

## SCHEDULE 5

### Specific Hygiene Standards for the Manufacture of Other Products of Animal Origin Intended for Human Consumption

#### Part III

##### Special Conditions for Stomachs, Bladders and Intestines

In addition to the conditions in Schedule 1, premises treating stomachs, bladders and intestines shall comply with the following conditions.

1. Premises, instruments and tools shall be used only for work on the products concerned; there shall be a clear division between clean and unclean sections;
2. The use of wood is forbidden; however the use of wooden pallets is authorised for the transport of the containers of the products concerned;
3. Premises shall be provided for storing, wrapping and packaging materials;
4. Wrapping and packaging shall take place under hygienic conditions in a room or in a place intended for that purpose;
5. Products which cannot be kept at ambient temperature shall be stored until their despatch in premises intended for that purpose;

In particular, products which are not salted or dried shall be kept at a temperature not exceeding 3°C

6. Raw materials shall be transported from the slaughterhouse of origin to the premises under satisfactory hygiene conditions and, where appropriate having regard to the period between slaughter and the collection of the raw materials, refrigerated. Vehicles and containers for transporting such materials shall have smooth internal surfaces which are easy to wash, clean and disinfect. Vehicles for refrigerated transport shall have been designed in such a way that the temperature required can be maintained throughout the period of transport.