
STATUTORY INSTRUMENTS

1987 No. 2237

FOOD

FOOD HYGIENE

**The Fresh Meat Export (Hygiene
and Inspection) Regulations 1987**

Made - - - - 10th December 1987

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Coming into force 5th February 1988

**THE FRESH MEAT EXPORT (HYGIENE
AND INSPECTION) REGULATIONS 1987**

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SCHEDULE 1 — CONDITIONS FOR THE APPROVAL OF EXPORT
SLAUGHTERHOUSES

1. The slaughterhouse shall comply with the requirements of Parts II...
2. In addition the slaughterhouse shall have— (a) a suitable, sufficient...
3. Water which is required to be clean and wholesome shall...
4. In the case of a slaughterhouse where both swine and...

SCHEDULE 2 — CONDITIONS FOR THE APPROVAL OF EXPORT CUTTING
PREMISES

PART I — requirements applicable in all export cutting premises

1. Without prejudice to the requirements of the Slaughterhouses (Hygiene) Regulations...
 2. Water which is required to be clean and wholesome shall...
- PART II — additional requirements applicable in export cutting premises not subject to the slaughterhouses (hygiene) regulations 1977

1. Without prejudice to the requirements of the Food Hygiene (General)...

SCHEDULE 3 — CONDITIONS FOR THE APPROVAL OF EXPORT COLD
STORES

1. Without prejudice to the requirements of the Food Hygiene (General)...
2. Water which is not clean and wholesome may be used...

SCHEDULE 4 — CONDITIONS FOR THE APPROVAL OF TRANSHIPMENT
CENTRES

1. The transhipment centre shall have suitable and sufficient facilities for...

SCHEDULE 5 — HYGIENE REQUIREMENTS IN RELATION TO STAFF,
PREMISES, EQUIPMENT AND IMPLEMENTS IN EXPORT
SLAUGHTERHOUSES, EXPORT CUTTING PREMISES AND
EXPORT COLD STORES

PART I — requirements applicable in all export slaughterhouses and export cutting premises

1. No person shall engage in the handling of meat if...
2. No person shall engage in the handling of meat if...
3. (1) Every person engaged in the handling of meat shall...
4. Every person engaged in slaughtering animals or working on or...
5. The occupier shall ensure that all equipment and implements which...
6. Smoking shall be prohibited in work rooms and store rooms....
7. The occupier shall— (a) ensure that sawdust or any other...

PART II — additional requirements applicable in export cutting premises not subject to the slaughterhouses (hygiene) regulations 1977

1. Every person engaged in handling meat shall—
2. No person shall— (a) urinate, defecate or spit except in...
3. The occupier of the export cutting premises shall—

PART III — requirements applicable in export cold stores

1. Smoking shall be prohibited in work rooms and store rooms...
2. Every person engaged in the handling of unwrapped meat and...
3. The occupier shall— (a) ensure that all detergents, disinfectants and...

SCHEDULE 6 — ANTE-MORTEM HEALTH INSPECTION REQUIREMENTS
APPLICABLE IN EXPORT SLAUGHTERHOUSES

1. Animals intended for slaughter shall undergo ante-mortem health inspection within...
2. The ante-mortem health inspection shall be made under adequate natural...
3. The ante-mortem health inspection shall determine— (a) whether the animals...
4. Animals shall not be slaughtered for production of meat for...
5. An animal which shows any of the conditions mentioned in...

SCHEDULE 7 — SLAUGHTER AND DRESSING PRACTICES REQUIREMENTS
APPLICABLE IN EXPORT SLAUGHTERHOUSES

1. The occupier and persons engaged in the handling of meat...

SCHEDULE 8 — POST-MORTEM HEALTH INSPECTION REQUIREMENTS
APPLICABLE IN EXPORT SLAUGHTERHOUSES

PART I — general instructions

1. The carcase and offal and the blood of each slaughtered...
2. The inspection shall include— (a) visual examination of the slaughtered...
3. Where necessary the official veterinary surgeon shall arrange for laboratory...

PART II — detailed instructionsbovine animals over six weeks old

1. In the case of bovine animals over six weeks old...

PART III — detailed instructionsbovine animals under six weeks old

1. In the case of bovine animals under six weeks old...

PART IV — detailed instructionsswine

1. In the case of swine the inspection shall include—
2. An investigation for cysticercus cellulosae shall be carried out which...
3. If an abscess is found in the carcase or in...

PART V — detailed instructionssheep and goats

1. In the case of sheep and goats the inspection shall...
2. Where an authorised officer of the Council has reason to...

PART VI — detailed instructionssolipeds

1. In the case of solipeds the inspection shall include—
2. An investigation for glanders shall be carried out by means...

PART VII — additional instructions where tuberculosis is suspected

PART VIII — indications of unfitness for human consumption

1. (1) If upon inspection of any carcase an authorised officer...
2. An authorised officer of the Council shall regard the blood...
3. An authorised officer of the Council shall in determining for...
4. (1) Where an authorised officer of the Council is satisfied...
5. An authorised officer of the Council shall regard either of...
6. Where an authorised officer of the Council is satisfied that...
7. Where an authorised officer of the Council is satisfied that...
8. Every person who causes any part of a carcase or...
9. Where an authorised officer of the Council is satisfied that...
10. Where an authorised officer of the Council is satisfied that...

SCHEDULE 9 — CUTTING PRACTICES

1. The occupier of the cutting premises shall—

SCHEDULE 10 — HEALTH CONTROL IN EXPORT CUTTING PREMISES

1. The official veterinary surgeon shall be responsible for the supervision...
2. The official veterinary surgeon may be assisted by inspectors in...

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SCHEDULE 11 — HEALTH MARKING

1. The health mark shall be applied by or under the...
2. The health mark shall consist of an oval mark 6.5...
3. Carcasses weighing more than 65 kg shall have the health...
4. Livers of bovine animals, swine and solipeds shall be hot-branded...
5. Heads, tongues, hearts and lungs unless they are wrapped or...
6. Cuts, other than cuts weighing less than 100g each, obtained...
7. Cuts of pig belly and back fat from which the...
8. Only methyl violet shall be used for marking meat in...

SCHEDULE 12 — WRAPPING AND PACKING OF CUT MEAT AND OFFAL

PART I — wrapping

1. The occupier shall ensure that any material for wrapping meat...
2. The occupier shall ensure that the wrapping operation is carried...
3. The occupier shall ensure that cut meat, other than cuts...
4. The occupier shall ensure that wrappings contain meat of only...
5. The occupier shall ensure that wrapped meat is packed in...
6. The occupier shall ensure that all meat wrapped in commercial...

PART II — packing

1. The occupier shall ensure that any material used for packing...
2. The occupier shall ensure that any material used for packing...
3. The occupier shall ensure that every package bears the health...
4. The occupier shall ensure that packages contain meat of only...

SCHEDULE 13 — STORAGE OF MEAT

1. The occupier of the cold store shall facilitate supervision of...
2. The owner of the meat and the occupier of the...
3. The occupier shall ensure that fresh meat intended for export...
4. The occupier shall ensure that where unwrapped meat or meat...

SCHEDULE 14 — HEALTH CERTIFICATE

1. The official veterinary surgeon shall sign the health certificate which...
2. The health certificate shall be provided by the appropriate Minister...

SCHEDULE 15 — TRANSPORT OF FRESH MEAT INTENDED FOR EXPORT

1. Fresh meat shall be loaded at and shall be transported...
2. The interior surfaces of vehicles used for the transport of...
3. Vehicles used for the transport of fresh meat shall be...
4. Vehicles used for conveying live animals or any substance which...
5. Fresh meat shall not be transported in the same vehicle...
6. Stomachs shall be scalded or cleaned and feet and heads...
7. Fresh meat shall not be transported in vehicles which are...
8. Carcasses, half carcasses and quarter carcasses, other than frozen meat...
9. The viscera may only be transported in strong, clean and...
10. The official veterinary surgeon shall be satisfied before despatch that...

SCHEDULE 16 — PERMITTED COST FACTORS FOR THE DETERMINATION OF CHARGES FOR INSPECTIONS AND SUPERVISORY FUNCTIONS BY A LOCAL AUTHORITY

1. General
2. Salaries and related costs
3. Stationery and printing etc.
4. Protective clothing and working equipment.

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5. Laundry
6. Telephone
7. Training and recruitment
8. Other costs

Explanatory Note