessary, examination of the throat, mouth, tongue, retropharyngeal and parotid lymph nodes;
 - (b) visual examination of the trachea and lungs, for which purpose palpation of the lungs and of the bronchial and mediastinal lymph nodes shall be carried out and where an inspector or OVS considers it necessary, incision of the lungs and examination in detail of the bronchial and mediastinal lymph nodes;
 - (c) visual examination of the pericardium and the heart; and, where an inspector or OVS considers it necessary, incision of the heart;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver and the hepatic nodes; and visual examination of the pancreatic lymph nodes; the gastric surface of the liver shall be incised to examine the bile ducts;
 - (f) visual examination of the alimentary tract, the mesentery and the gastric and mesenteric lymph nodes;
 - (g) visual examination and where an inspector or OVS considers it necessary, palpation of the spleen;

- (h) visual examination of the kidneys and, where an inspector or OVS considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum;
 - (j) visual examination of the genital organs except the penis if it has been discarded in accordance with paragraph 1(f)(ii) of Schedule 9;
 - (k) visual examination of the udder and its lymph nodes;
 - (l) visual examination and palpation of the umbilical region and joints of young animals; where an inspector or OVS considers it necessary, the umbilical region shall be incised and the joints shall be opened.
2. Where an inspector or OVS has reason to suspect that a suppurative condition exists in the carcase of any sheep or lamb he shall—
- (a) examine by palpation as well as by observation such of the lymph nodes as are readily accessible; and
 - (b) in the case of a sheep, examine in detail such of the following lymph nodes as he has not already so examined; prescapular, superficial inguinal, precrural; and, in the case of a lamb, examine in detail such lymph nodes if he has found evidence of disease in the course of visual examination or palpation.

PART VI

SPECIFIC REQUIREMENTS FOR SOLIPEDS

1. In the case of solipeds the inspection shall include—
- (a) visual examination of the head and, after freeing the tongue, the throat for which purpose the submaxillary, retro-pharyngeal and parotid lymph nodes shall be palpated and, where considered necessary by an inspector or OVS, incised and visual examination and palpation of the tongue, having been freed to permit a detailed examination of the mouth and the fauces shall be carried out;
 - (b) visual examination of the trachea and lungs for which purpose palpation of the lungs, the bronchial and mediastinal lymph nodes shall be carried out and, where an inspector or OVS considers it necessary the lymph nodes shall be examined in detail; and where the lungs are intended for human consumption the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;
 - (c) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes; and, where an inspector or OVS considers it necessary, incision of the liver and the hepatic and pancreatic lymph nodes;
 - (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; and where an inspector or OVS considers it necessary, the gastric and mesenteric lymph nodes shall be examined in detail;
 - (g) visual examination and palpation of the spleen;
 - (h) visual examination and palpation of the kidneys, and, where an inspector or OVS considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum;

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

- (j) visual examination of the genital organs of stallions and mares except the penis if it has been discarded in accordance with paragraph 1(f)(ii) of Schedule 9;
 - (k) visual examination of the udder and the supramammary lymph nodes; and, where an inspector or OVS considers it necessary, the supramammary lymph nodes shall be examined in detail;
 - (l) visual examination and palpation of the umbilical region and joints of young animals; and, where an inspector or OVS considers it necessary, the umbilical region shall be incised and the joints shall be opened; and
 - (m) for all grey or white horses, an examination for melanosis and melanomata; the attachment of one shoulder shall be loosened to allow examination of the muscles and the prescapular lymph node, and the kidneys shall be examined after splitting by a longitudinal incision which exposes both cortex and medulla.
2. An investigation for glanders shall be carried out by means of careful examination of mucous membranes of the trachea, larynx, nasal cavities, sinuses and their ramifications, after splitting the head in the median plane and excision of the nasal septum.

PART VII

SPECIFIC REQUIREMENTS FOR FARMED DEER

1. In the case of farmed deer the inspection shall include—
- (a) visual examination of the head and throat; the submaxillary, and retro-pharyngeal lymph nodes shall be examined in detail; and where an inspector or OVS considers it necessary, visual examination and palpation of the tongue, having been freed to permit a detailed visual examination of the mouth and fauces;
 - (b) visual examination of the trachea and lungs for which purpose palpation of the lungs shall be carried out; the bronchial and mediastinal lymph nodes shall be examined in detail; and where the lungs are intended for human consumption the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;
 - (c) visual examination of the pericardium and the heart; where an inspector or OVS considers it necessary the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver, the hepatic and pancreatic lymph nodes; the gastric surface of the liver shall be incised to examine the bile ducts;
 - (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; and, the gastric and mesenteric lymph nodes shall be palpated and where an inspector or OVS considers it necessary, examined in detail;
 - (g) visual examination and, where an inspector or OVS considers it necessary, palpation of the spleen;
 - (h) visual examination of the kidneys and, where an inspector or OVS considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum;
 - (j) visual examination of the genital organs except the penis if it has been discarded in accordance with paragraph 1(f)(ii) of Schedule 9;
 - (k) visual examination of the udder and the supramammary lymph nodes;

- (l) visual examination and palpation of the umbilical region and joints of young animals; and, where an inspector or OVS considers it necessary, the umbilical region shall be incised and the joints shall be opened; and
- (m) the feet, if an inspector or OVS considers it necessary.

2. Where an inspector or OVS has reason to suspect that a suppurative condition exists in the carcase and viscera he shall carry out a visual examination and palpation of such of the lymph nodes as are readily accessible and examine in detail such lymph nodes if he has found evidence of disease in course of visual examination or palpation.

PART VIII

ADDITIONAL REQUIREMENTS WHERE TUBERCULOSIS IS SUSPECTED

Where an inspector or OVS has reason to suspect that any part of the carcase or offal of any animal is infected with tuberculosis, he shall, in addition to carrying out the provisions of the preceding Parts of this Schedule—

- (a) in the case of any carcase, require the carcase to be split, examine the vertebrae, ribs, sternum, spinal cord and, if he considers it necessary, the brain, and if a lesion of a kidney is visible or suspected, incise the kidney;
- (b) in the case of the carcase of any bovine animal, soliped or farmed deer, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Parts II, III, VI or VII of this Schedule), namely, the superficial inguinal, prepectoral, presternal, suprasternal, xiphoid, subdorsal, intercostal, prescapular, iliac, sublumbar, ischiatic, precrucial and popliteal, those lymph nodes which are least likely to show infection being examined first; and
- (c) in the case of the carcase of any swine, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Part IV of this Schedule), namely, the superficial inguinal, cervical, prepectoral, prescapular, subdorsal, sublumbar, iliac, precrucial and, if he considers it necessary, the popliteal.

PART IX

INDICATIONS OF UNFITNESS FOR HUMAN CONSUMPTION

1.—(1) If upon inspection of any carcase an inspector or OVS is satisfied that the animal was suffering from any of the following diseases or conditions, he shall regard the whole carcase and all the offal and blood removed or collected from it as being unfit for human consumption—

- Actinobacillosis (generalised) or actinomycosis (generalised)
- Anaemia (advanced)
- Anthrax
- Blackleg
- Botulism
- Bruising (extensive and severe)
- Brucellosis (acute)
- Caseous lymphadenitis with emaciation
- Caseous lymphadenitis (generalised)

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

Cysticercus bovis (generalised)
Cysticercus cellulosae
Cysticercus ovis (generalised)
Decomposition (generalised)
Emaciation
Enteritis (acute)
Fever
Foot and mouth disease
Glanders
Jaundice
Lymphadenitis (generalised)
Malignant catarrhal fever
Mastitis (acute septic)
Melanosis (generalised)
Metritis (acute septic)
Abnormal odour associated with disease or other conditions prejudicial to health or pronounced sexual odour
Oedema (generalised)
Pericarditis (acute septic)
Peritonitis (acute diffuse septic)
Pleurisy (acute diffuse septic)
Pneumonia (acute septic)
Pyæmia (including joint-ill)
Rabies
Salmonellosis (acute)
Sarcocysts (generalised)
Septicaemia
Swine erysipelas (acute)
Swine fever
Tetanus
Toxaemia
Trichinellosis
Tuberculosis (generalised)
Tuberculosis with emaciation
Tumours (malignant with secondary growths or multiple)
Uraemia
Viraemia.

(2) An inspector or OVS shall reject as unfit for human consumption any stillborn or unborn carcase and any immature carcase which is oedematous or in poor physical condition, together with any offal or blood removed or collected therefrom.

2. An inspector or OVS shall reject the blood of any animal as unfit for human consumption if he is satisfied—

- (a) that the animal was affected with any infectious condition; or
- (b) that the blood is contaminated by stomach contents or other extraneous matter.

3. An inspector of OVS shall, in determining for the purposes of this Part of this Schedule whether tuberculosis is generalised, take into account the sum of the evidence of disease and the character of the lesions throughout the carcase and, in particular, shall regard evidence of any of the following conditions as satisfactory evidence of generalised tuberculosis—

- (a) military tuberculosis of both lungs with evidence of tuberculosis elsewhere;
- (b) multiple and actively progressive lesions of tuberculosis;
- (c) widespread tuberculosis infection of the lymph nodes of the carcase;
- (d) diffuse acute lesions of tuberculosis of both the pleura and peritoneum associated with an enlarged or tuberculous lymph node of the carcase;
- (e) active or recent lesions present in substance of any two of the following: spleen, kidney, udder, uterus, ovary, testicle, brain and spinal cord or their membranes, in addition to tuberculosis lesions in the respiratory and digestive tracts; and
- (f) in the case of a calf, congenital tuberculosis.

4.—(1) Where an inspector or OVS is satisfied that a carcase or offal is affected with tuberculosis other than generalised tuberculosis with emaciation, he shall reject the following parts of the carcase and offal as unfit for human consumption—

- (a) any part of the carcase infected with localised tuberculosis and any other part contiguous thereto;
- (b) the head including the tongue, when tuberculosis exists in any lymph node associated with the head or tongue; save that where in a particular lymph node or nodes the lesion is small and inactive and the lymph node is not enlarged, he may regard the head or tongue, or both, as fit for human consumption after the removal of the affected lymph node or nodes and the surrounding tissue; and
- (c) any organ or viscera when tuberculosis exists in the substance, or on the surface thereof, or in any lymph node associated therewith.

(2) An inspector or OVS shall reject any part of a carcase and any offal or blood contaminated with tuberculosis material as unfit for human consumption.

5. An inspector of OVS shall regard either of the following conditions as satisfactory evidence of generalised caseous lymphadenitis for the purpose of this Part of this Schedule—

- (a) multiple, acute and actively progressive lesions of caseous lymphadenitis; or
- (b) multiple lesions of caseous lymphadenitis which are inactive but widespread.

6.—(1) Where an inspector or OVS is satisfied—

- (a) that a carcase or offal is affected with caseous lymphadenitis or any other suppurative condition; but
- (b) that the condition is not generalised nor associated with emaciation, he shall reject the following parts of the carcase and offal as unfit for human consumption—
 - (i) any organ and its associated lymph node, when the condition exists on the surface or in the substance of that organ or lymph node; and
 - (ii) when it does not so exist, the lesion and such of the surrounding parts as he may think proper having regard to the age and degree of activity of the lesion.

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

(2) For the purposes of sub-paragraph (i) and (ii) above, an old lesion which is firmly encapsulated may be regarded as inactive.

7. Where an inspector or OVS is satisfied that any part of a carcass or any offal is affected with a localised infestation of *Cysticercus bovis*, he shall reject the following parts of the carcass and offal as unfit for human consumption—

- (a) the part of the carcass or offal so infested; and
- (b) the remainder of the carcass and offal unless he is satisfied that they have been kept in cold storage at a temperature not exceeding -7°C for a period of not less than three weeks or at a temperature not exceeding -10°C for a period of not less than two weeks.

8. An inspector or OVS shall reject as unfit for human consumption meat resulting from trimming of the sticking point.

9. Where an inspector or OVS is satisfied that the whole or any part of a carcass or any offal is affected by any disease or condition other than one mentioned in paragraphs 1 to 7 above or that it is contaminated, he shall reject as unfit for human consumption the whole carcass and the offal or such lesser part thereof as he may think appropriate to the circumstances of the case.

10. Where an inspector or OVS is satisfied that a part of a carcass or any offal is affected by a slight localised infestation by a parasite not transmissible to man, he may at his discretion reject as unfit for human consumption the part of the carcass or offal so affected together with the tissue immediately surrounding it.

11. Where the blood or offal of several animals is collected in one receptacle an inspector or OVS shall reject as unfit for human consumption the entire contents of that receptacle if fresh meat of any of the animals from which the blood was collected or the offal obtained is declared unfit for human consumption.

12. Fresh meat from horses shall be examined for trichinellosis and shall be rejected as unfit for human consumption if so affected.

13. Where the Minister so directs, an OVS or an inspector shall examine fresh meat from swine for trichinellosis and shall reject as unfit for human consumption fresh meat so affected.

14. Without prejudice to paragraph 13 above, where the Minister so directs, fresh meat from swine not examined for trichinellosis shall be subjected to cold treatment in accordance with Annex 1 to Directive [77/96/EEC](#)(4).

SCHEDULE 11

Regulations 4(2)(a)(ii) and 8(1)(e)

REQUIREMENTS APPLICABLE IN CUTTING PREMISES

1. In this Part of the Schedule—

“the appropriate receptacles” means the receptacles referred to in paragraph 1(g) of Schedule 1 and paragraph 1(f) of Part I of Schedule 5; and “the refrigerated room” means the room referred to in paragraph 1(a)(ii) of Schedule 3 and paragraph 1(i) of Part I of Schedule 5.

2. The occupier of the cutting premises shall ensure that—

- (a) any of the following at (i) to (vi) below is cut up, prepared or, if unpackaged, stored (as the case may be) in the case of (i), (ii) and (iii) below, in a separate room from, or at other times than, unpackaged fresh meat and in the case of (iv), (v) and (vi) below, separately from unpackaged fresh meat—

(4) OJ No. L26, 31.1.77., p.67.

- (i) poultry meat,
- (ii) farmed game meat from animals of the family Leporidae,
- (iii) wild game meat,
- (iv) minced meat prepared with the addition of spices or similar substances,
- (v) meat preparations, and
- (vi) meat products,

and that any room used for such operations is thoroughly cleaned and disinfected before being used again for the cutting up, preparation or storage of fresh meat;

- (b) the products (other than fresh meat) referred to in sub-paragraph (a) above are cut up, prepared or, if unpackaged, stored (as the case may be) separately from each other;
 - (c) without prejudice to paragraph 3 below, as soon as fresh meat intended for cutting up enters the cutting premises, it is placed in the refrigerated room provided for the reception and storage of such meat awaiting cutting and maintained there at an internal temperature of not more than +7°C for carcasses, half carcasses, half carcasses cut into three wholesale cuts and quarter carcasses and +3°C for offal;
 - (d) without prejudice to paragraph 3 below, fresh meat is brought into the cutting room as and when required, that it remains in that room only for the minimum time required to carry out the necessary cutting up operations, and that on completion of cutting up, wrapping and packaging such meat is transferred without undue delay to the refrigerated room and there maintained at an internal temperature of not more than +7°C for cut fresh meat and +3°C for offal;
 - (e) fresh meat entering the premises is checked and, if necessary trimmed and the work stations for this task are equipped with suitable facilities and adequate lighting.
 - (f) without prejudice to paragraph 3 below, cutting up does not take place until the fresh meat has reached an internal temperature of not more than +7°C for carcasses, half carcasses, half carcasses cut into three wholesale cuts and quarter carcasses and +3°C for offal, that during cutting up, wrapping and packaging such meat is kept at an internal temperature of not more than +7°C for carcasses and cuts and +3°C for offal, and, with the exception of low throughput cutting premises, that while cutting up is taking place the temperature of the room does not exceed +12°C;
 - (g) any splinters of bone and clots of blood are removed from fresh meat during cutting up;
 - (h) no carcase, offal or cut fresh meat is wiped down;
 - (i) fresh meat obtained from cutting up and not intended for human consumption is collected in the appropriate receptacles as it is cut up;
 - (j) no implement is left in fresh meat; and
 - (k) in the case of fresh meat from bovine animals, obvious nervous and lymphatic tissue is removed and collected in the appropriate receptacles and not used for human consumption.
3. Notwithstanding anything in paragraph 2 above or paragraph 1(1)(q) of Schedule 9—
- (a) fresh meat may be cut up without first being chilled subject to the following conditions:
 - (i) the fresh meat is transferred directly and without risk of contamination from a slaughterhouse or farmed game processing facility to cutting premises within the same group of buildings;
 - (ii) cutting up takes place without delay; and

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

- (iii) as soon as cutting up, wrapping and packaging are completed the fresh meat is placed immediately in the refrigerated room and is brought progressively to an internal temperature of not more than +7°C for cut fresh meat and +3°C for offal;
- (b) fresh meat of bovine animals, sheep and swine may, after having been placed in the refrigerated room, be cut up before reaching an internal temperature of not more than +7°C for carcasses and cuts and +3°C for offal, provided—
 - (i) such meat is transferred directly and without risk of contamination from the slaughterhouse to cutting premises within the same group of buildings;
 - (ii) cutting up takes place, in the case of fresh meat of bovine animals, within 48 hours from the end of slaughtering operations or, in the case of fresh meat of sheep and swine, within 20 hours from the end of slaughtering operations;
 - (iii) as soon as cutting up, wrapping and packaging are completed the fresh meat is placed immediately in the refrigerated room and is brought progressively to an internal temperature of not more than +7°C for carcasses and cuts and +3°C for offal; and
 - (iv) the time between the fresh meat entering the cutting room and being placed in the refrigerated room does not exceed 60 minutes.

SCHEDULE 12

Regulations 2, 8(1) (d), 11(2) and (7) and
13(1)(e) and (2)(a), (c) and (d)(ii)

HEALTH MARKINGS

1. Subject to paragraph 2 below, the health mark shall consist of an oval mark 6.5 cm wide by 4.5 cm high containing in legible form in letters 0.8 cm high and figures 1 cm high the following information—

- (a) on the upper part, the letters “UK”;
- (b) in the centre, the approval number of the premises;
- (c) on the lower part, the letters “EEC”;

and in addition, for fresh meat from boars and male swine used for breeding or cryptorchid or hermaphrodite swine, the oval mark shall be covered along the main diameter by two parallel straight lines as evident as the external edge of the mark with a distance apart of at least 1.0 cm.

2. In the case of the fresh meat referred to in Regulation 13(3) the health mark shall consist of a square mark 5.5 cm by 5.5 cm containing in legible form in letters 0.8 cm high and figures 1 cm high the following information;—

- (a) on the upper part, the letters “UK”;
- (b) in the centre, the approval number of the premises; and
- (c) on the lower part, the letter “N”.

3.—(1) Carcasses weighing more than 65 kg shall have the health mark applied legibly in ink or hot-branded on each half carcass in at least the following places external surface of the thigh, loins, back, breast and shoulder.

(2) Other carcasses shall have the health mark applied in ink or hot-branded in at least the following places—on the shoulders and on the external surface of the thighs.

4. Livers (including sliced livers) of bovine animals, swine and solipeds shall be hot-branded with the health mark unless they are packaged and all other offal, unless it is wrapped or packaged

in accordance with the requirements of Schedule 13, shall have the health mark applied in ink or hot-branded; save that, in the case of bovine animals under three months old, and swine, sheep and goats, health marking of tongues and hearts shall not be compulsory.

5. Cuts from carcasses marked with the health mark and which do not bear a health mark shall have that mark applied in ink or hot-branded unless they are wrapped or packaged in accordance with the requirements of Schedule 13.

6. No colour shall be used for marking fresh meat in accordance with this Schedule if it would be contrary to the Colouring Matter in Food Regulations 1973(5).

SCHEDULE 13

Regulations 2, 8(1)(e) and 13(1)(h)

WRAPPING AND PACKAGING OF FRESH MEAT

PART 1

WRAPPING

1. The occupier of any premises shall ensure that—

- (a) any material for wrapping fresh meat does not cause a deterioration in the organoleptic characteristics of such meat or transmit to it any substance harmful to human health;
- (b) subject to paragraph (2) below, only transparent and uncoloured wrapping material is used except where the wrapping material used conforms to the requirements of sub-paragraph (e) below;
- (c) the wrapping operation is carried out immediately after cutting and in a hygienic manner and that wrapping material is not re-used for wrapping fresh meat;
- (d) cut fresh meat, other than cuts of pig belly and pork fat, is wrapped in accordance with sub-paragraphs (a) and (b) above unless it is transported hanging up;
- (e) wrapped fresh meat is packed in accordance with the requirements of Part II of this Schedule, save that where the wrapping material used fulfils the requirement of packaging in accordance with the provisions of paragraph 1(a), (b) and (c) of Part II of this Schedule, it does not in addition require to be packaged; and
- (f) all fresh meat wrapped in commercial portions intended for direct sale to the consumer bears a reproduction of the health mark on the wrapping material or in a clearly visible label affixed to the wrapping material.

2. Paragraph 1(b) above does not apply in the case of frozen meat intended to be used without further processing as a raw material for the products referred to in Council Directives [77/99/EEC](#) and [88/657/EEC](#)(6).

PART II

PACKAGING

1. The occupier of any premises shall ensure—

(5) S.I. 1973/1340.

(6) OJ No. L382, 31.12.88, p.3.

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

- (a) that any material used for packaging fresh meat is strong enough to protect the meat during the course of handling and transport and does not cause a deterioration in the organoleptic characteristics of the meat or transmit to it any substance harmful to human health;
- (b) that any material used for packaging fresh meat is not re-used for this purpose unless it is made of a non-corrodible and impervious substance which is easy to clean and has been cleaned and disinfected prior to re-use for packaging meat;
- (c) that every package bears the health mark either on the package or on a clearly visible label affixed to the package or wrapping material which fulfils the requirements of paragraph 1(f) and Part I above;
- (d) that the health mark includes the approval number of the cutting premises or, in the case of offal which is wrapped or packaged in a slaughterhouse, the number of that slaughterhouse;
- (e) that the health mark is applied in such a way that it is torn when the package is opened;
- (f) that labels are serially numbered.

2. The occupier of every slaughterhouse or farmed game processing facility in which offal is prepared, cleaned, wrapped and packaged in the same room in accordance with paragraph 1(m) of Schedule 23, paragraph 1(w) and Part II of Schedule 6 and paragraph 1(t) of Part III of Schedule 6 and the occupier of all cutting premises in which fresh meat is cut up, wrapped and packaged in the same room shall ensure that the following conditions are observed—

- (a) the packaging and wrapping materials shall, during storage, be enclosed in a protective cover under hygienic conditions in the separate room provided for this purpose; and such a room shall not be connected in any way with rooms containing substances which might contaminate fresh meat;
- (b) the room in which packaging and wrapping materials are stored shall be free from dust and vermin and such material shall not be stored on the floor;
- (c) packaging material shall be assembled under hygienic conditions before being brought to the room where fresh meat is packaged;
- (d) the place in which fresh meat is packaged shall be sufficiently large and so arranged that the hygiene of operations is assured;
- (e) packaging and wrapping material shall be brought to the room hygienically and shall be used without delay and persons who handle fresh meat shall not handle packaging unless it is non-porous and corrosion-resistant; and;
- (f) immediately after wrapping and packaging, the fresh meat shall be placed in the refrigerated room referred to in sub-paragraph 1(i) of Schedule 2 or sub-paragraph 1(a)(ii) of Schedule 3 or sub-paragraph 1(i) of Part I of Schedule 5 or sub-paragraph 1(i) of Part II of Schedule 6 or sub-paragraph 1(h) of Part III of Schedule 6.

SCHEDULE 14

Regulations 4(2)(a)(iii), 8(1)(e) and 13(1)
(g)

STORAGE OF FRESHER MEAT-REQUIREMENTS APPLICABLE IN COLD STORES

1. The occupier of the cold store shall ensure that fresh meat is—
 - (a) kept at a constant internal temperature of not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen fresh meat;
 - (b) handled, loaded, unloaded and stored in an hygienic manner and, in particular, that it is loaded and unloaded under cover;

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

- (c) adequately protected during storage from the risk of contamination including taint;
 - (d) identifiable as to origin while it is being stored; and
 - (e) made available for inspection on request by an inspector or OVS.
2. The occupier of the cold store shall ensure that—
- (a) where unwrapped fresh meat or fresh meat wrapped only in stockinette is brought into the cold store for freezing it is not stored on wooden pallets and that during freezing it is suspended from either a rail system or suitable frames of a material resistant to corrosion;
 - (b) unfit meat is not stored in the same room as other fresh meat;
 - (c) unpackaged fresh meat is stored separate from, or at other times than, packaged fresh meat; and
 - (d) unpackaged fresh meat is stored in a separate room, or at other times than, unpackaged poultry meat, farmed rabbit meat, wild game meat, minced meat, meat preparations, meat products or fresh meat originating from premises operating under a temporary derogation granted by the Minister in accordance with Council Directive [91/498/EEC](#).

SCHEDULE 15

Regulations 4(2)(a)(iii), 8(1)(e) and 13(1)
(i)

FREEZING OF FRESH MEAT

1. The occupier of any premises at which fresh meat is to be frozen shall ensure that fresh meat intended for freezing—
- (a) is frozen without delay (which shall not preclude an initial period of stabilisation where appropriate);
 - (b) is frozen in a hygienic manner, by a rapid method, using suitable equipment; and, in the case of a slaughterhouse or cutting premises, in rooms in the same premises where it was produced or cut up (as the case may be)
 - (c) is frozen so that it reaches an internal temperature of -12°C or lower and is not stored at a higher temperature thereafter; and
 - (d) is stamped legibly before freezing so as to indicate the month and year in which it is frozen or a label is attached to it after freezing indicating this or, if fresh meat is packaged or wrapped, the packaging or wrapping in which it is placed after freezing is marked clearly and visibly in such a way as to indicate this.
2. The occupier of any cold store shall ensure that fresh meat intended for freezing in a cold store comes directly from a slaughterhouse, farmed game processing facility or cutting premises.

SCHEDULE 16

Regulation 14(1)

HEALTH CERTIFICATE

1. The health certificate which will accompany the fresh meat shall be issued by the OVS at the time when the fresh meat is loaded into the means of transport in which it is to travel.
2. The health certificate shall be provided by the Minister and shall correspond in form to, and contain the information specified in, the model in the Annex to this Schedule. It shall be expressed at least in English and, if appropriate, in the language of the country of destination.

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

ANNEX

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

Health certificate for fresh meat(1)

No.

Exporting country

Ministry.....

Department.....

Ref.(2).....

I. Identification of fresh meat:

Fresh meat of
(Animal species)

Nature of cuts.....

Nature of packaging.....

Number of cuts or packages.....

Month(s) and year(s) when frozen.....

Net weight.....

II. Origin of fresh meat:

Address(es) and approval number(s) of the slaughterhouse(s).....

Address(es) and approval number(s) of the cutting premises.....

Address(es) and approval number(s) of the cold store(s).....

III. Destination of fresh meat:

The fresh meat will be sent from.....

(place of landing)

by the following means of transport(3) to.....

(place of destination and if appropriate, country)

Name and address of consignor.....

Name and address of consignee.....

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

IV. Health attestation:

I, the undersigned, official veterinary surgeon, certify that the fresh meat described above was obtained under the conditions governing production and control laid down in Council Directive 64/433/EEC:

- in a slaughterhouse situated in a restricted region or area(4), or
- is intended for consignment to a relevant EEA State after transit through a third country(4).

Signed at.....ON.....

Signature of the official veterinary surgeon

- (1) Fresh meat, in accordance with the Directive referred to in IV of this certificate, means all edible parts of domestic bovine animals (including buffalo) swine, sheep, goats, solipeds and farmed game which have not undergone any preserving process and including meat vacuum wrapped in a controlled atmosphere; but chilled and frozen meat shall be considered to be fresh meat.
- (2) Optional.
- (3) In the case of trucks and lorries, state the registration number, in the case of aircraft the flight number, and in the case of ships, the name, and, where necessary, the number of the container.
- (4) Delete where not applicable.

SCHEDULE 17

Regulations 8(1)(e) and 13(1)(j)

TRANSPORT OF FRESH MEAT—REQUIREMENTS APPLICABLE TO OCCUPIERS OR PERSONS RESPONSIBLE FOR THE CONTROL AND MANAGEMENT OF TRANSPORT

1. Subject to paragraph 1(q) of Schedule 9, fresh meat shall be loaded at a temperature of not more than +7°C for carcasses and cuts, +3°C for offal and -1;12°C for frozen fresh meat and shall be transported in vehicles so designed and equipped that such meat is maintained at those temperatures throughout the period of transport.

2. The interior surfaces of vehicles used for the transport of fresh meat and any other parts of the vehicles which may come into contact with such meat shall be so finished as to enable them effectively to be kept clean and disinfected and shall be constructed of material resistant to corrosion which does not cause a deterioration in the organoleptic characteristics of the meat or render it harmful to human health.

3.—(1) Vehicles used for the transport of fresh meat shall be provided with efficient devices for protecting the meat against the entry of insects and dust and shall be watertight.

(2) Where such vehicles are used for the transport of carcasses, half carcasses, quarter carcasses and unpackaged cut fresh meat they shall be equipped with fittings of material resistant to corrosion for hanging the meat fixed at such a height that fresh meat cannot come into contact with the floor except that fittings for hanging such meat shall not be required where the meat is transported by aircraft in which suitable facilities resistant to corrosion have been provided for hygienically loading, holding and unloading the meat.

4. Vehicles used for conveying live animals or any substance which may be detrimental to, or contaminate fresh meat, shall not be used for the transport of such meat.

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

5. Fresh meat shall not be transported in the same vehicle at the same time as any other product likely to affect the hygiene of such meat or to contaminate it unless it is transported in such a manner that it will not contaminate the meat; and packaged meat shall not be transported in the same vehicle and at the same time as unpackaged meat unless an adequate physical separation is provided so as to protect unpackaged meat from packaged meat.

6. Stomachs shall be scalded or cleaned and feet and heads skinned or scalded and depilated before being transported in a vehicle containing other fresh meat.

7. Fresh meat shall not be transported in vehicles which are not properly cleaned and disinfected.

8. Carcasses, half carcasses, wholesale cuts of half carcasses and quarter carcasses, other than frozen fresh meat packaged in a hygienic manner, shall be suspended throughout the period of transport except where such meat is transported by aircraft in which suitable facilities resistant to corrosion have been provided for hygienically loading, holding and unloading fresh meat; other cuts and offal, other than the viscera, shall be hung or placed on supports if not placed in packages of material resistant to corrosion; and the supports shall be clean and corrosion-resistant and packaging shall meet the requirements of Schedule 13.

9. The viscera may only be transported in strong, clean and impervious lidded containers or packages which may only be re-used after being cleaned and disinfected.

SCHEDULE 18

MODEL DECLARATION TO ACCOMPANY AN ANIMAL FOR SLAUGHTER KNOWN OR SUSPECTED TO BE DISEASED OR INJURED

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

Regulation 17(2)(a)

Name and address of owner/person in charge.....

Telephone No. (if any).....

Name and Address of owner's veterinary surgeon.....

.....

.....

Animal: Species

Breed

Age.....

Sex.....

Identifying marks (e.g. ear tag number)

*(a) The above animal has received no treatment within the last 28 days.

*(b) The withdrawal period for any treatment administered to this animal has been observed.

*delete where not applicable

Describe the signs of disease or injury the animal has exhibited or, if a veterinary surgeon has seen the animal, his diagnosis

.....

.....

Signature.....

Name

(Block Capital)

Status.....

Time and Date..... am/pm..... 199.....

Remember

It is an offence to transport a sick or injured animal if this is likely to cause it unnecessary suffering. If in doubt you should consult a veterinary surgeon.

SCHEDULE 19

CERTIFICATE UNDER REGULATION 18(2)

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

**PART I
TO BE COMPLETED BY THE VETERINARY SURGEON**

Name and address of owner

Telephone No

Animal: Species Breed Age Sex

Identifying Marks

Reason for animal being unfit to be transported to a slaughterhouse and reason for slaughter

(1) This animal was bled in an approved manner without delay after shooting/stunning.

Time and date am/pm 199

OR

(2) I have issued instructions for the bleeding and stunning of this animal to be conducted in an approved manner.

(delete (1) or (2) as appropriate)

THIS CERTIFICATE IS VALID FOR 6 HOURS, DURING WHICH TIME THE SLAUGHTER OF THE ANIMAL MUST BE CARRIED OUT BY A COMPETENT SLAUGHTERMAN. IF THIS PERIOD IS EXCEEDED, A FURTHER CERTIFICATE WILL BE REQUIRED.

Time and date am/pm 199

The animal is to be transported to:

Name of slaughterhouse

After carrying out ante-mortem inspection, making due enquiries, and, where appropriate, carrying out the tests detailed below*, it is my opinion that the animal from which this carcase was produced was not affected with any disease or condition liable to render the whole carcase unfit for human consumption or that could be transmitted through the meat to humans or animals.

After any necessary inspections and enquiries, there is no evidence that any substances have been administered to the animal that might lead to an illegal residue being present in the meat, nor that the animal consumed any other substance that might render the meat unfit for human consumption.

N.B. If necessary, for reasons of animal welfare, the veterinary surgeon must carry out the slaughter of the animal himself without delay.

*Tests performed and results

Name of Veterinary Surgeon

Practice Address

Time and date am/pm 199

SIGNED

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

**PART II
OWNER'S DECLARATION**

Owner declaration:

- *(a) The above animal has received no treatment within the last 28 days.**
- *(b) The withdrawal period for any treatment administered to this animal has been observed.**
- (*delete as applicable)**

Name.....Status.....

Time and date.....am/pm.....199.....

SIGNED.....

**PART III
TO BE COMPLETED BY THE SLAUGHTERMAN**

The bleeding of the animal was conducted in an approved manner, without delay after shooting/stunning.

Name of Slaughterman.....

Address.....

.....

Time and date.....am/pm.....199.....

SIGNED.....

N.B. (i) This certificate must be handed on arrival at the slaughterhouse to the OVS or AMI (Part V 18(5) Fresh Meat (Hygiene and Inspection) Regulations 1995).

SCHEDULE 20

CERTIFICATE OF ANTE-MORTEM HEALTH INSPECTION AND SLAUGHTER OF FARMED GAME

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

Regulation 13(1)(b)

PART I

Name and Address of Occupier.....

Address of Holding.....

Address of Destination.....

Species	Number	Identification (e.g. ear tag)

PART II

VETERINARY CERTIFICATE

The animals described above underwent ante-mortem health inspection at the above holding atam/pmon199..... It is my opinion that, at the time of inspection, the animals were not affected with any disease or condition liable to render the whole carcass unfit for human consumption or that could be transmitted through the meat to humans or animals. It is my opinion that, at the time of inspection there was no evidence of the animals described above having been administered a substance likely to render the meat unfit for human consumption.

Signed
MRCVS

Name (in Block Capitals).....

Practice Address.....

PART III

SLAUGHTER AND BLEEDING DECLARATION

The animals described in Part I above were killed by shooting/rendered insensible to pain by stunning* atam/pm199.....and within 72 hours of the ante-mortem inspection referred to in Part II above in a place approved for the purpose (Approval No.....). Immediately after stunning/shooting* the animals were bled in an approved manner.

Signed

Name.....

Status.....

*delete as appropriate

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

SCHEDULE 21

Regulation 6(2)

MEAT HYGIENE APPEALS TRIBUNAL

1. Each Tribunal shall consist of a Chairman or a Deputy Chairman and two other members.
- 2.—(1) The Chairman or Deputy Chairman shall be an independent person appointed by the appropriate Minister.
 - (2) One member shall be a person nominated by the Royal College of Veterinary Surgeons, who shall not be a member of the State Veterinary Service nor an OVS.
 - (3) One member shall be a person whom the Minister considers to be representative of the interests of licensed premises.
3. Each Tribunal may be serviced by a secretary and such other staff as the Minister may appoint.
4. The terms of appointment and the remuneration of the members, secretary and other staff of a Tribunal shall be determined by the Minister.

SCHEDULE 22

Regulation 25

REVOCATIONS

(1) Regulation revoked	(2) References	(3) Extent of Revocation
The Food Premises (Registration) Regulations 1991	S.I. 1991/2825	Regulation 3(2)(c)
The Fresh Meat (Hygiene and Inspection) Regulations 1992	S.I. 1992/2037	The whole Regulations