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SCOTTISH STATUTORY INSTRUMENTS

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**2002 No. 234**

**The Meat (Hazard Analysis and Critical Control Point) (Scotland) Regulations 2002**

**Amendment of the Fresh Meat (Hygiene and Inspection) Regulations 1995**

4.—(1) The Fresh Meat Regulations are amended in accordance with the following paragraphs of this regulation.

(2) The following sub-paragraph is inserted between sub-paragraphs (aA) and (b) of regulation 8(1) (supervision of premises):—

“(aB) the inspection of any documents and records required to be retained by the occupier pursuant to regulation 20(1) (eA) or (eB);”.

(3) In regulation 8(1)(e), for “and 17” there is substituted “, 17, 17A, 17B and 17C”.

(4) In regulation 20(1)(d) (duties of occupier)—

(a) for “carry out” there is substituted “conduct regular”; and

(b) the phrase “(including any microbiological checks the Agency may require)” is omitted.

(5) In regulation 20(1)(e), for “pursuant to” there is substituted “by virtue of”.

(6) The following sub-paragraphs are inserted between sub-paragraphs (e) and (f) of regulation 20(1):—

“(eA) shall retain for a period of at least one year any documents and records established by the occupier in accordance with paragraph (4)(g) below;

(eB) shall retain for a period of at least 18 months any records which, in compliance with Schedule 17A, 17B or 17C, as appropriate, have been made following the carrying out by the occupier of microbiological checks in accordance with paragraph (5) or (6) below;”.

(7) The following paragraphs are inserted after regulation 20(3):—

“(4) The occupier of any licensed slaughterhouse, licensed cutting premises, licensed cold store or licensed repackaging centre shall conduct the regular checks on the general hygiene of conditions of production in those premises which are required by paragraph (1)(d) above by implementing and maintaining a permanent procedure developed in accordance with the following principles:—

(a) identify any hazards that must be prevented, eliminated or reduced to acceptable levels;

(b) identify the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or reduce it to acceptable levels;

(c) establish critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;

(d) establish and implement effective monitoring procedures at critical control points;

(e) establish corrective actions when monitoring indicates that a critical control point is not under control;

- (f) establish procedures to verify whether the measures outlined in sub-paragraphs (a) to (e) above are working effectively, and ensure that such verification procedures shall be carried out regularly; and
  - (g) establish documents and records commensurate to the nature and size of the business to demonstrate the effective application of the measures outlined in sub-paragraphs (a) to (f) above and to facilitate official controls.
- (5) The occupier of any licensed slaughterhouse shall, in conducting the regular checks on the general hygiene of conditions of production in those premises as required by paragraph (1)(d) above, carry out microbiological checks—
- (a) in relation to carcasses, in accordance with the procedures laid down in—
    - (i) Schedule 17A; or
    - (ii) Schedule 17B; and
  - (b) in relation to cleaning and disinfection of the premises, in accordance with the procedures laid down in Schedule 17C.
- (6) The occupier of any licensed cutting premises shall, in conducting the regular checks on the general hygiene of conditions of production in those premises which are required by paragraph (1)(d) above, carry out microbiological checks in relation to cleaning and disinfection of the premises, in accordance with the procedures laid down in Schedule 17C.”.
- (8) After Schedule 17 (transport of fresh meat-requirements applicable to occupiers or persons responsible for the control and management of transport) there shall be inserted Schedules 17A, 17B and 17C, which are set out in the Schedule to these Regulations.