

SCHEDULE 6

Regulations 7(1)(d) and (2)(c),8(1)(g) and  
(3)(c) and 12(7)

**Supervision of production**

1. Establishments shall be subject to supervision by an authorised officer of the enforcement authority, assisted where appropriate by the inspectors referred to in regulation 12(3) or (5), who shall ensure that the requirements of these Regulations are met and in particular—

- (a) check—
  - (i) the cleanliness of the premises and equipment and staff hygiene;
  - (ii) the efficacy of the checks carried out by the occupier in accordance with regulation 11;
  - (iii) in accordance with Schedule 11, the microbiological and hygienic condition of the minced meat or meat preparations;
  - (iv) where appropriate, the health marking of the minced meat or meat preparations; and
  - (v) storage and transport conditions;
- (b) if appropriate take samples required for laboratory tests;
- (c) make any other checks considered necessary to ensure compliance with these Regulations.

2. The authorised officer shall have free access at all reasonable times to any premises to check that these provisions are being strictly complied with, and to such documentation as may be required to ascertain the slaughterhouse or other establishment of origin of meat used in the production of minced meat or meat preparations.

3. Inspection and monitoring of premises shall take place—

- (a) in the case of premises attached to cutting establishments, at the same frequency as for the said cutting establishments;
- (b) in the case of approved premises producing minced meat meeting the requirements of regulation 7(1), at least once on each day of production; and
- (c) in the case of any other premises, as often as the enforcement authority considers necessary given the size of the premises and the type of product manufactured.