

SCHEDULE 2

Regulations 4(1), (5) and (6)(b), (c) and (d), 8(a) and (b), 9, 10(1) and (3), 12(1)(a) and (2), 14(b), 19(2) and 23(4)

Special Conditions

Part I

Special Conditions for Approval of Meat Products Premises

1. In addition to the general requirements laid down in Part I of Schedule 1, meat products premises handling or storing meat products shall have at least:

- (a) suitable rooms large enough for the separate storage:
 - (i) of raw materials under refrigeration; and
 - (ii) of meat products at ambient temperature or, where appropriate, depending on the nature of the products, under refrigeration,non-packaged raw materials, meat products and other products of animal origin shall be stored separately from packaged raw materials, meat products and other products of animal origin;
- (b) one or more appropriate rooms large enough for the manufacture and wrapping of meat products. Provided these operations constitute a single production cycle complying with the requirements of these Regulations and guaranteeing the safety of the raw materials and finished products, and provided the design and dimensions of the manufacturing room allow, they may be carried out in the same room;
- (c) a room or a secure place for the storage of certain ingredients such as food additives;
- (d) a room for packaging, unless the conditions laid down for packaging in paragraph 3 of Part V of this Schedule are fulfilled, and for dispatch;
- (e) a room for the storage of wrapping and packaging materials; and
- (f) a room for cleaning equipment and instruments, such as hooks and containers.

2. Depending on the type of product involved, and subject to the conditions in sub-paragraph (1) meat products premises may also be required to provide the following:

- (a) a room or — if there is no danger of contamination — an area, where packaging is removed;
- (b) a room or — if there is no danger of contamination — an area, for thawing raw materials;
- (c) a cutting room;
- (d) a room or equipment for drying or maturing;
- (e) a room or equipment for smoking;
- (f) a room for desalting, soaking and any other treatment, particularly of natural guts, where these raw materials have not undergone such operations in the establishment of origin;
- (g) a room for the prior cleaning of the raw materials needed to prepare meat products;
- (h) a room for salting, if necessary with air-conditioning facilities to maintain the temperature provided for in paragraph 4 of Part II of this Schedule;
- (i) a room for the prior cleaning, if necessary, of meat products to be sliced or cut and wrapped;
- (j) a room, if necessary with air-conditioning facilities, for slicing or cutting and packaging of meat products intended for sale in pre-packed form;

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- (k) the specific rooms provided for in Schedule 5, where the products referred to therein are manufactured in the meat products premises referred to in this Part of this Schedule; or
- (l) where the conditions laid down in paragraph 1(b) of this Part of this Schedule are met, some of these operations may be carried out in the same room, providing this is acceptable to the enforcement authority.

Where the conditions laid down in paragraph 1(b) are not met, operations which might constitute a health risk in the case of certain products manufactured simultaneously and operations associated with excessive heat production shall be carried out in a separate room.

Part II

Special Conditions of Hygiene for Premises Preparing Meat Products

1. Rooms used for storing or working on foodstuffs other than meat or meat products, liable to form part of the composition of meat products, shall be subject to the general rules on hygiene laid down in these Regulations.
2. Raw materials and the ingredients forming part of the composition of meat products as well as the products themselves and products of animal origin and their containers shall not come into direct contact with the ground and shall be handled and stored under conditions which preclude any risk of contamination. Care shall be taken to ensure that there is no contact between raw materials and finished products.
3. The use of wood is permitted in rooms in which meat products are smoked, cured, matured, pickled, stored or dispatched, when essential for technological reasons, provided there is no risk of the products being contaminated. Wooden pallets may be brought into those rooms but solely for transporting packaged meat or meat products and for no other purposes. In addition, the use of galvanised metals may be authorised for the drying of hams and sausages, provided that they are not corroded and do not come into contact with the meat products.
4. The temperature in rooms or parts of rooms where work on meat, minced meat used as a raw material, meat products and meat preparations is carried out shall ensure hygienic production.
5. Subject to paragraphs 6 and 7, where necessary during cutting, slicing and curing operations rooms for cutting and curing shall be kept at a temperature not exceeding 12°C.
6. Paragraph 5 does not apply to non-industrial meat products premises.
7. The enforcement authority may grant a derogation from the requirement of paragraph 5 where the authority considers such a derogation justified in the light of the technology used in manufacturing the meat products.

Part III

Requirements for Raw Materials to be Used for the Manufacture of Meat Products

- 1.—(1) Subject to paragraph (3), meat which is to be used for the manufacture of meat products shall comply with the requirements of these Regulations and—
 - (a) must be fit for human consumption;
 - (b) must have come from an establishment approved in accordance with the meat Directives and must comply with those Directives and with any applicable Regulations;

- (c) must have been transported in accordance with satisfactory hygiene conditions specified in the particular Directive applicable to that type of meat or in any applicable Regulations;
 - (d) must from the time of its arrival in the meat products premises until the time of its use, have been kept in accordance with the requirements of the meat Directives and any applicable Regulations; and
 - (e) must not include any of the prohibited parts.
- (2) If meat which is to be used for the manufacture of meat products is of a description required to bear an EC health mark, it must bear that health mark.
- (3) Meat obtained from premises granted derogations under Directive [91/498/EEC](#), or from the low throughput premises referred to in regulation 2 of the Poultry Meat Regulations or the Fresh Meat Regulations—
- (a) may be held in approved meat products premises provided that it is stored separately from meat bearing an EC health mark; and
 - (b) may be used in the same place or at the same time as meat bearing an EC health mark, provided that, in the case of meat from derogated premises, an authorisation in accordance with regulation 18 has been obtained, but meat products obtained from such meat shall not bear the United Kingdom EC health mark.
2. Meat products which are to be used as a raw material must comply with the requirements of these Regulations. Meat products imported in accordance with Directives [72/462/EEC\(1\)](#) and [90/675/EEC\(2\)](#) may be used as a raw material in the manufacture of meat products.
3. Minced meat and meat preparations intended to be used in the production of meat products, unless produced in the manufacturing room referred to in paragraph 1(b) of Part I of this Schedule must—
- (a) have come from premises approved in accordance with the Minced Meat Regulations and have been transported under satisfactory health conditions in accordance with those Regulations, and from the time of their arrival in the meat products premises until the time of their use have been kept in accordance with the requirements of those Regulations; or
 - (b) have come from premises registered under the Food Premises (Registration) Regulations (Northern Ireland) 1992(3), in which case the meat products produced shall not be marked with the United Kingdom EC health mark.
4. The presence of products of animal origin, other than meat contained in the meat products, is authorised only if these products comply with the requirements laid down in the relevant Community legislation.
5. This Part is without prejudice to the Specified Material legislation.

Part IV

Supervision of Production

1. Premises shall be subject to supervision by an authorised officer of the enforcement authority, who shall ensure that the requirements of these Regulations are met and in particular shall:
- (a) check:
 - (i) the cleanliness of the premises and equipment and staff hygiene;

(1) O.J. No. L.302, 30.12.72, p. 28

(2) O.J. No. L.373, 31.12.90, p. 1

(3) S.R. 1992 No. 167; the relevant amending Regulations are S.R. 1994 No. 346, S.R. 1995 No. 396, S.R. 1997 No. 493, S.R. 1997 No. 495 and S.R. 1997 No. 496

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- (ii) the efficacy of the checks carried out by the occupier in accordance with regulation 13;
 - (iii) if appropriate, the microbiological and hygienic condition of the products of animal origin;
 - (iv) the efficacy of the treatment of the meat products;
 - (v) the hermetically sealed containers by means of random sampling;
 - (vi) the appropriate health marking of the meat products and identification of products declared unfit for human consumption and what is done with the latter;
 - (vii) the 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;
 - (d) if appropriate establish whether a meat product has been made from meat in which other foodstuffs, additives or condiments have been incorporated, by submitting it to an appropriate examination and establishing whether it complies with the production criteria laid down by the producer and especially whether the composition of the product truly corresponds to the information on the label, in particular where the sales description referred to in paragraph 4 of Part V is used.

2. The authorised officer shall have free access at all reasonable times to the cold stores and ambient stores and to all working establishments to check that these provisions are being strictly complied with.

Part V

Wrapping, Packaging and Labelling

1. Wrapping, packaging and labelling shall take place under satisfactory hygiene conditions in rooms provided for that purpose.

Without prejudice to Council Directive [89/109/EEC](#)(4) on the approximation of the laws of the member States relating to materials and articles intended to come into contact with foodstuffs, wrapping and packaging shall comply with the rules of hygiene laid down in these Regulations, and be strong enough to protect the meat products effectively.

2. Wrapping and packaging may not be re-used for meat products, with the exception of certain special types of containers (“reusable containers”) such as earthenware, glass or plastic containers which may be re-used after thorough cleaning and disinfecting.

3. Manufacture of meat products and packaging operations may take place in the same room where reusable containers are used.

4. They may also take place in the same room if—

- (a) the room shall be sufficiently large and so equipped that the hygiene of the operations is not compromised;
- (b) where appropriate, the packaging and wrapping shall be enclosed in a sealed protective cover immediately after manufacture; this cover shall be protected from damage during transport to the meat products premises and stored under hygienic conditions in a room intended for that purpose;

(4) O.J. No. L40, 11.2.89, p. 38

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- (c) the rooms for storing the packaging material shall be free from amounts of dust which could constitute an unacceptable risk of contamination of the products and from vermin and have no atmospheric connection with rooms containing substances which might contaminate meat, minced meat, meat preparations or meat products. Packaging shall not be placed directly on the floor;
 - (d) packaging shall be assembled under hygienic conditions before being brought into the room; this requirement need not be complied with where the enforcement authority is satisfied that there is no risk of contamination of the meat products;
 - (e) packaging shall be brought to the room under hygienic conditions and used without delay. Where there is a risk of contamination it may not be handled by staff handling unwrapped meat, minced meat, meat preparations or meat products;
 - (f) immediately after packaging, the meat products shall be placed in the storage rooms provided for the purpose.
5. The species of meat used in the manufacture of the product shall be visible and legibly displayed on the wrapping or on the label of meat products, unless indicated by the sales description of the product or in the list of ingredients.
6. If the product is contained in packaging not intended for the final consumer, the date of preparation, or a code which can be interpreted by the recipient and by the enforcement authority allowing the identification of that date, shall be placed on the packaging or otherwise clearly indicated.

Part VI

Health Mark

Descriptions of health mark

1. The United Kingdom EC health mark shall consist of an oval mark containing in legible form and in printed capital letters the following information—
- (a) in the upper part, the letters “UK” followed by the meat products premises code and in the lower part the letters “EEC”; or
 - (b) in the upper part the words “United Kingdom”, in the centre, the meat products premises code and in the lower part, the letters “EEC”.
2. The Northern Ireland regional health mark shall consist of a square surround containing in legible form and in printed capital letters the following information—
- in the upper part, the letters “UK” followed by the meat products premises code and in the lower part the letters “NI”.
3. In the case of meat products from premises approved under regulation 4(5)(b), the United Kingdom EC health mark or Northern Ireland regional health mark (in addition to complying with paragraph 1 or 2) shall include the figure 8 and a hyphen, which shall precede the number which forms part of the premises approval code.

Other provisions

4. Subject to paragraph 6, meat products shall carry the United Kingdom EC health mark or Northern Ireland regional health mark in an easily visible place. Marking shall be carried out during or immediately after manufacture in the meat products premises or wrapping in a re-wrapping centre. The mark shall be legible, indelible and its characters easily distinguishable. The mark may be

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applied to the product or to the wrapping, if the meat product is individually wrapped, or to a label affixed to the wrapping in accordance with paragraph 7.

5. Subject to paragraph 6, where meat products marked in accordance with paragraph 4 are subsequently placed in a packaging, the health mark shall also be applied to the packaging. Where a meat product is individually wrapped and packaged, it shall be sufficient for the mark to be applied to the packaging.

6. The health marking of meat products is not necessary—

- (a) where those products are wrapped and packaged individually and the health mark is applied to the packaging;
- (b) where those products are contained in a sales unit and the health mark is applied to the external surface of that unit;
- (c) where—
 - (i) those products form a consignment intended for further processing or wrapping in an approved establishment;
 - (ii) the consignment bears the health mark of the approved establishment consigning it in a place visible from the external surface, together with a clear indication of the intended destination; and
 - (iii) the recipient establishment maintains a record of the quantities, type and origin of meat products received in accordance with this paragraph and keeps that record for the period laid down in regulation 13(3); or
- (d) where those products which are not wrapped or packaged but sold in bulk by the manufacturer directly to a retailer—
 - (i) the health mark is applied to the container carrying them in accordance with paragraph 4; and
 - (ii) the manufacturer maintains a record of the quantities and type of the meat products consigned in accordance with this point and of the name of the recipient and keeps that record for the period laid down in regulation 13(3).

7. The United Kingdom EC health mark or Northern Ireland regional health mark may be applied directly to the product by means acceptable to the enforcement authority or be pre-printed on its wrapping or packaging or to a label fixed to the product, its wrapping or packaging. Where it is applied to the wrapping, the health mark must be applied in such a way that either the health mark or the wrapping to which it is affixed is destroyed when the wrapping is opened.

8. The mark may also be on an irremovable plate of resistant material complying with the hygiene requirements laid down in these Regulations.

9. Where a meat product contains other foodstuffs of animal origin such as fishery products, dairy products or egg products, only one health mark must be applied.

Part VII

Storage and Transport

1. Meat products must be stored—

- (a) in the rooms provided for in Schedule 2 Part I paragraph 1(a); or
- (b) in any other place in accordance with the following conditions—
 - (i) meat products which cannot be kept at ambient temperatures may be stored in an approved cold store;

(ii) meat products which can be kept at ambient temperatures may be stored in stores of solid construction, provided that these are easy to clean and disinfect and are acceptable to the enforcement authority.

2. Meat products shall be despatched in such a way that they are protected during transportation from anything which might contaminate or adversely affect them. For this purpose account shall be taken of the length of the journey, the means of transport employed and the weather conditions.

3. Meat products shall, if the product so requires, be transported in vehicles equipped to ensure that they can be transported at the required temperatures and in particular that the temperature indicated in accordance with regulation 11 is not exceeded.

4. Subject to paragraph 5, meat products shall be accompanied by the commercial document referred to in regulation 12(1)(c).

5. The requirements of paragraph 4 shall not apply where it is possible to trace by means of an electronic information retrieval system, the information which would have been contained in the commercial document referred to in paragraph 4, at every link in the distribution chain from the original establishment of production to the final stage of marketing.

Part VIII

Special Conditions for Pasteurised or Sterilised Meat Products in Cans and Other Hermetically Sealed Containers

The conditions in this Part of this Schedule must be satisfied in relation to meat products premises manufacturing pasteurised or sterilised meat products in hermetically sealed containers, in addition to the general conditions laid down in Schedule 1.

A1. Such premises shall have—

- (a) a device for conveying empty cans hygienically to the work room;
- (b) equipment enabling cans to be thoroughly cleaned immediately before filling;
- (c) equipment for washing containers in potable water hot enough to remove grease after they have been hermetically sealed and before retorting;
- (d) a suitable room, area or installation for cooling and drying containers after heat treatment;
- (e) facilities for the incubation of samples taken from meat products packed in containers;
- (f) adequate facilities for checking whether cans are hermetically sealed and undamaged.

2. The occupier of such premises shall ensure that—

- (a) containers are removed from the heating equipment at a sufficiently high temperature to ensure rapid evaporation of moisture and are not touched by hand until completely dry;
- (b) containers in which gas appears to be present undergo a further examination;
- (c) the thermometers of heating equipment are checked against calibrated thermometers;
- (d) containers are:
 - (i) rejected if damaged or badly made;
 - (ii) rejected or cleaned if they are dirty and thoroughly cleaned immediately before filling, by means of the cleaning equipment referred to in sub-paragraph 1(b); the use of static water is not permitted;
 - (iii) if necessary, drained for a sufficiently long time after cleaning and before filling;

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- (iv) if necessary, washed in potable water, sufficiently hot to remove grease if appropriate, after they have been hermetically sealed and before retorting, by means of the equipment referred to in sub-paragraph 1(c);
- (v) cooled, after heating, in water meeting the requirements in sub-paragraph (e) of B;
- (vi) handled, before and after heat treatment, in such a way that any damage or contamination is avoided.

B. The operator or manager of an establishment manufacturing meat products in hermetically sealed containers must also—

- (a) check by sampling that a heat treatment is applied to meat products intended for storing at ambient temperature which is capable of destroying or inactivating all pathogenic micro-organisms and their spores. The operator or manager must keep a record of all relevant manufacturing parameters including (but not limited to) duration of heating, temperature, filling, size of containers. The heat treatment apparatus must be fitted with control devices making it possible to check that containers have undergone effective heat treatment;
- (b) check by sampling that the material use for the containers meets Community requirements relating to materials intended to come into contact with foodstuffs;
- (c) check on the daily output at intervals determined in advance, to ensure the efficacy of the sealing. To this end, suitable equipment must be available for examining perpendicular sections and the seams of the sealed cans;
- (d) undertake additional checks by sampling to ensure that—
 - (i) sterilised products have undergone effective treatment, by means of—
 - (aa) incubation tests. Incubation must be performed at least 37°C for seven days or at least 35°C for 10 days, or any other time/temperature combination to which the prior consent of the enforcement authority has been obtained;
 - (bb) microbiological examination of the contents and the containers in the establishment's laboratory or in another laboratory acceptable to the enforcement authority; and
 - (ii) pasteurised products in containers satisfy criteria acceptable to the enforcement authority,
such samples shall in each case be selected on the basis of a sampling schedule which takes account of the different risks inherent in different products and processes;
- (e) undertake such checks as are necessary to ensure that the cooling water contains a residual level of chlorine after use, unless the enforcement authority is satisfied that the water is potable water.

c.—(1) The enforcement authority may accept the addition of certain substances to the water used in retorts in order to prevent corrosion of cans and to soften and disinfect the water.

(2) The enforcement authority may allow the use of recirculated water for cooling heat-processed containers. Such water shall be purified and have either been treated with chlorine or undergone some other approved treatment.

(3) The recirculated water shall circulate in closed circuit so that it cannot be used for other purposes. However, where there is no risk of contamination, the water used for cooling containers and water from retorts may be used at the end of a working period for cleaning floors.

Part IX

Special Conditions for Meat-based Prepared Meals

In addition to the general conditions in Schedule 1 and in Parts I, II and III of this Schedule—

1. Meat products premises manufacturing prepared meals shall have a separate room for the preparation and wrapping of prepared meals or, if there is no risk of contamination, a separate area; a separate room is not required where meat products and meat are handled at separate times, provided the rooms used for these operations are cleaned and disinfected between use for each type of product.

- (a) (a) the meat product contained in the prepared meal shall, as soon as it has been cooked:
 - (i) be mixed with the other ingredients as soon as practically possible; in that event the time during which the temperature of the meat product is between 10°C and 63°C shall not exceed two hours;
 - (ii) be refrigerated to 10°C or less before being mixed with the other ingredients; or
 - (iii) be subjected to a method of preparation approved by the Department;
- (b) the prepared meal shall be refrigerated to an internal temperature of 10°C or less within a period of not more than two hours after the end of cooking and to the storage temperature as soon as possible. Meat products premises need not comply with the two-hour period where a longer period is justified for reasons connected with the production technology employed, provided that the safety of the end product is guaranteed and it is acceptable to the enforcement authority;
- (c) the prepared meal shall, where appropriate, be frozen or quick-frozen immediately after cooling.

3. The results of the various checks to be carried out by the operator or manager shall be kept, so that they can be shown on receipt of any request from the enforcement authority, for a minimum period according to the durability of the product concerned.