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## EXPLANATORY NOTE

*(This note is not part of the Regulations)*

These Regulations, which extend to Scotland only, amend—

- (a) the Fresh Meat (Hygiene and Inspection) Regulations 1995; and
- (b) the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995.

These Regulations give effect to Commission Decision [2001/471/EC](#) laying down rules for the regular checks on the general hygiene carried out by the operators in establishments according to Directive [64/433/EEC](#) on health conditions for the production and marketing of fresh meat and Directive [71/118/EEC](#) on health problems affecting the production and placing on the market of fresh poultry meat (O.J. No. L 165, 21.6.2001, p.48).

The Regulations come into force on 7th June 2002, but the Regulations provide a longer transitional period until 7th June 2003 in respect of small meat establishments to (regulation 3).

Regulation 4 of the Regulations amends the Fresh Meat (Hygiene and Inspection) Regulations 1995 so that—

- (a) the occupier of a slaughterhouse, cutting premises, a cold store or a re-packaging centre licensed under those Regulations is obliged to conduct the regular checks on the general hygiene of conditions of production in those premises which are already required by regulation 20(1)(d) of those Regulations by implementing and maintaining a permanent procedure developed in accordance with certain HACCP (Hazard Analysis and Critical Control Point) principles;
- (b) the occupier of a licensed slaughterhouse is obliged, in conducting these regular checks on the general hygiene of conditions of production in those premises which are referred to above, to carry out microbiological checks in relation to carcasses and the cleaning and disinfection of the premises; and
- (c) the occupier of a licensed cutting premises is obliged, in conducting the regular checks on the general hygiene of conditions of production in those premises which are referred to above, to carry out microbiological checks in relation to cleaning and disinfection of the premises.

Regulation 5 of the Regulations amends the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995 so that the occupier of a slaughterhouse used for slaughtering poultry, cutting premises used for cutting up fresh poultry meat, a cold store used for the storage of fresh poultry meat or a re-wrapping centre used for packing, wrapping or re-wrapping fresh poultry meat (in each case licensed under those Regulations) is obliged to conduct the regular checks on the general hygiene of conditions of production in those premises which are already required by regulation 18(1)(d) of those Regulations by implementing and maintaining a permanent procedure developed in accordance with certain HACCP principles.

Regulation 6 (which is made under section 2(2) of the European Communities Act 1972) makes two consequential amendments to the Products of Animal Origin (Import and Export) Regulations 1996.

A Regulatory Impact Assessment for these Regulations, which includes a compliance cost assessment of the effects which these Regulations would have on business costs, has been prepared in respect of these Regulations and a copy placed in the Scottish Parliament Information Centre.

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

Copies can be obtained on request from the Meat Hygiene Division of the Food Standards Agency Scotland, 6th Floor, St Magnus House, 25 Guild Street, Aberdeen, AB11 6NJ.