

## 1985 No. 216

## FOOD

## FOOD HYGIENE

**The Fresh Meat Export (Hygiene and Inspection) (Amendment) Regulations 1985**

<i>Made - - - -</i>	<i>18th February 1985</i>
<i>Laid before Parliament</i>	<i>1st March 1985</i>
<i>Coming into Operation</i>	<i>22nd March 1985</i>

The Minister of Agriculture, Fisheries and Food, the Secretary of State for Social Services and the Secretary of State for Wales, acting jointly, in exercise of the powers conferred by sections 13 and 118 of the Food Act 1984<sup>(a)</sup> and now vested in them<sup>(b)</sup>, and of all other powers enabling them in that behalf; the Minister of Agriculture, Fisheries and Food and the Secretary of State, being Ministers designated<sup>(c)</sup> for the purposes of section 2(2) of the European Communities Act 1972<sup>(d)</sup> in relation to the common agricultural policy of the European Economic Community, acting jointly, in exercise of the powers conferred on them by the said section 2(2), and of all other powers enabling them in that behalf; after consultation in accordance with section 118(6) of the said Act of 1984 with such organisations as appear to them to be representative of interests substantially affected by the regulations (in so far as the regulations are made in exercise of the powers conferred by the said sections 13 and 118) hereby make the following regulations:—

*Title, commencement and interpretation*

1.—(1) These regulations may be cited as the Fresh Meat Export (Hygiene and Inspection) (Amendment) Regulations 1985 and shall come into operation on 22nd March 1985.

(2) In these regulations the expression “the principal regulations” means the Fresh Meat Export (Hygiene and Inspection) Regulations 1981<sup>(e)</sup> and, unless the context otherwise requires, any reference herein to a numbered regulation or schedule shall be construed as a reference to the regulation or schedule bearing that number in the principal regulations.

<sup>(a)</sup> 1984 c. 30.

<sup>(b)</sup> In the case of the Secretary of State for Social Services by virtue of S.I. 1968/1699, and in the case of the Secretary of State for Wales by virtue of S.I. 1978/272.

<sup>(c)</sup> S.I. 1972/1811.

<sup>(d)</sup> 1972 c. 68; section 2 is subject to Schedule 2 to that Act and is to be read with section 40 of the Criminal Justice Act 1982 (c. 48).

<sup>(e)</sup> S.I. 1981/454, amended by S.I. 1982/1727, 1983/173.

*Amendment of the principal regulations*

2. The principal regulations shall be amended in accordance with regulations 3 to 26 of these regulations.

*Amendment of regulation 2*

3. In regulation 2(1):

- (a) in the definition of “animals” after the words “bovine animals”, there shall be inserted the words “(including buffalo)”;
- (b) in the definition of “cutting up”, for the words “quarter carcasses” there shall be substituted the words “half carcasses cut into three wholesale cuts”;
- (c) for the definition of “fresh”, there shall be substituted the following definition:  
“ “fresh” as applied to meat means all meat which has not undergone any preserving process and includes meat vacuum wrapped or wrapped in a controlled atmosphere; but chilled and frozen meat shall be considered to be fresh meat;”.

*Amendment of regulation 3*

4. For regulation 3 there shall be substituted the following regulation:

“3. These regulations shall not apply to minced meat or to meat which is similarly finely divided or to fresh meat which is exported with the authority of the country of destination and intended exclusively as supplies for international organisations and military forces stationed on its territory but serving under another flag.”.

*Amendment of regulation 4*

5.—(1) In regulation 4(1)(a)(i) for the words “can comply” there shall be substituted the word “complies”.

(2) In regulation 4(8) for the words “prior consultation with” there shall be substituted the words “the prior agreement in writing of”.

*Amendment of regulation 6*

6. In regulation 6(1) for the words “and report on, the premises by a veterinary officer and, in the case of revocation of approval, after consultation with the local authority and the occupier, he is satisfied in respect of those premises that the requirements of these regulations are no longer complied with,” there shall be substituted the words “or an inquiry into the method of operation of the premises and a report by a veterinary officer and, in the case of revocation of approval, after consultation with the local authority and the occupier, he is satisfied in respect of those premises that the requirements of these regulations are no longer complied with, or have not been complied with and no action has been taken to ensure that a similar breach does not occur in future,”.

*Amendment of regulation 10***7.** In regulation 10—

(1) in paragraph (1), after the words “quarter carcasses”, there shall be inserted the words “, half carcasses cut into three wholesale cuts,”;

(2) in paragraph (1)(g), after the words “it is accompanied” there shall be inserted the words “to the country of destination”;

(3) in paragraph (2)(i), after the words “it is accompanied” there shall be inserted the words “to the country of destination”;

(4) for paragraph (3) there shall be substituted the following paragraphs:

“(3) No person shall export or sell for export for human consumption—

- (a) fresh meat of animals in which any form of tuberculosis or any living or dead *cysticercus bovis* or *cysticercus cellulosae* has been found;
- (b) those parts of carcasses or offal showing the traumatic lesions, malformations or changes referred to in paragraph (1)(d) of this regulation or which are contaminated;
- (c) fresh meat which has been treated with natural or artificial colouring matters;
- (d) fresh meat which has been treated with ionizing or ultra-violet radiation.

(4) Except where the country of destination has granted a general authorisation or an authorisation restricted to a specific case, no person shall export or sell for export for human consumption—

- (a) fresh meat from boars or from cryptorchid or hermaphrodite pigs unless it is intended to undergo one of the treatments provided for in Council Directive 77/99/EEC(a) and it bears a special mark in accordance with the requirements of Schedule 11;
- (b) heads of bovine animals and fresh meat from the heads of bovine animals excluding tongues and brains;
- (c) fresh meat from animals to which tenderisers have been administered;
- (d) blood;
- (e) fresh meat in pieces weighing less than 100g. each.”.

*Amendment of regulation 11***8.** For regulation 11, there shall be substituted the following regulation:

“**11.**—(1) Without prejudice to regulation 19 of the Slaughterhouses (Hygiene) Regulations 1977(b) an official veterinary surgeon may require that the accommodation or alternative method of operation and facilities referred to in paragraph 2(b) of Schedule 1 shall be used for—

- (a) the slaughtering and dressing of any animal which is brought into an export slaughterhouse and which is known or is suspected to be diseased or injured;

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(a) O.J. No. L26, 31.1.77, p.85.

(b) S.I. 1977/1805.

(b) the carrying out of any necessary examination performed under the Animal Health Act 1981(a) on any undressed and unbled carcase which is brought into an export slaughterhouse;

(c) the dressing of any undressed and bled carcase which is brought into an export slaughterhouse.

(2) Fresh meat from any carcase which has been examined or dressed in accordance with subparagraph 1(b) or 1(c) of this regulation shall not be eligible for export.”.

*Amendment of Schedule 1*

9. Schedule 1 shall be amended as follows:

(1) In subparagraph (a) of paragraph 2, after the word “hooves”, in both places where it occurs, there shall be inserted the words “pigs’ bristles”.

(2) In subparagraph (b) of paragraph 2 after the words “suspected of being diseased or injured”, there shall be inserted the words “save that such accommodation need not be provided if—

(i) the diseased animal is slaughtered after completion of the slaughter of animals whose meat is intended for export and steps are taken to prevent contamination of such meat;

(ii) the premises are thoroughly cleaned and disinfected under official supervision before being used again for the slaughtering of animals whose meat is intended for export; and

(iii) suitable and sufficient facilities are provided for the introduction of the carcase of an injured animal into the slaughterhall in a manner which will not prejudice the hygienic operation of the slaughterhouse;”.

(3) For subparagraph (c) of paragraph 2 there shall be substituted the following subparagraph:

“(c) a suitable and sufficiently large refrigerated room or rooms for the cooling of meat, equipped with fittings resistant to corrosion which prevent meat from coming into contact with the floors and walls; where a refrigerated room is used to store meat already cooled, it shall also have a recording thermometer or recording telethermometer and shall be used at any one time only for storing meat prepared in an export slaughterhouse;”.

(4) After subparagraph (i) of paragraph 2, there shall be inserted the following subparagraphs:

(j) doors and door frames of a hard wearing, non-corrodible material or, if made of wood, faced with a smooth, impermeable covering;

(k) insulation materials which are rotproof and odourless;

(l) facilities for the hygienic handling and protection of meat during loading and unloading;

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(a) 1981 c. 22.

- (m) a separate room or rooms capable of being securely locked for the retention of meat rejected as being unfit for human consumption, unless such meat is removed as often as may be necessary and in any case at least once daily and the quantity of such meat is not sufficient to require the provision of a separate room or rooms. In such circumstances suitable and sufficient receptacles shall be provided which are capable of being securely locked and which shall be used only for holding meat rejected as being unfit for human consumption and shall be clearly marked to that effect. Any chutes used to transport such meat shall be so constructed and installed as to avoid any risk of contamination of the fresh meat;
  - (n) suitable refrigeration equipment to allow for the internal temperature of the meat to be maintained at the level specified in Schedule 7; drainage from such equipment shall present no risk of contamination to the meat;
  - (o) in the accommodation where persons working in the slaughterhouse may change their clothes, surfaces of walls and floors which are smooth, washable and impermeable;
  - (p) in the lairage, walls and floors which are durable, impermeable, and easy to clean and disinfect;
  - (q) a suitable, sufficient and separate room exclusively reserved for the preparation and cleaning of offal other than the emptying and cleaning of stomachs and intestines and the dressing of guts and tripe, and which includes a separate area for handling heads at a sufficient distance from other offal, if these operations are carried out in the slaughterhouse other than on the slaughterline;
  - (r) a suitable and separate place for the packing of offal in accordance with the requirements of Part II of Schedule 12, if this is done in the slaughterhouse.”.
- (5) In paragraph 3:
- (a) there shall be inserted at the commencement of the paragraph, the following words: “Water which is required to be clean and wholesome shall meet the requirements of Council Directive 80/778/EEC(a) and records of the results of water tests and any consequent action shall be made available to the official veterinary surgeon at all times and shall be kept for a period of not less than one year.”; and
  - (b) for the words “shall be painted a distinctive colour and shall not pass through any room which contains meat.” there shall be substituted the words “shall clearly be distinguished from those used for potable water and shall present no risk of contamination to fresh meat.”.

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(a) O.J. No. L229, 30.8.80, p.11.

*Amendment of Schedule 2—Part I*

**10.** Part I of Schedule 2 shall be amended as follows:

(1) In subparagraph (a) of paragraph 1, after the word “accommodation” there shall be inserted the words “with a recording thermometer or recording telethermometer in each room”.

(2) In subparagraph (c) of paragraph 1, after the words “Schedule 12” there shall be inserted the words “except that cutting, boning, wrapping and packing of meat may take place in the same room provided that the room is sufficiently large and so arranged that the hygiene of the operation is assured, that the rooms in which packing and wrapping are stored are free from dust and vermin and are not connected in any way with rooms containing substances which might contaminate fresh meat, and that the requirements of sub-paragraph 1(k) of Schedule 9 are observed;”.

(3) In subparagraph (f) of paragraph 1 after the words “may change their clothes;” there shall be inserted the words “the surfaces of the walls and floors of such rooms shall be smooth, washable and impermeable;”.

(4) In subparagraph (h) of paragraph 1:

(a) for the words “not intended”, in both places where they occur, there shall be substituted the words “rejected as being unfit”; and

(b) after the words “clearly marked to that effect” there shall be inserted the words “and any chutes used to transport such meat shall be so constructed and installed as to avoid any risk of contamination of the fresh meat;”.

(5) In subparagraph (i) of paragraph 1, there shall be deleted the words “thermometer or” and there shall be substituted the words “recording telethermometer or”.

(6) After subparagraph (k) of paragraph 1, there shall be inserted the following subparagraphs:

“(l) doors and door frames of a hard wearing, non-corrodible material or, if made of wood, faced with a smooth, impermeable covering;

(m) insulation materials which are rotproof and odourless;

(n) facilities for the hygienic handling and protection of meat during loading and unloading;

(o) suitable refrigeration equipment to allow for the internal temperature of the meat to be maintained at the level specified in Schedule 9; drainage from such equipment shall present no risk of contamination to the meat;

(p) where necessary, adequate means of steam extraction;

(q) a place and adequate equipment for cleansing and disinfecting vehicles.”.

(7) In paragraph 2:

(a) there shall be inserted at the commencement of the paragraph the following words: “Water which is required to be clean and wholesome

shall meet the requirements of Council Directive 80/778/EEC and records of the results of water tests and any consequent action shall be made available to the official veterinary surgeon at all times and shall be kept for a period of not less than one year.”; and

- (b) there shall be deleted the words “shall be painted a distinctive colour and shall not pass through any room which contains meat”, and there shall be substituted the words “shall clearly be distinguished from those used for potable water and shall present no risk of contamination to fresh meat.”.

*Amendment of Schedule 2—Part II*

**11.** Part II of Schedule 2 shall be amended as follows:

(1) In subparagraphs (a) and (b) of paragraph 1 after the words “water”, there shall be inserted the words “within the meaning of Council Directive 80/778/EEC”.

(2) After subparagraph (i) of paragraph 1, there shall be inserted the following subparagraph:

“(j) suitable and sufficient means of ventilation.”.

*Amendment of Schedule 3*

**12.** Schedule 3 shall be amended as follows:

(1) For subparagraph (b) of paragraph 1 there shall be substituted the following subparagraph:

“(b) adequate means and procedures including fixed apparatus for mechanical or electrical recording of temperatures in rooms in which meat is stored, to ensure that each chamber is maintained at the temperature specified in paragraph 3 of Schedule 13;”.

(2) After subparagraph (e) of paragraph 1, there shall be inserted the following subparagraphs:

“(f) where meat is handled or stored—

- (i) interior wall surfaces faced with smooth, durable, impervious and washable material, which shall be of a light colour, up to a height of not less than the usable storage height, but in cold stores erected before 1st January 1983, such interior walls or rooms where frozen meat is stored may be made of wood;

- (ii) floor surfaces which are waterproof and rot proof;

- (iii) doors and door frames of a hard wearing, non-corrodible material, or if made of wood, faced with a smooth, impermeable covering;

- (g) insulation materials which are rotproof and odourless;

- (h) where unwrapped meat is handled, suitable facilities adequately equipped with hot and cold or warm running water at a suitable temperature for the washing of hands by persons handling meat. Any taps supplying these facilities shall not be operable by hand and disposable towels, which shall be used once only, shall be provided in a suitable container and a receptacle shall be provided for used towels;

- (i) in rooms where unwrapped meat is handled or stored, equipment and fittings constructed of a durable and impervious material, resistant to corrosion and capable of being kept clean;
- (j) suitable refrigeration equipment to allow for the internal temperature of meat to be maintained at the level specified in Schedule 13; drainage from such equipment shall present no risk of contamination to the meat;
- (k) suitable facilities for the exclusive use of the veterinary service;
- (l) for staff handling unwrapped meat, an adequate number of changing rooms with smooth, waterproof, washable walls and floors, wash basins and flush lavatories not opening directly on to the work rooms. A sufficient number of wash basins shall be provided close to the lavatories, which shall have taps which are not operable by hand, hot and cold running water or water premixed to a suitable temperature, sufficient materials for cleaning and disinfecting hands, and disposable towels which shall be used once only shall be provided in a suitable container and a suitable receptacle shall be provided for used towels;
- (m) a sufficient, clean and wholesome supply of water available at an adequate pressure and a sufficient, clean, constant and wholesome supply of hot water under adequate pressure during working hours. Such water shall meet the requirements of Council Directive 80/778/EEC and records of the results of water tests and any consequent action shall be made available to the official veterinary surgeon at all times and kept for a period of not less than 1 year;
- (n) suitable and sufficient means of ventilation;
- (o) facilities for the hygienic handling and protection of meat during loading and unloading.”.

(3) After paragraph 1, there shall be inserted the following paragraph:

“2. Water which is not clean and wholesome may be used in the cold store only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and pipes carrying such water shall be so arranged as not to allow any such water to be used for any other purpose, and all such pipes shall be clearly distinguished from those used for carrying potable water and shall present no risk of contamination to fresh meat.”.

*Amendment of Schedule 5*

13. Schedule 5 shall be amended as follows:

(1) In Part I, after paragraph 6, there shall be inserted the following paragraph:

“7. The occupier shall—

- (a) ensure that sawdust or any other similar substance is not spread on floors;
- (b) ensure that all detergents, disinfectants and pesticides used in the premises are of such a kind, and are used in such a manner, so as not to affect the fitness of any meat.”.



(2) In Part III, for paragraph 2 there shall be substituted the following paragraph:

“2. Every person engaged in the handling of unwrapped meat and meat wrapped only in stockinette shall—

- (a) obtain an annual certificate signed by a registered medical practitioner certifying that there is no objection on public health grounds to his engagement in the handling of meat, and every such medical certificate shall be produced on request to an official veterinary surgeon or to a veterinary officer;
- (b) wear clean and appropriate protective clothing to permit the hygienic handling of meat including covering for the hair of the head;
- (c) wash his hands with hot water and soap or other detergent frequently during the working day, and each time work is started and resumed;
- (d) wash his hands and arms with hot water and soap or other detergent immediately after contact with meat which he knows or suspects to be diseased;
- (e) ensure that all equipment and instruments which come into contact with meat are cleansed and disinfected.”.

*Amendment of Schedule 6*

14. Schedule 6 shall be amended as follows:

(1) In paragraph 1, for the words “more than 24 hours have elapsed since the previous inspection” there shall be substituted the words “the animal has been kept in the lairage overnight”.

(2) After subparagraph (c) of paragraph 3, there shall be inserted the following subparagraph:

“(d) whether there is visible evidence that substances with pharmacological effects have been administered to them or that they have consumed any other substances which may make the meat unfit for human consumption.”.

(3) In subparagraph (a) of paragraph 4, for the expression “and (b)”, there shall be substituted the expression “(b) and (d)”.

(4) In subparagraph (b) of paragraph 4, after the words “stressed animals must not,” there shall be inserted the words “unless the official veterinary surgeon shall determine otherwise,”.

(5) After subparagraph (b) of paragraph 4, there shall be inserted the following subparagraph:

“(c) have been found to have any form of clinical tuberculosis.”.

(6) In paragraph 5, after the word “accommodation”, there shall be inserted the words “or alternatively using the method of operation and facilities”.

*Amendment of Schedule 7***15.** Schedule 7 shall be amended as follows:

(1) In subparagraph (c)(i) of paragraph 1, after the words “viscera (save that” there shall be inserted the words “the lungs, the heart, the liver, the spleen, the mediastinum and”, and after the words “natural connections”, there shall be deleted the words “but are” and there shall be inserted the words “save that the kidneys shall be”.

(2) In subparagraph (c)(ii) of paragraph 1:

- (a) after the words “the hair and bristles”, there shall be inserted the words “(which may be removed by use of a debristling agent provided that the carcass is then rinsed in water which is clean and wholesome)”;
- (b) after the words “viscera (save that” there shall be inserted the words “the lungs, the heart, the liver, the spleen, the mediastinum and”;
- (c) after the words “natural connections”, there shall be deleted the words “but are” and there shall be inserted the words “save that the kidneys shall be”; and
- (d) after the words “perirenal coverings”, there shall be inserted the words “save that, in the case of pigs not intended for export, exposure of the kidneys shall not be compulsory, and if the kidneys of a pig are not exposed, the meat of that pig shall not be eligible for export”.

(3) In subparagraph (c)(iii) of paragraph 1:

- (a) after the words “viscera (save that” there shall be inserted the words “the lungs, the heart, the liver, the spleen, the mediastinum and”, and after the words “natural connections”, there shall be deleted the words “but are” and there shall be inserted the words “save that the kidneys shall be”; and
- (b) after the words “fatty covering”, there shall be inserted the words “save that, in the case of sheep and goats not intended for export, exposure of the kidneys shall not be compulsory, and if the kidneys of any sheep or goat are not exposed, the meat of that sheep or goat shall not be eligible for export”.

(4) For subparagraph (d) of paragraph 1, there shall be substituted the following subparagraph:

- “(d) evisceration must be carried out immediately and completed not later than 45 minutes after stunning or in the case of ritual slaughter, half an hour after bleeding;”.

(5) For subparagraph (f) of paragraph 1, there shall be substituted the following subparagraph:

- “(f) carcasses of solipeds, bovine animals over six months old and pigs over four weeks old are split lengthwise through the spinal column and the heads of solipeds are split lengthwise before being submitted for inspection in accordance with Schedule 8 (save that in the case of pigs over four weeks old and not intended for export, the carcass need not

be so split, and if the carcase of a pig is not so split, the meat of that pig shall not be eligible for export): an authorised officer of the Council may require any carcase or head to be split lengthwise if he considers it necessary for the purpose of carrying out the inspections prescribed in Schedule 8;”.

(6) In subparagraph (i) of paragraph 1, after the words “half carcasses” there shall be inserted the words “, half carcasses cut into three wholesale cuts”.

(7) After subparagraph (i) of paragraph 1, there shall be inserted the following subparagraphs:

“(j) no implement is left in the meat;

(k) fresh meat intended for freezing is frozen only by a rapid method and is stored at a temperature of not more than  $-12^{\circ}\text{C}$ .”.

*Amendment of Schedule 8—Part I*

**16.** Part I of Schedule 8 shall be amended as follows:

(1) In subparagraph (a) of paragraph 2 for the words “in the case of mature animals” there shall be substituted the words “where considered necessary by the official veterinary surgeon,”.

(2) In subparagraph (b) of paragraph 2 there shall be deleted the words “such lymph nodes are to be examined in detail.”.

(3) For paragraph 3 there shall be substituted the following paragraph:

“3. Where an authorised officer of the Council considers it necessary lymph nodes specified in Parts III and IV of this Schedule and any lymph nodes which are not specified in Parts II, III and IV of this Schedule shall be examined in detail.”.

*Amendment of Schedule 8—Part II*

**17.** Part II of Schedule 8 shall be amended as follows:

(1) In subparagraph (c) of paragraph 1 for the word “perpendicular”, there shall be substituted the words “at right angles”.

(2) For subparagraph (k) of paragraph 1, there shall be substituted the following subparagraph:

“(k) the udder which in the case of the cow shall, if it is intended for human consumption or if an authorised officer of the Council considers it necessary, be opened by a long deep incision as far as the lactiferous sinuses. Such incision shall be carried out in such a way that it may not contaminate meat. The supramammary lymph nodes shall be examined in detail;”.

(3) For subparagraph (d) of paragraph 2, there shall be substituted the following subparagraph:

“(d) the external (masseter) cheek muscles in which at least two deep incisions shall be made and the internal (pterygoid) cheek muscles in

which at least one deep incision shall be made. All incisions shall be made parallel to the mandible from its upper muscular insertion;”.

(4) In paragraph 3, for the words “into the thick end”, there shall be substituted the words “at the base of the caudate lobe”.

*Amendment of Schedule 8—Part III*

**18.** Part III of Schedule 8 shall be amended as follows:

(1) For subparagraph (b) of paragraph 1 of Part III there shall be substituted the following subparagraph:

“(b) the head and throat, the tongue having been freed to permit a detailed inspection of the mouth including so far as is practicable the lips and gums, and the fauces: where an authorised officer of the Council considers it necessary the tonsils shall be inspected; the tonsils shall be removed and the submaxillary lymph nodes shall be examined in detail; the retro-pharyngeal and parotid lymph nodes shall be examined (save that in the case of pigs not intended for export, removal of the tonsils and examination of the retro-pharyngeal and parotid lymph nodes shall not be compulsory, and if the tonsils of any pig are not removed or those lymph nodes are not examined, the meat of that pig shall not be eligible for export);”.

(2) For subparagraph (c) of paragraph 1, there shall be substituted the following subparagraph:

“(c) the lungs, trachea, oesophagus, the bronchial and mediastinal lymph nodes: where intended for human consumption or otherwise where an authorised officer of the Council considers it necessary the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;”.

(3) In subparagraph (g) of paragraph 1, the words “in detail” shall be deleted.

(4) In subparagraph (i) of paragraph 1, the words “in detail” shall be deleted.

(5) For subparagraph (k) of paragraph 1, there shall be substituted the following subparagraph:

“(k) the udder which in the case of a sow shall be incised if an authorised officer of the Council considers it necessary: such incision shall not be carried out in such a way that it may contaminate meat; the supramammary lymph nodes shall be examined in detail;”.

*Amendment of Schedule 8—Part IV*

**19.** Part IV of Schedule 8 shall be amended as follows:

(1) For subparagraph (b) of paragraph 1 there shall be substituted the following subparagraph:

“(b) the head and throat with, if an authorised officer of the Council considers it necessary, the tongue having been freed to permit a detailed inspection of the mouth and the fauces including so far as is practicable the lips,

gums, and nasal cavities: the tonsils shall be inspected; the retropharyngeal, submaxillary and parotid lymph nodes shall be examined;”.

(2) In subparagraph (c) of paragraph 1, for the word “perpendicular” there shall be substituted the words “at right angles”, and there shall be deleted the words “in detail”.

(3) In subparagraph (f) of paragraph 1, there shall be deleted the words after “shall be examined” to the end of the subparagraph.

(4) In subparagraph (g) of paragraph 1, after the words “the alimentary tract” there shall be inserted the words “the gastric and mesenteric lymph nodes”.

(5) In subparagraph (i) of paragraph 1, there shall be deleted the words “in detail”.

(6) In subparagraph (k) of paragraph 1, after the words “if an authorised officer of the Council considers it necessary;”, there shall be inserted the words “such incision shall not be carried out in such a way that it may contaminate meat: the supramammary lymph nodes shall be examined;”.

#### *Amendment of Schedule 8—Part VI*

**20.** Part VI of Schedule 8 shall be amended as follows:

In paragraph 9, after the words “this Part of this Schedule”, there shall be inserted the words “or that it is contaminated,”.

#### *Amendment of Schedule 9*

**21.** Schedule 9 shall be amended as follows:

(1) In subparagraph (d) of paragraph 1:

- (a) after the words “half carcasses” there shall be inserted the words “, half carcasses cut into three wholesale cuts”; and
- (b) there shall be deleted the words “by means of an extension of the overhead rail system employed in that slaughterhouse”.

(2) In subparagraph (f) of paragraph 1:

- (a) for the expression “+10°C” there shall be substituted the expression “+12°C”; and
- (b) after the words “half carcasses” there shall be inserted the words “, half carcasses cut into three wholesale cuts”.

(3) After subparagraph (i) of paragraph 1, there shall be inserted the following subparagraphs:

- “(j) ensure that no implement is left in the meat;
- (k) ensure that when cutting, boning, wrapping and packing operations take place in the same room, the following conditions are observed—
  - (i) the packing and wrapping material shall, during storage, be enclosed in a protective cover under hygienic conditions in a separate room;

- (ii) packing and wrapping material shall not be stored on the floor;
  - (iii) packing material shall be assembled under hygienic conditions before being brought into the cutting room;
  - (iv) packing and wrapping material shall be brought into the room hygienically and shall be used without delay. Packing shall not be handled by persons who handle fresh meat;
  - (v) immediately after wrapping and packing, the meat shall be placed in the storage rooms, referred to in paragraph 1(a)(ii) of Part I of Schedule 2;
- (l) ensure that fresh meat intended for freezing is frozen only by a rapid method and is stored at a temperature of not more than  $-12^{\circ}\text{C}$ ."

*Amendment of Schedule 11*

**22.** Schedule 11 shall be amended as follows:

- (1) In paragraph 2 there shall be added the following subparagraph:
- "(d) in addition, for fresh meat from boars and cryptorchid or hermaphrodite pigs, the oval mark shall be covered along the main diameter by two parallel straight lines as evident as the external edge of the mark with a distance apart of at least 1.0cm."
- (2) In paragraph 3—
- (a) for the expression "60kg", there shall be substituted the expression "65kg";
  - (b) after the word "breast", there shall be inserted the word "and"; and
  - (c) after the word "shoulder", there shall be deleted the words "and pleura".
- (3) In paragraph 4, after the word "livers", there shall be inserted the words "of bovine animals, swine and solipeds".
- (4) In paragraph 5, after the words "hearts and lungs", there shall be inserted the words "unless they are wrapped or packed in accordance with the requirements of Schedule 12".
- (5) In paragraph 6—
- (a) there shall be deleted the words "3kg and cuts of fat", and there shall be inserted the words "100g each"; and
  - (b) after the words "and which do not bear a health mark shall", there shall be inserted the words " , unless they are wrapped or packed in accordance with the requirements of Schedule 12,".

*Amendments of Schedule 12*

**23.** Schedule 12 shall be amended as follows:

- (1) In the heading there shall be deleted the words, "REQUIREMENTS APPLICABLE IN EXPORT CUTTING PREMISES".

(2) In paragraph 1 of Part I after the words “uncoloured wrapping material is used”, there shall be inserted the words “except where the wrapping material used conforms to the requirements of paragraph 5 of this Part of this Schedule”.

(3) After paragraph 4 of Part I, there shall be inserted the following paragraphs:

“5. The occupier shall ensure that wrapped meat is packed in accordance with the requirements of Part II of this Schedule, save that where the wrapping material used fulfils the requirement of packing in accordance with the provisions of paragraphs 1 and 3 of Part II of this Schedule, it does not in addition require to be packed.

6. The occupier shall ensure that all meat wrapped in commercial portions intended for direct sale to the consumer bears a reproduction of the health mark on the wrapping material or on a clearly visible label affixed to the wrapping material.”.

(4) For paragraph 3 of Part II there shall be substituted the paragraph:

“3. The occupier shall ensure that every package bears the health mark either on the package or on a clearly visible label affixed to the packing or wrapping material which fulfils the requirements of paragraph 5 of Part I of this Schedule. The health mark shall include the veterinary number of the export cutting premises except that in the case of offal wrapped or packed in an export slaughterhouse it shall bear the approval number of that slaughterhouse and it shall be applied in such a way that it is torn when the package is opened. Labels must be serially numbered.”.

#### *Amendment of Schedule 13*

24. Schedule 13 shall be amended as follows:

(1) For subparagraph (a) of paragraph 3, there shall be substituted the following subparagraph:

“(a) kept at an internal temperature of not more than  $-12^{\circ}\text{C}$ ;”.

(2) After subparagraph (g) of paragraph 3, there shall be inserted the following subparagraph:

“(h) freezing (if any) must be by a rapid method.”.

#### *Amendment of Schedule 14*

25. For Schedule 14, there shall be substituted the following Schedule:

“SCHEDULE 14      Regulations 7(5) and (6), 9,  
10(1)(g) and (2)(i) and 12(1)

#### HEALTH CERTIFICATE

1. The official veterinary surgeon shall sign the health certificate which will accompany the meat to the country of destination at the time when the meat is loaded into the means of transport in which it is to travel.

2. The health certificate shall be provided by the appropriate Minister and shall correspond in form to, and contain the information specified in, the model in the Annex to this Schedule. It shall be expressed at least in English and in the language of the country of destination.

#### ANNEX

Health certificate for fresh meat intended for consignment to a Member State (1) of the EEC

No. ....

Exporting country .....

Ministry .....

Department .....

Ref (2) .....

#### I. Identification of meat:

Meat of .....

(Animal species)

Nature of cuts .....

Nature of packaging .....

Number of cuts or packages .....

Month(s) and year(s) when frozen .....

Net weight .....

#### II. Origin of meat:

Address(es) and veterinary approval number(s) of the approved slaughterhouse(s)

.....

Address(es) and veterinary approval number(s) of the approved cutting plant(s)

.....

Address(es) and veterinary approval number(s) of the approved store(s)

.....

.....

#### III. Destination of meat:

The meat will be sent from

.....

.....

(place of loading)



to .....  
 (country and place of destination)  
 .....  
 by the following means of transport (3) .....  
 .....  
 Name and address of consignor .....  
 .....  
 Name and address of consignee .....  
 .....

#### IV. Health attestation:

I, the undersigned, official veterinarian, certify that the meat described above was obtained under the conditions governing production and control laid down in Directive 64/433/EEC on health problems affecting intra-Community trade in fresh meat and that it is, therefore, considered as such to be fit for human consumption.

Signed at ..... on .....

Signature of the official veterinarian

.....

(1) Fresh meat in accordance with the directive referred to in IV of this certificate, all edible parts of domestic bovine animals (including buffalo), swine, sheep, goats and solipeds which have not undergone any preserving process and including meat vacuum wrapped or wrapped in a controlled atmosphere; but chilled and frozen meat shall be considered to be fresh meat.

(2) Optional.

(3) In the case of trucks and lorries, state the registration number, in the case of aircraft the flight number, and in the case of boats, the name, and where necessary, the number of the container.”.

#### *Amendment of Schedule 15*

**26.** Schedule 15 shall be amended as follows:

(1) In paragraph 1, after the words “Fresh meat” on their first appearance there shall be inserted the words “shall be loaded at a temperature of not more than +7°C for carcasses and cuts and +3°C for offal and”.

(2) In paragraph 3 after the words “the meat cannot come into contact with the floor”, there shall be inserted the words “except that fittings for hanging such meat shall not be required where the meat is transported by aircraft in which suitable facilities resistant to corrosion have been provided for hygienically loading, holding and unloading the meat”.

(3) For paragraph 4, there shall be substituted the following paragraph:

“4. Vehicles used for conveying live animals or any substance which may be detrimental to, or contaminate fresh meat, shall not be used for the transport of fresh meat.”.

(4) In paragraph 5, there shall be deleted the words “as any other substance” and there shall be inserted the words “as any other product likely to affect the hygiene of the meat or to contaminate it unless it is transported in such a manner that it will not contaminate the fresh meat.”.

(5) In paragraph 6:

(a) after the words “Stomachs shall be scalded”, there shall be inserted the words “or cleaned”; and

(b) after the words “and feet”, there shall be inserted the words “and heads”.

(6) In paragraph 8, after the words “throughout the period of transport”, there shall be inserted the words “except where such meat is transported by aircraft in which suitable facilities resistant to corrosion have been provided for hygienically loading, holding and unloading the meat.”.

In Witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed on 17th January 1985.



*Michael Jopling,*  
Minister of Agriculture, Fisheries  
and Food.

*Norman Fowler,*  
Secretary of State for Social Services.

18th February 1985.

*Nicholas Edwards,*  
Secretary of State for Wales.

6th February 1985.

## EXPLANATORY NOTE

*(This Note is not part of the Regulations.)*

These Regulations, which apply to England and Wales, further amend the Fresh Meat Export (Hygiene and Inspection) Regulations 1981.

They implement in part the provisions of Council Directive No. 83/90/EEC (OJ No. L59/10, 5.3.83, p.10) further amending Council Directive No. 64/433/EEC (OJ No. 121, 29.7.64; OJ/SE 1963–64, p.185) on health problems affecting intra-Community trade in fresh meat. They prescribe revised conditions which must be satisfied for the production, cutting up, storage and transport of fresh meat intended for export or for sale for export to a Member State of the EEC for human consumption, in order to achieve a greater degree of harmonisation of existing national provisions. The framework of arrangements and the fundamental division of responsibilities set up by the 1981 Regulations are not affected.

In particular, the Regulations—

- (a) revise existing conditions for the approval of premises by the Minister and for the suspension and revocation of such approval (regulations 5 and 6);
- (b) extend harmonised rules for exports of meat to cuts down to 100 g and to meat vacuum-wrapped (regulations 3(c) and 7(4));
- (c) specify categories of meat which are subject to the provisions of the Regulations but also remain subject to national provisions of Member States prohibiting or restricting importation into their territories (regulation 7(4));
- (d) revise existing requirements for structure of premises and equipment and hygiene in relation to staff, premises and equipment (regulations 9 to 13);
- (e) revise existing requirements for slaughter and dressing practices (regulation 15), ante-mortem and post-mortem health inspection procedures (regulations 14 and 16 to 19) and cutting practices (regulation 21);
- (f) rationalise health marking procedures (regulation 22) and wrapping and packing requirements (regulation 23); and
- (g) provide for revised conditions to be satisfied for the transport of fresh meat intended for export (regulation 26).

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