

1987 No. 2237

FOOD

FOOD HYGIENE

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

<i>Made</i>	- - - -	<i>10th December 1987</i>
<i>Laid before Parliament</i>		<i>15th January 1988</i>
<i>Coming into force</i>	-	<i>5th February 1988</i>

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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(a), 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(b) for the purposes of section 2(2) of the European Communities Act 1972(c) 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 and commencement

1. These Regulations may be cited as the Fresh Meat Export (Hygiene and Inspection) Regulations 1987 and shall come into force on 5th February 1988.

Interpretation

2.—(1) In these Regulations, unless the context otherwise requires—

“the Act” means the Food Act 1984;

“animals” mean domestic animals of the following species: bovine animals (including buffalo), swine, sheep, goats and solipeds;

“anti-mortem health inspection” means inspection of live animals in a slaughterhouse in accordance with the requirements of regulation 8 and Schedule 6;

“appropriate Minister” means as respects England the Minister of Agriculture, Fisheries and Food, and as respects Wales the Secretary of State;

“authorised officer of the Council” means in Schedules 7, 8, 9 and 13 an official veterinary surgeon or inspector;

“carcase” means the whole body of a slaughtered animal after bleeding and dressing in accordance with the requirements of Schedule 7;

“cold store” means premises, not forming part of a slaughterhouse or cutting premises, used for the cold storage of meat intended for sale for human consumption;

“contravention” in relation to any provision of these Regulations includes a failure to comply with that provision;

“country of destination” means the Member State to which fresh meat is sent;

“cutting premises” means premises used for the purpose of cutting up meat intended for sale for human consumption, whether or not they form part of a slaughterhouse;

“cutting up” means cutting meat into cuts smaller than half carcasses cut into three wholesale cuts or boning meat;

“disinfect” means to apply hygienically satisfactory chemical or physical agents or processes with the intention of eliminating micro-organisms;

“examine in detail” means to examine by making multiple deep incisions into lymph nodes;

“export” means to send to a Member State;

“export cold store” means a cold store currently approved by the appropriate Minister under these Regulations for the cold storage of fresh meat prior to export;

“export cutting premises” means cutting premises currently approved by the appropriate Minister under these Regulations for the purpose of cutting up fresh meat for export;

(a) 1984 c.30.

(b) S.I. 1972/1811.

(c) 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) and S.I. 1984/447.

“export premises” means an export cold store, export cutting premises or an export slaughterhouse;

“export slaughterhouse” means a slaughterhouse currently approved by the appropriate Minister under these Regulations for the purpose of producing fresh meat for export;

“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;

“health mark” means a mark made by or under the supervision and responsibility of an official veterinary surgeon in accordance with regulation 8 and of a kind and in the manner set out in Schedule 11;

“inspector” means a person who, in accordance with section 73 of the Act and the Authorised Officers (Meat Inspection) Regulations 1987(a), is authorised under the Act to act in relation to the examination and seizure of meat and who is appointed in accordance with regulation 12(2);

“lairage” means that part of a slaughterhouse used for the confinement of animals awaiting slaughter there;

“local authority” means—

- (a) as respects the City of London, the Common Council;
- (b) as respects any London borough, the council of the borough;
- (c) as respects any district, the council of the district;

and in relation to any land or premises means the local authority within whose area the land or premises is or are situated;

“meat” means the flesh or other edible parts of animals;

“occupier” means any person carrying on the business of an export slaughterhouse, export cutting premises or export cold store, either together or separately;

“offal” means meat other than that of the carcase whether or not naturally connected to the carcase;

“official veterinary surgeon” means a veterinary surgeon designated by the appropriate Minister;

“packing”, in relation to meat, means placing wrapped meat into a carton or similar receptacle, and **“package”** shall be construed accordingly;

“post-mortem health inspection” means inspection of slaughtered animals in a slaughterhouse in accordance with the requirements of regulation 8 and Schedule 8;

“sell” includes offer or expose for sale or have in possession for sale;

“slaughterhouse” has the same meaning as in the Act, except that it does not include any place available in connection with a slaughterhouse and used solely for the manufacture of bacon and ham, sausages, meat pies or other manufactured meat products, or for the storage of meat used in such manufacture;

“transhipment centre” means an export slaughterhouse or export cutting premises currently approved by the appropriate Minister under these Regulations for the purpose of unloading, assembling, inspecting and loading consignments of fresh meat for export where such meat bears the health mark of other premises approved by the appropriate Minister under these Regulations or the meat comes from outside England and Wales and satisfies the requirements of the European Economic Community;

“veterinary officer” means a veterinary officer of the appropriate Minister;

“viscera” means offal from the thoracic, abdominal and pelvic cavities, including the trachea and oesophagus;

“wrapping”, in relation to meat, means placing in a material which comes into direct contact with the meat.

(2) Except in so far as the context otherwise requires, any reference in these Regulations to a numbered regulation or Schedule shall be construed as a reference to the regulation or Schedule bearing that number in these Regulations.

(a) S.I. 1987/133.

Exemption

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 in its territory but serving under another flag.

Approval of premises

4.—(1) The appropriate Minister on an application made to him under this regulation—

(a) shall approve the premises to which the application relates as—

(i) an export slaughterhouse if he is satisfied that the premises comply with the requirements of Schedule 1 and that the method of operation in those premises complies with the requirements of Part I of Schedule 5 and Schedules 6, 7 and 8;

(ii) export cutting premises if he is satisfied that—

(aa) in the case of premises to which the Slaughterhouses (Hygiene) Regulations 1977(a) apply, the premises comply with the requirements of Part I of Schedule 2 and the method of operation in those premises can comply with the requirements of Part I of Schedule 5 and Schedule 9, and

(ab) in the case of premises to which the Slaughterhouses (Hygiene) Regulations 1977 do not apply, the premises comply with the requirements of Schedule 2 and the method of operation in those premises can comply with the requirements of Parts I and II of Schedule 5 and Schedule 9;

(iii) an export cold store if he is satisfied that the premises comply with the requirements of Schedule 3 and that the method of operation in those premises can comply with the requirements of Part III of Schedule 5 and Schedule 13;

(iv) a transshipment centre if he is satisfied that the premises, being an export slaughterhouse or export cutting premises, comply with the requirements of Schedule 4; and

(b) shall refuse so to approve those premises if he is not so satisfied.

(2) Each application for the approval of any premises under this regulation shall be made in writing to the appropriate Minister by the occupier of, or a person proposing to occupy, those premises.

(3) The appropriate Minister shall notify the local authority in writing of each such application and shall arrange for a veterinary officer to inspect the premises named in the application and to make a report on those premises.

(4) Where a local authority have been notified under paragraph (3) of this regulation of an application for the approval of any premises, they may submit written representations relating to that application to the appropriate Minister within 21 days after the receipt of such notification and shall send a copy of any representations to the applicant.

(5) Within 21 days after the receipt of a copy of any representations submitted by the local authority under paragraph (4) of this regulation the applicant may submit written observations on those representations to the appropriate Minister.

(6) In determining whether or not to approve any premises under paragraph (1) of this regulation the appropriate Minister shall have regard to—

(a) the report made on the premises by the veterinary officer under paragraph (3) of this regulation,

(b) any representations submitted by the local authority under paragraph (4) of this regulation, and

(a) S.I. 1977/1805, amended by S.I. 1987/2235.

(c) any observations submitted by the applicant under paragraph (5) of this regulation.

(7) The appropriate Minister shall notify the applicant and the local authority in writing of his decision on each application for the approval of premises under this regulation and of the reasons for any refusal to approve such premises.

(8) Any approval of any premises under this regulation shall, in the interest of maintaining a sufficient standard of hygiene, be subject to the condition that no significant alteration shall be made to—

(a) the premises or the equipment in those premises otherwise than by way of repairs and maintenance, or

(b) the method of operation in those premises,

without the prior agreement in writing of the appropriate Minister who shall have regard to any views expressed by the local authority.

(9) Following the approval of any premises as an export slaughterhouse or as export cutting premises the appropriate Minister shall issue to the local authority the necessary equipment for application of the health mark.

Existing approvals

5. Any approval to use premises as a slaughterhouse, cutting premises, cold store or transshipment centre granted or deemed to be granted under the Fresh Meat Export (Hygiene and Inspection) Regulations 1981(a) and in force immediately before the commencement of these Regulations shall continue in force and have effect as if it had been granted under and subject to the provisions of these Regulations.

Suspension and revocation of approval

6.—(1) The appropriate Minister may suspend or revoke his approval of any export slaughterhouse, export cutting premises, export cold store or transshipment centre and require the withdrawal of the equipment for application of the health mark if, after an inspection of, 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, or that the condition attached to the approval of those premises in accordance with regulation 4(8) has not been observed.

(2) The appropriate Minister shall forthwith notify the occupier and the local authority of his decision under paragraph (1) of this regulation to suspend or revoke his approval of any premises, of the date on which the suspension or revocation is to take effect and of the reasons for such suspension or revocation.

(3) Any notification under paragraph (2) of this regulation shall be given in writing in the case of any revocation of approval and may be given orally or in writing in the case of any suspension of approval, and where any such notification is given orally it shall be confirmed in writing.

(4) Where the appropriate Minister has suspended approval of any premises under this regulation, those premises shall be treated throughout the period of suspension as if approval had not been granted under these Regulations.

(5) Where the suspension of approval of any premises under this regulation is not expressed to end on a specified date it may, if the appropriate Minister thinks fit, be ended by notice given by him to the occupier, and the appropriate Minister shall notify the local authority in writing that the suspension of approval of the premises has been ended.

(a) S.I. 1981/454, as amended by S.I. 1982/1727, 1983/173, 1985/67, 216.

Use of premises for production, cutting up, storage and loading of fresh meat for export

7.—(1) No person shall use any premises as a slaughterhouse for the production of fresh meat for export unless at the time of such use those premises are currently approved by the appropriate Minister as an export slaughterhouse in accordance with regulation 4(1)(a)(i).

(2) No person shall use any premises, whether or not they comprise a part of a slaughterhouse, for the purpose of cutting up fresh meat for export unless at the time of such use those premises are currently approved by the appropriate Minister as export cutting premises in accordance with regulation 4(1)(a)(ii).

(3) No person shall use any premises for the cold storage of fresh meat for export where those premises do not form part of an export slaughterhouse or export cutting premises unless at the time of such use those premises are currently approved by the appropriate Minister as an export cold store in accordance with regulation 4(1)(a)(iii).

(4) No person shall use any premises for the purpose of unloading, assembling, inspecting and loading consignments of fresh meat for export where such meat bears the health mark of other premises approved by the appropriate Minister under these Regulations or the meat comes from outside England and Wales and satisfies the requirements of the European Economic Community unless at the time of such use the first mentioned premises are an export cold store or are currently approved by the appropriate Minister as a transshipment centre in accordance with regulation 4(1)(a)(iv).

(5) In any export slaughterhouse, without prejudice to the requirements of the Slaughterhouses (Hygiene) Regulations 1977(a) and the Slaughter of Animals (Prevention of Cruelty) Regulations 1958(b), the requirements of Part I of Schedule 5 and Schedules 6, 7 and 8 shall be complied with at all times and the requirements of Schedules 11 and 14 shall be complied with whenever fresh meat for export is being produced.

(6) In any export cutting premises, without prejudice to the requirements of the Slaughterhouses (Hygiene) Regulations 1977 or the Food Hygiene (General) Regulations 1970(c), as appropriate, the requirements of Part I of Schedule 5 and Schedules 9, 10, 11, 12 and 14 shall be complied with whenever fresh meat for export is being cut up, and in the case of premises to which the Slaughterhouses (Hygiene) Regulations 1977 do not apply Part II of Schedule 5 shall also be complied with whenever fresh meat for export is being cut up.

(7) In any export cold store, without prejudice to the requirements of the Food Hygiene (General) Regulations 1970, the requirements of Part III of Schedule 5 and Schedule 13 shall be complied with whenever fresh meat for export is in cold storage.

(8) Subject to regulation 8(4) and (5), the provisions of regulations 3, 6 to 8 and 10 to 14 of, and Schedules 1 to 3 to, the Meat Inspection Regulations 1987(d) shall not apply in relation to any export slaughterhouse.

Inspection and health marking

8.—(1) Each local authority shall arrange for every animal which is to be slaughtered in an export slaughterhouse to be subjected to an ante-mortem health inspection.

(2) Each local authority shall arrange for every animal slaughtered in an export slaughterhouse to be subject to a post-mortem health inspection.

(3) Where fresh meat intended for export has been passed as fit for human consumption following ante- and post-mortem health inspections and is eligible for export in accordance with these Regulations, it shall be marked in accordance with the requirements of Schedule 11, and, subject to paragraph (4) of this regulation, no other meat shall be so marked.

(4) Where fresh meat is not intended for export but has been passed as fit for human

(a) S.I. 1977/1805, amended by S.I. 1987/2235.

(b) S.I. 1958/2166, to which there is an amendment not relevant to these Regulations.

(c) S.I. 1970/1172, to which there are amendments not relevant to these Regulations.

(d) S.I. 1987/2236.

consumption following ante- and post-mortem health inspections and is eligible for export in accordance with these Regulations, it shall be marked in accordance with regulation 11 of, and Schedule 3 to, the Meat Inspection Regulations 1987, except that where the owner of the meat so requests it shall be marked in accordance with the requirements of Schedule 11.

(5) Where fresh meat has been passed as fit for human consumption following ante- and post-mortem health inspections but is not eligible for export in accordance with these Regulations, it shall be marked in accordance with regulation 11 of, and Schedule 3 to, the Meat Inspection Regulations 1987.

(6) No person shall remove, or cause or permit to be removed, from an export slaughterhouse any blood intended for human consumption or any carcase or part of a carcase or any offal until it has been inspected in accordance with these Regulations and, in the case of fresh meat passed as fit for human consumption after inspection, until it has been marked in accordance with paragraphs (3) to (5) of this regulation.

(7) The occupier shall give the local authority not less than 24 hours' notice of the day and time on and at which fresh meat intended for export is to be cut up on, or despatched from, any export cutting premises or admitted to, or despatched from, any export cold store. In the case of fresh meat intended for export which is to be despatched from an export cold store, such notice may be given on behalf of the occupier by any person having an interest in the meat.

(8) Where a local authority have been given notice under paragraph (7) of this regulation they shall arrange for fresh meat intended for export to be supervised—

- (a) during cutting up on and despatch from any export cutting premises in accordance with the requirements of Schedule 10; and
- (b) during admission to and despatch from any export cold store in accordance with the requirements of Schedule 13.

(9) No person shall use the health mark described in Schedule 11 except in premises currently approved by the appropriate Minister as an export slaughterhouse or export cutting premises.

Health certificate

9. The official veterinary surgeon shall sign the health certificate referred to in Schedule 14 only if he is satisfied that the fresh meat has been produced, inspected, prepared, stored and handled in accordance with the requirements of these Regulations.

Conditions for export of fresh meat

10.—(1) No person shall export or sell for export for human consumption any fresh meat being carcasses, half carcasses, quarter carcasses, half carcasses cut into three wholesale cuts or offal unless—

- (a) it has been obtained from an export slaughterhouse which is supervised in accordance with regulation 12;
- (b) it comes from an animal which has been subjected to an ante-mortem health inspection and following such inspection has been passed as fit for slaughter for human consumption;
- (c) it has been prepared under hygienic conditions in accordance with the requirements of Schedule 5;
- (d) it comes from an animal which has been subjected to a post-mortem health inspection and which has shown no evidence of disease or other abnormal condition except for traumatic lesions incurred shortly before slaughter or localised malformations or pathological changes and it is established that these do not render unfit for human consumption those parts of the carcase or offal not affected by such lesions, malformations or changes;
- (e) it has been given a health mark in accordance with the requirements of Schedule 11;
- (f) if it has been stored after the post-mortem health inspection, this has been done under hygienic conditions in an export slaughterhouse, export cutting premises

or an export cold store which in each case is supervised in accordance with regulation 12;

- (g) it is accompanied to the country of destination by a health certificate in accordance with the requirements of Schedule 14; and
- (h) if it has been transported, this has been done under hygienic conditions in accordance with the requirements of Schedule 15.

(2) No person shall export or sell for export for human consumption any fresh meat which has been cut up unless—

- (a) it has been obtained from export cutting premises which are supervised in accordance with regulation 12;
- (b) it has been cut up and obtained in accordance with the requirements of Schedule 9;
- (c) it comes from—
 - (i) fresh meat from animals slaughtered in England and Wales which satisfies the requirements of paragraph (1)(a), (b), (c), (d), (e), (f) and (h) of this regulation; or
 - (ii) fresh meat from animals slaughtered in Scotland or Northern Ireland which satisfies the requirements of the European Economic Community; or
 - (iii) fresh meat imported in accordance with the requirements of the European Economic Community;
- (d) it has been prepared under hygienic conditions in accordance with the requirements of Schedule 5;
- (e) it has been given a health mark in accordance with the requirements of Schedule 11;
- (f) if it has been stored, this has been done under hygienic conditions in an export slaughterhouse, export cutting premises or an export cold store which in each case is supervised in accordance with regulation 12;
- (g) it has been subjected to supervision in accordance with the requirements of Schedule 10;
- (h) if it is wrapped or packed, this has been done under hygienic conditions in accordance with the requirements of Schedule 12;
- (i) it is accompanied to the country of destination by a health certificate in accordance with the requirements of Schedule 14; and
- (j) if it has been transported, this has been done under hygienic conditions in accordance with the requirements of Schedule 15.

(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 swine 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;

(a) OJ No. L26, 31.1.77, p. 85.

- (d) blood;
- (e) fresh meat in pieces weighing less than 100g each.

Admission of animals and carcasses to an export slaughterhouse

11.—(1) Without prejudice to regulation 19 of the Slaughterhouses (Hygiene) Regulations 1977(a) an official veterinary surgeon may require that the accommodation or alternative methods 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;
- (b) the carrying out of any necessary examination performed under the Animal Health Act 1981(b) on any undressed and unbled carcass which is brought into an export slaughterhouse;
- (c) the dressing of any undressed and bled carcass which is brought into an export slaughterhouse.

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

Supervision of approved premises

12.—(1) Each local authority shall, in relation to any export slaughterhouse, export cutting premises or export cold store, appoint for each such establishment one or more official veterinary surgeon or surgeons, in each case to be an officer of the Council authorised to act in relation to the examination and seizure of meat, to provide the health certification of fresh meat intended for export in accordance with the provisions of Schedule 14 and to be responsible for the carrying out of the following functions in relation to those premises:—

- (a) the ante-mortem health inspection of animals;
- (b) the post-mortem health inspection of slaughtered animals;
- (c) the health marking of fresh meat;
- (d) securing the observance of the requirements of Schedules 5, 7, 9 and 12;
- (e) the supervision of export cutting premises with particular reference to the functions set out in Schedule 10;
- (f) securing the observance of the requirements of Schedule 15 relating to the transport of fresh meat intended for export;
- (g) the supervision of export cold stores in accordance with the requirements of Schedule 13;
- (h) the supervision at transshipment centres of the unloading, assembly and inspection of fresh meat and the loading of fresh meat into the vehicle in which it is to be exported.

(2) Each local authority shall, in relation to any export slaughterhouse, export cutting premises or export cold store, appoint a sufficient number of other persons to act as inspectors under the supervision and responsibility of the official veterinary surgeon in relation to functions specified in paragraph 1(a) to (h) of this regulation.

Charges by local authorities

13.—(1) Subject to paragraph (4) of this regulation, a local authority may make charges, of such amounts as they may from time to time determine in accordance with the requirements of paragraph (2) or (3) of this regulation, in respect of the inspections and supervisory functions carried out by them in pursuance of these Regulations, other than any such functions carried out for the purpose of securing the observance of the requirements of Schedule 5.

(2) A local authority which intend to make, or to increase the amounts of any existing, charges shall—

- (a) calculate on the basis of the permitted cost factors set out in Schedule 16 the amounts of their charges;

(a) S.I. 1977/1805, amended by S.I. 1987/2235.

(b) 1981 c.22.

- (b) consult the occupier of any export premises affected by those charges about the amounts which the local authority propose to charge, the number of persons whom they propose to employ in the carrying out of the inspections and supervisory functions to which those charges relate and the hours during which those persons are intended to be engaged on those inspections and supervisory functions;
 - (c) supply to any person consulted by them in accordance with sub-paragraph (b) of this paragraph on his request made in writing within fourteen days of the day on which he was consulted, details of the calculations used to decide the amounts of the proposed charges;
 - (d) consider any representations made to them by, or on behalf of, any person whom they have consulted and, having regard thereto, determine the amounts of their charges; and
 - (e) notify such amounts to all persons consulted in accordance with sub-paragraph (b) of this paragraph at least fourteen days before the day on which the charges are to take effect.
- (3) A local authority which intend to reduce the amounts of any existing charges shall—
- (a) determine the amounts which, on the basis of the permitted cost factors set out in Schedule 16, are to be charged;
 - (b) notify the occupier of any export premises affected by those charges of the amounts of their charges, the number of persons whom they propose to employ in carrying out the inspections and supervisory functions to which those charges relate and the hours during which those persons are intended to be engaged on those inspections and supervisory functions; and
 - (c) supply to any person so notified, on his request in writing made within seven days of the day on which he was notified, details of the calculations used to determine the amounts of the charges.
- (4) A local authority shall not apply any charge unless the requirements of paragraph (2) or (3) of this regulation have been complied with in respect of that charge.
- (5) Any charge made by a local authority by virtue of paragraph (1) of this regulation shall be payable—
- (a) in respect of any animal slaughtered in a public slaughterhouse, by the person on whose behalf the animal is slaughtered;
 - (b) in the case of fresh meat intended for export which is to be despatched from an export cold store, by the person giving notice to the local authority pursuant to regulation 8(7); and
 - (c) in any other case, by the occupier.
- (6) Any charge due to a local authority by virtue of this regulation shall be recoverable by them summarily as a civil debt.
- (7) In this regulation and in Schedule 16 “occupier”, in relation to a public slaughterhouse, includes any person who slaughters animals there with the consent of the local authority which provides that slaughterhouse.

Powers of entry

14. Any person authorised in that behalf either by the appropriate Minister or the local authority on producing, if so required, a duly authenticated document showing his authority, shall have a right to enter, at any reasonable time, any premises which he has reasonable cause to believe to be premises on which animals are slaughtered for export for human consumption or on which fresh meat is prepared, stored or sold for export for human consumption, for the purpose of—

- (a) performing his functions under these Regulations, and
- (b) ascertaining whether there is or has been on, or in connection with, the premises any contravention of the provisions of these Regulations:

Provided that admission to any premises used only as a private dwellinghouse shall not be demanded as of right unless 24 hours' notice of the intended entry has been given to the occupant of such premises.

Obstruction

15. No person shall wilfully obstruct a person authorised under regulation 14 who is acting in the execution of these Regulations.

Information to be provided by local authorities

16. Each local authority shall provide the appropriate Minister with such information relating to the execution of their duties under these Regulations as he may from time to time require.

Penalties and enforcement

17.—(1) If any person contravenes or fails to comply with any provision of these Regulations he shall be guilty of an offence and shall be liable—

(a) on summary conviction, to a fine not exceeding £2,000; and

(b) on conviction on indictment, to a fine or imprisonment for a term not exceeding two years or both.

(2) Each local authority shall enforce and execute the provision of these Regulations in their district with the exception of regulations 4 and 6 which shall be enforced and executed by the appropriate Minister.

Application of various sections of the Act

18.—(1) Section 100 (which relates to a contravention due to some person other than the person charged), section 102 (which relates to conditions under which warranty may be pleaded as a defence) and section 103 (which relates to offences in relation to warranties and certificates of analysis) of the Act shall apply for the purposes of these Regulations as if references therein to proceedings taken or brought under that Act included references to proceedings taken or brought for an offence under these Regulations.

(2) Section 116 of the Act (which relates to protection for local government officers acting in good faith) shall have effect for the purposes of these Regulations as if references therein to that Act were references to these Regulations.

Revocations

19.—(1) The Fresh Meat Export (Hygiene and Inspection) Regulations 1981(a), the Fresh Meat Export (Hygiene and Inspection) (Amendment) Regulations 1983(b) and the Fresh Meat Export (Hygiene and Inspection) (Amendment) Regulations 1985(c) are hereby revoked.

(2) The reference to the Fresh Meat Export (Hygiene and Inspection) Regulations 1981 shall be omitted from Schedule 2 to the Food (Revision of Penalties) Regulations 1982(d) and Part II of the Schedule to the Food (Revision of Penalties) Regulations 1985(e).

In Witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed on 10th December 1987.



John MacGregor
Minister of Agriculture, Fisheries and Food

10th December 1987

John Moore
Secretary of State for Social Services

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- (a) S.I. 1981/454.
(b) S.I. 1983/173.
(c) S.I. 1985/216.
(d) S.I. 1982/1727.
(e) S.I. 1985/67.

SCHEDULE 1 Regulations 4(1)(a)(i) and 11

CONDITIONS FOR THE APPROVAL OF EXPORT SLAUGHTERHOUSES

1. The slaughterhouse shall comply with the requirements of Parts II and III of the Slaughterhouses (Hygiene) Regulations 1977(a) as if such of those requirements as apply only to slaughterhouses operating for the first time after 10 May 1978 applied to all slaughterhouses regardless of the date on which they first operated.

2. In addition the slaughterhouse shall have—

- (a) a suitable, sufficient and separate room or rooms for the storage of horns, hooves, swine's bristles and fat not intended for human consumption unless these waste products are to be collected and taken away daily; save that where accommodation is provided in accordance with regulation 5(h) of the Slaughterhouses (Hygiene) Regulations 1977 for the storage of hides and skins, that accommodation shall also be regarded as suitable and sufficient for the storage of horns, hooves, swine's bristles and fat not intended for human consumption;
- (b) suitable, sufficient and separate accommodation capable of being securely locked for the slaughter and dressing of any animal which is diseased or injured or suspected of being diseased or injured 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;
- (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;
- (d) a suitable, sufficiently large and adequately equipped room or rooms capable of being securely locked for the exclusive use of the official veterinary surgeon and inspectors having regard to the number of such persons employed;
- (e) sufficient and adequately equipped showers which are for the use of persons working in the slaughterhouse and are situated near the accommodation where such persons may change their clothes;
- (f) facilities which will enable the inspections and supervision provided for in these Regulations to be carried out efficiently;
- (g) means of controlling access to and exit from the slaughterhouse;
- (h) where necessary, adequate means of steam extraction;
- (i) a place and adequate equipment for cleansing and disinfecting vehicles;
- (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;
- (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

(a) S.I. 1977/1805, amended by S.I. 1987/2235.

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.

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

4. In the case of a slaughterhouse where both swine and other animals are slaughtered, and no separate accommodation for the slaughter of swine exists, the slaughterhouse shall contain suitable and sufficient accommodation for the scalding, depilation, scraping and singeing of swine. Where such operations take place such accommodation shall be separated from the slaughter line for other species either by an open space of at least 5 metres or by a partition at least 3 metres high.

SCHEDULE 2

Regulation 4(1)(a)(ii)

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 1977(b) or the Food Hygiene (General) Regulations 1970(c), as the case may be, the cutting premises shall have—

- (a) suitable and sufficient refrigerated accommodation with a recording thermometer or recording telethermometer in each room for—
 - (i) the reception and storage of meat; and
 - (ii) the separate storage of wrapped or packed meat;
- (b) a room for cutting up meat and for wrapping meat in accordance with the requirements of Part I of Schedule 12;
- (c) a separate room for packing meat in accordance with the requirements of Part II of Schedule 12 except that cutting, boning, wrapping and packing of meat may take place in the same room if the room is sufficiently large and so arranged that the hygiene of the operation is assured, the rooms in which packing and wrapping are stored are free from

(a) OJ No. L229, 30.8.80, p. 11.

(b) S.I. 1977/1805, amended by S.I. 1987/2235.

(c) S.I. 1970/1172, to which there are amendments not relevant to these Regulations.

dust and vermin and are not connected in any way with rooms containing substances which might contaminate fresh meat and the requirements of sub-paragraph 1(k) of Schedule 9 are observed;

- (d) a suitable, sufficiently large and adequately equipped room or rooms capable of being securely locked for the exclusive use of the official veterinary surgeon and inspectors having regard to the number of such persons employed;
- (e) suitable storage accommodation under hygienic conditions for wrapping and packing material;
- (f) suitable, sufficient and adequately equipped rooms, not being any part of the premises which at any time contain meat, where persons working in the cutting premises may change their clothes; and the surfaces of the walls and floors of such rooms shall be smooth, washable and impermeable;
- (g) sufficient and adequately equipped showers which are for the use of persons working in the cutting premises and are situated near the rooms referred to in sub-paragraph (f) of this paragraph;
- (h) 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;
- (i) in the room referred to in sub-paragraph (b) of this paragraph, a recording telethermometer or recording thermometer;
- (j) facilities which will enable the inspections and supervision provided for in these Regulations to be carried out efficiently;
- (k) means of controlling access to and exit from the premises;
- (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.

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

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) Regulations 1970, the cutting premises shall have—

- (a) a sufficient, clean and wholesome supply of water within the meaning of Council Directive 80/778/EEC available at an adequate pressure throughout the premises;
- (b) a sufficient, clean, constant and wholesome supply of hot water within the meaning of Council Directive 80/778/EEC under adequate pressure available in the workrooms during working hours;

- (c) satisfactory drainage, with traps for solids, which shall be maintained in proper working order;
- (d) at places readily accessible to the work stations and sanitary conveniences, suitable facilities adequately equipped with hot and cold or warm running water at a suitable temperature and sufficient materials for cleaning and disinfecting hands by persons working in the cutting premises; and 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 together with a receptacle for used towels;
- (e) in rooms where work on meat is undertaken, suitable and sufficient facilities, situated as close as possible to the work stations, for the cleaning and disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
- (f) adequate protection against the entry of insects, vermin and birds;
- (g) in rooms where work on meat is undertaken, adequate lighting which does not distort colours and is of an overall intensity of not less than 220 lux, save that at places where inspection of meat is normally carried out the overall intensity shall be not less than 540 lux;
- (h) in the rooms referred to in sub-paragraphs (a) and (b) of paragraph 1 of Part I of this Schedule—
 - (i) floors of impervious non-slip material, so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned; and floors in workrooms shall be laid so as to have a fall of not less than 5 centimetres in every 3 metres (that is to say, a gradient of 1 in 60);
 - (ii) 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 2 metres from the floor;
 - (iii) rounded angles between floor and wall surfaces and between adjacent wall surfaces;
- (i) equipment and fittings of a durable and impervious material resistant to corrosion and of such construction as to enable them to be kept clean; and all equipment for handling meat and for storing receptacles for meat shall be so constructed that meat and the base of the receptacles do not come into contact with the floor;
- (j) suitable and sufficient means of ventilation.

SCHEDULE 3

Regulation 4(1)(a)(iii)

CONDITIONS FOR THE APPROVAL OF EXPORT COLD STORES

1. Without prejudice to the requirements of the Food Hygiene (General) Regulations 1970(a), the cold store shall have—
 - (a) adequate facilities for the hygienic reception, handling, storage, inspection and despatch of meat;
 - (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;
 - (c) adequate artificial lighting in all storage chambers;
 - (d) adequate facilities to ensure that meat and the base of receptacles for meat do not come into contact with the floor;
 - (e) adequate protection against the entry of insects, vermin and birds;
 - (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 rotproof;
 - (iii) doors and door frames of a hard wearing, non-corrodible material, or if made of wood, faced with a smooth, impermeable covering;

(a) S.I. 1970/1172, to which there are amendments not relevant to these Regulations.

- (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 and sufficient materials for cleaning and disinfecting hands by persons handling meat; and 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 together with a receptacle 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 and sufficient materials for cleaning and disinfecting hands. Disposable towels, which shall be used once only, shall also be provided in a suitable container together with a receptacle 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(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 kept for a period of not less than one year;
- (n) suitable and sufficient means of ventilation;
- (o) facilities for the hygienic handling and protection of meat during loading and unloading.

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.

SCHEDULE 4

Regulation 4(1)(a)(iv)

CONDITIONS FOR THE APPROVAL OF TRANSHIPMENT CENTRES

1. The transshipment centre shall have suitable and sufficient facilities for the hygienic unloading, assembly, inspection and loading of meat, including—
- (a) a suitable loading bay; and
 - (b) suitable and sufficient refrigerated accommodation readily accessible to the loading bay.

(a) OJ No. L229, 30.8.80, p. 11.

SCHEDULE 5

Regulations 4(1)(a)(i), (ii)
and (iii), 7(5), (6) and (7),
10(1)(c) and (2)(d), 12(1)
and 13

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 he is likely to contaminate such meat. In particular, and without prejudice to the generality of the foregoing, no person shall engage in the handling of meat if he is suffering from or suspected of suffering from, or is the carrier of, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery, infectious hepatitis, scarlet fever or any staphylococcal infection likely to cause food poisoning, or is suffering from or suspected of suffering from infectious tuberculosis or any infectious skin disease.

2. No person shall engage in the handling of meat if he is—
- (a) undertaking any other activity which may involve any risk of contamination of the meat; or
 - (b) wearing a bandage on the hands or forearms, other than a waterproof dressing protecting a non-infected wound.

3.—(1) Every person engaged in the handling of meat shall obtain a 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.

(2) Every medical certificate referred to in sub-paragraph (1) of this paragraph shall be renewed annually unless an official veterinary surgeon requires its renewal at any other time.

4. Every person engaged in slaughtering animals or working on or handling meat shall wash his hands with hot water and soap or other detergent frequently during the working day and each time work is started and resumed.

5. The occupier shall ensure that all equipment and implements which come into contact with meat are kept in a good state of repair.

6. Smoking shall be prohibited in work rooms and store rooms.

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, as not to affect the fitness of any meat.

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—
- (a) wear boots and overalls or other suitable protective clothing, including covering for the hair of the head, all of which articles shall be washable and be kept as clean as is reasonably practicable; and any person liable to come into contact with any meat shall wear adequate protective clothing;
 - (b) 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;
 - (c) ensure that all equipment and implements which come into contact with meat are cleansed and disinfected—
 - (i) prior to commencement of work,
 - (ii) frequently during the course of each working day,
 - (iii) immediately after any contact with meat known or suspected to be diseased,

- (iv) before re-use after any break in work, and
 - (v) at the end of each working day.
2. No person shall—
- (a) urinate, defecate or spit except in a sanitary convenience;
 - (b) bring into or keep in any part of export cutting premises containing meat any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved to that part of the export cutting premises.
3. The occupier of the export cutting premises shall—
- (a) take all reasonable steps to prevent the entry into the premises of dogs, cats, birds, vermin and insects, and take immediate steps to remove any which may be present;
 - (b) ensure that the premises and any plant, equipment, machinery or implements contained therein are not used for any purpose which is not properly connected with the preparation and storage of meat, and that instruments for cutting meat are used solely for that purpose;
 - (c) ensure that meat and the base of receptacles which contain or may at any time contain meat are not allowed to come into contact with the floor;
 - (d) cause the floor and wall surfaces of the room or rooms provided in accordance with paragraph 1(a) and 1(b) of Part I of Schedule 2 to be cleaned and disinfected as often as may be necessary to maintain them at all times in a satisfactory state of cleanliness and in any event to be thoroughly cleaned when cutting up is completed for the day;
 - (e) where the premises are supplied with water which is not clean and wholesome for the purpose of fire fighting or the operation of refrigerators or steam boilers, ensure that any such water is not used for any other purpose;
 - (f) ensure that all detergents, disinfectants and pesticides used in the premises are of such a kind and are used in such a manner as not to affect the fitness of any meat.

PART III

REQUIREMENTS APPLICABLE IN EXPORT COLD STORES

1. Smoking shall be prohibited in work rooms and store rooms and no person shall undertake any other activity which may involve risk of contamination of the meat.
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.
3. The occupier shall—
- (a) ensure that all detergents, disinfectants and pesticides used in the premises are of such a kind and are used in such a manner as not to affect the fitness of any meat;
 - (b) ensure that sawdust or any similar substance is not spread on floors;
 - (c) take all reasonable steps to prevent the entry into the premises of dogs, cats, birds, vermin and insects, and take immediate steps to remove any which may be present;
 - (d) ensure that meat and the base of receptacles for meat do not come into contact with the floor.

SCHEDULE 6 Regulations 2(1), 4(1)(a)(i) and 7(5)

ANTE-MORTEM HEALTH INSPECTION REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES

1. Animals intended for slaughter shall undergo ante-mortem health inspection within 24 hours of arrival at the slaughterhouse. The inspection shall be repeated immediately before slaughter if the animal has been kept in lairage overnight and at any time if required by the official veterinary surgeon.
2. The ante-mortem health inspection shall be made under adequate natural or artificial lighting.
3. The ante-mortem health inspection shall determine—
 - (a) whether the animals are showing symptoms of a disease which can be transmitted through the meat to humans or animals or whether there are any indications that such a disease may occur;
 - (b) whether they are showing symptoms of a disease or disorder which would be likely to make that meat unfit for human consumption;
 - (c) whether they are injured, fatigued or stressed;
 - (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.
4. Animals shall not be slaughtered for production of meat for human consumption if they—
 - (a) show any of the conditions mentioned in paragraph 3(a), (b) and (d) of this Schedule;
 - (b) have not been rested for an adequate period of time, which for fatigued or stressed animals must not unless the official veterinary surgeon shall determine otherwise be less than 24 hours;
 - (c) have been found to have any form of clinical tuberculosis.
5. An animal which shows any of the conditions mentioned in paragraph 3(a) and (b) of this Schedule shall be taken to and kept in that part of the lairage provided for the isolation of animals which are diseased or injured or suspected of being diseased or injured. Unless following a subsequent ante-mortem health inspection the official veterinary surgeon passes the animal as fit for slaughter for human consumption, he may require that it shall be slaughtered and dressed in the accommodation or alternatively using the method of operation and facilities referred to in paragraph 2(b) of Schedule 1.

SCHEDULE 7

Regulations 2(1), 4(1)(a)(i),
7(5) and 12(1)

SLAUGHTER AND DRESSING PRACTICES REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES

1. The occupier and persons engaged in the handling of meat shall ensure that—
 - (a) animals brought into the slaughterhall are slaughtered without delay;
 - (b) bleeding is completed without delay and any blood intended for human consumption is collected in a clean receptacle provided for that purpose and is so kept as to remain readily identifiable with the carcasses from which it was collected until those carcasses have been inspected in accordance with Schedule 8;
 - (c) slaughtered animals are dressed in the following manner:—
 - (i) in the case of bovine animals and solipeds, the following shall be removed: the tonsils, the hide or skin, the head (save that where retention of the ears on carcasses of bovine animals is necessary for any certification purpose they need be removed only after completion of that certification), the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcase by their natural connections), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder; the kidneys shall be removed from their fatty and perirenal coverings;
 - (ii) in the case of swine, the following shall be removed: the tonsils, the hair and bristles (which may be removed by the use of a debristling agent provided that the carcase is then rinsed in water which is clean and wholesome) or the skin, the claws, the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the

kidneys may remain attached to the carcase by their natural connections), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints (save that in the case of swine not intended for export removal of the feet shall not be compulsory, and if they are not so removed from any swine, the meat of that swine shall not be eligible for export), and in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder; the kidneys other than those of swine not intended for export, shall be removed from their fatty and perirenal coverings;

- (iii) in the case of sheep and goats, the following shall be removed: the tonsils, the skin (including that of the head except where the head is to be discarded pursuant to subparagraph (h) hereof), the head (save that where retention of the ears on carcasses of sheep is necessary for any certification purposes they need be removed only after completion of that certification), the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcase by their natural connections), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder; the kidneys other than kidneys of sheep or goats not intended for export, shall be removed from their fatty covering;
- (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;
- (e) subject to paragraph 1(h) of this Schedule, the organs and viscera (other than the feet) of any animal are so kept as to remain readily identifiable with the carcase until that carcase has been inspected in accordance with Schedule 8, and the feet of any animal are kept available for inspection in the slaughterhouse until an authorised officer of the Council authorises their removal;
- (f) carcasses of solipeds, bovine animals over six months old and swine 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 swine over four week old and not intended for export, the carcase need not be so split, and if the carcase of a swine is not so split, the meat of that swine shall not be eligible for export) and any carcase or head is split lengthwise if an authorised officer of the Council considers it necessary for the purpose of carrying out the inspections prescribed in Schedule 8;
- (g) slaughtered animals are dressed and treated in such a manner as not to prevent or hinder inspection in accordance with Schedule 8 and in particular no carcase is cut up and, subject to paragraph 1(h) of this Schedule, no part other than the hide or skin of any slaughtered animal is removed from the slaughterhouse until the inspection prescribed in Schedule 8 has been completed, and no action is taken which might alter or destroy any evidence of disease before inspection;
- (h) the following are discarded immediately after slaughter:-
 - (i) in the case of sheep and goats, the head, including the tongue and brains, if it is not intended for human consumption;
 - (ii) the penis, if an authorised officer of the Council is satisfied that it shows no pathological symptom or lesion;
- (i) where the blood of several animals is collected in one receptacle the entire contents of that receptacle are regarded as unfit for human consumption if the meat of any of the animals from which the blood was collected is declared unfit for human consumption;
- (j) fresh meat intended for export is placed without undue delay in refrigerated accommodation and is brought progressively to an internal temperature of not more than +7°C for carcasses, half carcasses, half carcasses cut into three wholesale cuts and quarter carcasses and +3°C for offal, and is subsequently kept constantly at or below that temperature;
- (k) no implement is left in the meat;
- (l) fresh meat intended for freezing is frozen only by a rapid method and is stored at a temperature of not more than -12°C.

SCHEDULE 8 Regulations 2(1), 4(1)(a)(i) and 7(5)

POST-MORTEM HEALTH INSPECTION REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES

PART I

GENERAL INSTRUCTIONS

1. The carcase and offal and the blood of each slaughtered animal shall be inspected without delay by an authorised officer of the Council. He shall have regard to—
 - (a) the age and sex of the animal;
 - (b) the state of nutrition of the animal;
 - (c) any evidence of bruising or haemorrhage;
 - (d) any local or general oedema;
 - (e) the efficiency of bleeding;
 - (f) any swelling, deformity or other abnormality of bones, joints, musculature or umbilicus;
 - (g) any abnormality in consistency, colour, odour and, where appropriate, taste;
 - (h) the condition of the pleura and peritoneum;
 - (i) any other evidence of abnormality.

2. The inspection shall include—
 - (a) visual examination of the slaughtered animal and the organs belonging to it;
 - (b) palpation of the organs referred to in Part II, III, IV, V and VI of this Schedule and where considered necessary by the official veterinary surgeon, the uterus;
 - (c) incisions of organs and lymph nodes as specified in Parts II, III, IV, V and VI of this Schedule; and
 - (d) any additional incisions or examinations that an authorised officer of the Council considers necessary.

3. Where necessary the official veterinary surgeon shall arrange for laboratory investigations to be carried out.

PART II

DETAILED INSTRUCTIONS

BOVINE ANIMALS OVER SIX WEEKS OLD

1. In the case of bovine animals over six weeks old the inspection shall include—
 - (a) visual examination of the head and throat; the submaxillary, retro-pharyngeal and parotid lymph nodes shall be examined in detail; examination of the external (masseter) cheek muscles in which 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; visual examination and palpation of the tongue, having been freed to permit a detailed visual examination of the mouth and fauces;
 - (b) visual examination of the trachea, lungs and oesophagus; palpation of the lungs and oesophagus; the bronchial and mediastinal lymph nodes shall be examined in detail; where the lungs are intended for human consumption 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;
 - (c) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver, the hepatic and pancreatic lymph nodes; the gastric surface of the liver and the base of the caudate lobe shall be incised to examine the bile ducts;
 - (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; the gastric and mesenteric lymph nodes shall be palpated and, where an authorised officer of the Council considers it necessary, examined in detail;

- (g) visual examination and palpation of the spleen;
- (h) visual examination of the kidneys and, where an authorised officer of the Council considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
- (i) visual examination of the pleura and peritoneum;
- (j) visual examination of the genital organs;
- (k) visual examination and, where an authorised officer of the Council considers it necessary, palpation and incision of the udder of a cow and its lymph nodes; where the udder is intended for human consumption each half of it shall be opened by a long deep incision as far as the lactiferous sinuses and its lymph nodes shall be examined in detail; such incisions shall be carried out in such a way that they may not contaminate meat.

PART III

DETAILED INSTRUCTIONS BOVINE ANIMALS UNDER SIX WEEKS OLD

1. In the case of bovine animals under six weeks old the inspection shall include—
 - (a) visual examination of the head and the throat; the retro-pharyngeal lymph nodes shall be examined in detail; the mouth and fauces shall be examined and the tongue shall be palpated;
 - (b) visual examination of the lungs, trachea and oesophagus; palpation of the lungs; the bronchial and mediastinal lymph nodes shall be examined in detail; where the lungs are intended for human consumption 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;
 - (c) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes and, where an authorised officer of the Council considers it necessary, incision of the liver and examination in detail of the hepatic lymph nodes;
 - (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; the gastric and mesenteric lymph nodes shall be palpated and, where an authorised officer of the Council considers it necessary, examined in detail;
 - (g) visual examination and palpation of the spleen;
 - (h) visual examination of the kidneys and, where an authorised officer of the Council considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum;
 - (j) visual examination and palpation of the umbilical region and the joints; and where an authorised officer of the Council considers it necessary, the umbilical region shall be incised, the joints opened and the synovial fluid examined.

PART IV

DETAILED INSTRUCTIONS SWINE

1. In the case of swine the inspection shall include—
 - (a) visual examination of the head and the throat; the submaxillary lymph nodes shall be examined in detail; visual examination of the mouth, fauces and tongue;
 - (b) visual examination of the trachea, lungs and oesophagus; palpation of the lungs and of the bronchial and mediastinal lymph nodes; where the lungs are intended for human consumption 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;
 - (c) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
 - (d) visual examination of the diaphragm;

- (e) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes;
- (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; the gastric and mesenteric lymph nodes shall be palpated and, where an authorised officer of the Council considers it necessary, examined in detail;
- (g) visual examination and palpation of the spleen;
- (h) visual examination of the kidneys and, where an authorised officer of the Council considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes, save that in the case of swine not intended for export visual examination of the kidneys shall not be necessary provided the renal lymph nodes are examined in detail and if the kidneys of any swine are not examined the meat of that swine shall not be eligible for export;
- (i) visual examination of the pleura and peritoneum;
- (j) visual examination of the genital organs;
- (k) visual examination of the udder and supramammary lymph nodes; in the case of sows the supramammary lymph nodes shall be examined in detail;
- (l) visual examination and palpation of the umbilical region and joints of young animals; where an authorised officer of the Council considers it necessary, the umbilical region shall be incised and the joints shall be opened.

2. An investigation for cysticercus cellulosae shall be carried out which shall include examination of the directly visible muscular surfaces, in particular at the level of the thigh muscles, the pillars of the diaphragm, the intercostal muscles, the heart, the tongue and the larynx; where an authorised officer of the Council considers it necessary, the abdominal wall and the psoas muscles shall be freed from fatty tissue.

3. If an abscess is found in the carcase or in any organ of any swine, or if an authorised officer of the Council has reason to suspect the presence of any such abscess, he shall require the carcase to be split through the spinal column if it has not already been so split and shall examine in detail such of the following lymph nodes as he has not already so examined: superficial inguinal, supramammary, cervical, prepectoral, prescapular, presternal, sublumbar, iliac, precrucial and, if he considers it necessary, the popliteal.

PART V

DETAILED INSTRUCTIONS SHEEP AND GOATS

1. In the case of sheep and goats the inspection shall include—
 - (a) unless the head, including the tongue and brains, is to be excluded from human consumption, visual inspection of the head after flaying and, where an authorised officer of the Council considers it necessary, examination of the throat, mouth, tongue, retro-pharyngeal and parotid lymph nodes;
 - (b) visual examination of the trachea, lungs and oesophagus; palpation of the lungs and of the bronchial and mediastinal lymph nodes; where an authorised officer of the Council considers it necessary, incision of the lungs and examination in detail of the bronchial and mediastinal lymph nodes;
 - (c) visual examination of the pericardium and the heart and, where an authorised officer of the Council considers it necessary, incision of the heart;
 - (d) visual examination of the diaphragm;
 - (e) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes; the gastric surface of the liver shall be incised to examine the bile ducts;
 - (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes;
 - (g) visual examination and palpation of the spleen;
 - (h) visual examination of the kidneys and, where an authorised officer of the Council considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
 - (i) visual examination of the pleura and peritoneum;
 - (j) visual examination of the genital organs;
 - (k) visual examination of the udder and its lymph nodes;
 - (l) visual examination and palpation of the umbilical region and joints of young animals; where an authorised officer of the Council considers it necessary, the umbilical region shall be incised and the joints shall be opened.

2. Where an authorised officer of the Council has reason to suspect that a suppurative condition exists in the carcase of any sheep or lamb he shall—

- (a) examine by palpation as well as by observation such of the lymph nodes as are readily accessible; and
- (b) in the case of a sheep, examine in detail such of the following lymph nodes as he has not already so examined: prescapular, superficial inguinal, precrural; and, in the case of a lamb, examine in detail such lymph nodes if he has found evidence of disease in the course of visual examination or palpation.

PART VI

DETAILED INSTRUCTIONS SOLIPEDS

1. In the case of solipeds the inspection shall include—

- (a) visual examination of the head and, after freeing the tongue, the throat; the submaxillary, retro-pharyngeal and parotid lymph nodes shall be palpated and, where considered necessary by an authorised officer of the Council, incised; visual examination and palpation of the tongue, having been freed to permit a detailed examination of the mouth and the fauces; the tonsils shall be examined;
- (b) visual examination of the trachea, lungs and oesophagus; palpation of the lungs, the bronchial and mediastinal lymph nodes and, where an authorised officer of the Council considers it necessary, the lymph nodes shall be examined in detail; where the lungs are intended for human consumption 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;
- (c) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;
- (d) visual examination of the diaphragm;
- (e) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes; where an authorised officer of the Council considers it necessary, incision of the liver and the hepatic and pancreatic lymph nodes;
- (f) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; where an authorised officer of the Council considers it necessary, the gastric and mesenteric lymph nodes shall be examined in detail;
- (g) visual examination and palpation of the spleen;
- (h) visual examination and palpation of the kidneys; where an authorised officer of the Council considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;
- (i) visual examination of the pleura and peritoneum;
- (j) visual examination of the genital organs of stallions and mares;
- (k) visual examination of the udder and the supramammary lymph nodes; where an authorised officer of the Council considers it necessary, the supramammary lymph nodes shall be examined in detail;
- (l) visual examination and palpation of the umbilical region and joints of young animals; where an authorised officer of the Council considers it necessary, the umbilical region shall be incised and the joints shall be opened;
- (m) for all grey or white horses, an examination for melanosis and melanomata; the attachment of one shoulder shall be loosened to allow examination of the muscles and the prescapular lymph node, and the kidneys shall be examined after splitting by a longitudinal incision which exposes both cortex and medulla.

2. An investigation for glanders shall be carried out by means of careful examination of mucous membranes of the trachea, larynx, nasal cavities, sinuses and their ramifications, after splitting the head in the median plane and excision of the nasal septum.

PART VII

ADDITIONAL INSTRUCTIONS WHERE TUBERCULOSIS IS SUSPECTED

Where an authorised officer of the Council has reason to suspect that any part of the carcase or offal of any animal is infected with tuberculosis, he shall, in addition to carrying out the provisions of the preceding Parts of this Schedule—

- (a) in the case of any carcase, require the carcase to be split, examine the vertebrae, ribs, sternum, spinal cord and, if he considers it necessary, the brain, and if a lesion of a kidney is visible or suspected, incise the kidney;
- (b) in the case of the carcase of any bovine animal or soliped, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Part II, III or VI of this Schedule), namely, the superficial inguinal, prepectoral, presternal, suprasternal, xiphoid, subdorsal, intercostal, prescapular, iliac, sublumbar, ischiatic, precrural and popliteal, those lymph nodes which are least likely to show infection being examined first;
- (c) in the case of the carcase of any swine, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Part IV of this Schedule), namely, the superficial inguinal, cervical, prepectoral, prescapular, subdorsal, sublumbar, iliac, precrural and, if he considers it necessary, the popliteal.

PART VIII

INDICATIONS OF UNFITNESS FOR HUMAN CONSUMPTION

1.—(1) If upon inspection of any carcase an authorised officer of the Council is satisfied that the animal was suffering from any of the following diseases or conditions, he shall regard the whole carcase and all the offal and blood removed or collected therefrom as being unfit for human consumption:—

- Actinobacillosis (generalised) or actinomycosis (generalised)
- Anaemia (advanced)
- Anthrax
- Blackleg
- Bruising (extensive and severe)
- Caseous lymphadenitis with emaciation
- Caseous lymphadenitis (generalised)
- Cysticercus bovis (generalised)
- Cysticercus cellulosae
- Cysticercus ovis (generalised)
- Decomposition (generalised)
- Emaciation (pathological)
- Fever
- Foot and mouth disease
- Glanders
- Jaundice
- Malignant catarrhal fever
- Mastitis (acute septic)
- Melanosis (generalised)
- Metritis (acute septic)
- Abnormal odour associated with disease or other conditions prejudicial to health
- Oedema (generalised)
- Pericarditis (acute septic)
- Peritonitis (acute diffuse septic)
- Pleurisy (acute diffuse septic)
- Pneumonia (acute septic)
- Pyæmia (including joint-ill)
- Sarcocysts (generalised)
- Septicæmia or toxæmia
- Swine erysipelas (acute)
- Swine fever
- Tetanus
- Trichinosis
- Tuberculosis (generalised)
- Tuberculosis with emaciation
- Tumours

(a) malignant with secondary growths

(b) multiple

Uraemia.

(2) An authorised officer of the Council shall regard as unfit for human consumption any stillborn or unborn carcase and any immature carcase which is oedematous or in poor physical condition, together with any offal or blood removed or collected therefrom.

2. An authorised officer of the Council shall regard the blood of any animal as unfit for human consumption if he is satisfied—

(a) that the animal was affected with any infectious condition; or

(b) that the blood is contaminated by stomach contents or other extraneous matter.

3. An authorised officer of the Council shall in determining for the purposes of this Part of this Schedule whether tuberculosis is generalised take into account the sum of the evidence of disease and the character of the lesions throughout the carcase and, in particular, shall regard evidence of any of the following conditions as evidence of generalised tuberculosis:—

(a) miliary tuberculosis of both lungs with evidence of tuberculosis elsewhere;

(b) multiple and actively progressive lesions of tuberculosis;

(c) widespread tuberculous infection of the lymph nodes of the carcase;

(d) diffuse acute lesions of tuberculosis of both the pleura and peritoneum associated with an enlarged or tuberculous lymph node of the carcase;

(e) active or recent lesions present in substance of any two of the following:— spleen, kidney, udder, uterus, ovary, testicle, brain and spinal cord or their membranes, in addition to tuberculous lesions in the respiratory and digestive tracts;

(f) in the case of a calf, congenital tuberculosis.

4.—(1) Where an authorised officer of the Council is satisfied that a carcase or offal is affected with tuberculosis other than generalised tuberculosis or tuberculosis with emaciation, he shall regard the following parts of the carcase and offal as unfit for human consumption:—

(a) any part of the carcase infected with localised tuberculosis and any other part contiguous thereto;

(b) the head including the tongue, when tuberculosis exists in any lymph node associated with the head or tongue:

Provided that, where in a particular lymph node or nodes the lesion is small and inactive and the lymph node is not enlarged, he may at his discretion regard the head or tongue, or both, as fit for human consumption after the removal of the affected lymph node or nodes and the surrounding tissue;

(c) any organ or viscera when tuberculosis exists in the substance, or on the surface thereof, or in any lymph node associated therewith.

(2) An authorised officer of the Council shall regard any part of a carcase and any offal or blood contaminated with tuberculous material as unfit for human consumption.

5. An authorised officer of the Council shall regard either of the following conditions as evidence of generalised caseous lymphadenitis for the purposes of this Part of this Schedule:—

(a) multiple, acute and actively progressive lesions of caseous lymphadenitis;

(b) multiple lesions of caseous lymphadenitis which are inactive but widespread.

6. Where an authorised officer of the Council is satisfied that a carcase or offal is affected with caseous lymphadenitis or any other suppurative condition and that the said condition is not generalised nor associated with emaciation, he shall regard the following parts of the carcase and offal as unfit for human consumption:—

(a) any organ and its associated lymph node, when the aforesaid condition exists on the surface or in the substance of that organ or lymph node;

(b) in any case to which sub-paragraph (a) of this paragraph does not apply, the lesion and such of the surrounding parts as he may think proper having regard to the age and degree of activity of the lesion. For the purposes of this sub-paragraph, an old lesion which is firmly encapsulated may be regarded as inactive.

7. Where an authorised officer of the Council is satisfied that any part of a carcase or any offal is affected with a localised infestation of *Cysticercus bovis*, he shall regard the following parts of the carcase and offal as unfit for human consumption:—

(a) the part of the carcase or offal so infested;

(b) the remainder of the carcase and offal unless he is satisfied that they have been kept in cold storage at a temperature not exceeding -7°C for a period of not less than three weeks or at a temperature not exceeding -10°C for a period of not less than two weeks.

8. Every person who causes any part of a carcase or any offal to be placed in cold storage for the purposes of the last foregoing paragraph shall, at the same time as he causes it to be so placed, give notice to the local authority within whose district the cold store is situated, in such form as the local authority may require, of the date of the placing and the period for which it is intended that the part of a carcase or offal, as the case may be, will remain in cold storage.

9. Where an authorised officer of the Council is satisfied that the whole or any part of a carcase or any offal is affected by any disease or condition other than one mentioned in the foregoing paragraphs of this Part of this Schedule, he shall regard as unfit for human consumption the whole carcase and the offal or such lesser part thereof as he may think appropriate to the circumstances of the case.

10. Where an authorised officer of the Council is satisfied that a part of a carcase or any offal is affected by a slight localised infestation by a parasite not transmissible to man, he may at his discretion regard as unfit for human consumption the part of the carcase or offal so affected together with the tissue immediately surrounding it.

SCHEDULE 9

Regulations 2(1), 4(1)(a)(ii),
7(6), 10(2)(b) and 12(1)

CUTTING PRACTICES REQUIREMENTS APPLICABLE IN EXPORT CUTTING PREMISES

1. The occupier of the cutting premises shall—
- make available to an authorised officer of the Council all necessary facilities for the supervision of the premises in accordance with the requirements of Schedule 10 and in particular allow him unimpeded access at all times to all parts of the premises where meat is cut up or stored;
 - make available to an authorised officer of the Council, when required to do so, evidence of the origin of any meat brought into the cutting premises;
 - ensure that any meat which is not eligible for export in accordance with these Regulations is stored and cut up apart from or at other times than meat which is eligible for export;
 - ensure that as soon as fresh meat intended for cutting up enters the cutting premises it is placed in the refrigerated accommodation provided for the reception and storage of meat awaiting cutting and there maintained at an internal temperature of not more than +7°C for carcasses, half carcasses, half carcasses cut into three wholesale cuts and quarter carcasses and +3°C for offal:

Provided that meat transferred directly and without risk of contamination from an export slaughterhouse to export cutting premises within the same site complex may, notwithstanding the requirements of this sub-paragraph, of sub-paragraph (f) of this Schedule and of paragraph 1(j) of Schedule 7, but subject to the following conditions, be cut up without first being chilled:

The conditions referred to in the foregoing proviso are that—

- cutting up shall take place without delay, and
 - as soon as cutting up, wrapping and packing are completed the meat shall be placed immediately in the refrigerated accommodation referred to in paragraph 1(a)(ii) of Part I of Schedule 2 and be brought progressively to an internal temperature of not more than +7°C for cut meat and +3°C for offal;
- ensure that meat is brought into the room provided in accordance with paragraph 1(b) of Part I of Schedule 2 as and when required, that it remains in that room only for the minimum time required to carry out the necessary cutting up operations, and that on completion of cutting up, wrapping and packing the meat is transferred without undue delay to the refrigerated accommodation referred to in paragraph 1(a)(ii) of Part I of Schedule 2 and there maintained at an internal temperature of not more than +7°C for cut meat and +3°C for offal;
 - ensure that cutting up does not take place until the meat has reached an internal temperature of not more than +7°C for carcasses, half carcasses, half carcasses cut into three wholesale cuts and quarter carcasses and +3°C for offal, that during cutting up, wrapping and packing the meat is kept at an internal temperature of not more than +7°C for carcasses and cuts and +3°C for offal, and that while cutting up is taking place the temperature of the room does not exceed +12°C;
 - ensure that any splinters of bone and clots of blood are removed from meat during cutting up;

- (h) ensure that no carcase, offal or cut meat is wiped down;
- (i) ensure that meat obtained from cutting up and not intended for human consumption is collected in the receptacles referred to in paragraph 1(h) of Part I of Schedule 2 as it is cut;
- (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 materials 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°C .

SCHEDULE 10

Regulations 7(6), 8(8),
10(2)(g) and 12(1)

HEALTH CONTROL IN EXPORT CUTTING PREMISES REQUIREMENTS APPLICABLE IN EXPORT CUTTING PREMISES

1. The official veterinary surgeon shall be responsible for the supervision of cutting premises while meat intended for export is being cut up and shall ensure that the requirements of these Regulations are observed. In particular he shall-
 - (a) supervise the maintenance of a register for fresh meat entering and leaving the premises;
 - (b) be responsible for the inspection of fresh meat intended for export held in the premises and at the time of its despatch;
 - (c) issue the certificate provided for in paragraph 1 of Schedule 14;
 - (d) be responsible for the maintenance of hygiene standards in the premises, with particular reference to the requirements of Schedule 5;
 - (e) be responsible for the taking of all samples necessary for any laboratory tests which may be required and all the recording of the results of such tests in a register; these results shall be made available to the owner of the meat on request.

2. The official veterinary surgeon may be assisted by inspectors in the discharge of the responsibilities set out in paragraph 1(a), (b), (d) and (e) of this Schedule.

SCHEDULE 11

Regulations 2(1), 7(5) and
(6), 8(3), (4) and (9) and
10(1)(e), (2)(e) and (4)(a)

HEALTH MARKING REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES AND EXPORT CUTTING PREMISES

1. The health mark shall be applied by or under the supervision and responsibility of the official veterinary surgeon.

2. The health mark shall consist of an oval mark 6.5 cm wide by 4.5 cm high containing in legible form in letters 0.8 cm high and figures 1 cm high the following information:-
 - (a) on the upper part, the letters "UK";
 - (b) in the centre, the approval number of the export slaughterhouse or export cutting premises;
 - (c) on the lower part, the letters "EEC";
 - (d) in addition, for fresh meat from boars and cryptorchid or hermaphrodite swine, 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 1.0 cm.

3. Carcases weighing more than 65 kg shall have the health and mark applied in ink or hot-branded on each half carcase in at least the following places – external surface of the thigh, loins, back, breast and shoulder. Other carcases shall have the health mark applied in ink or hot-branded in at least four places – on the shoulders and on the external surface of the thighs.

4. Livers of bovine animals, swine and solipeds shall be hot-branded with the health mark.

5. Heads, tongues, hearts and lungs unless they are wrapped or packed in accordance with the requirements of Schedule 12 shall have the health mark applied in ink or hot-branded, but in the case of bovine animals under three months old, and swine, sheep and goats, health marking of tongues and hearts shall not be compulsory.

6. Cuts, other than cuts weighing less than 100g each, obtained in export cutting premises from carcases marked with the health mark and which do not bear a health mark shall, unless they are wrapped or packed in accordance with the requirements of Schedule 12, have that mark applied in ink or hot-branded.

7. Cuts of pig belly and back fat from which the rind has been removed may be grouped into lots containing not more than five cuts; each lot and each piece, if it is separate, shall be sealed under the supervision of the official veterinary surgeon and be provided with a label which meets the requirements of paragraph 3 of Part II of Schedule 12.

8. Only methyl violet shall be used for marking meat in ink in accordance with this Schedule.

SCHEDULE 12 Regulations 7(6), 10(2)(h) and 12(1)

WRAPPING AND PACKING OF CUT MEAT AND OFFAL REQUIREMENTS APPLICABLE IN EXPORT CUTTING PREMISES

PART I

WRAPPING

1. The occupier shall ensure that any material for wrapping meat is strong enough to protect the meat during the course of handling and transport and does not cause a deterioration in the organoleptic characteristics of the meat or transmit to it any substance harmful to human health and that only transparent and uncoloured wrapping material is used except where the wrapping material used conforms to the requirements of paragraph 5 of this Part of this Schedule.

2. The occupier shall ensure that the wrapping operation is carried out immediately after cutting and in a hygienic manner and that wrapping material is not re-used for wrapping meat.

3. The occupier shall ensure that cut meat, other than cuts of pig belly and pork fat, is wrapped in accordance with paragraphs 1 and 2 of this Part of this Schedule unless it is transported hanging up.

4. The occupier shall ensure that wrappings contain meat of only one animal species.

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.

PART II

PACKING

1. The occupier shall ensure that any material used for packing meat is strong enough to protect the meat during the course of handling and transport and does not cause a deterioration in the organoleptic characteristics of the meat or transmit to it any substance harmful to human health.
2. The occupier shall ensure that any material used for packing meat is not re-used for this purpose unless it is made of a non-corrodible and impervious substance which is easy to clean and has been cleaned and disinfected prior to re-use for packing meat.
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.
4. The occupier shall ensure that packages contain meat of only one animal species.

SCHEDULE 13

Regulations 2(1), 4(1)(a)(iii),
7(7), 8(8) and 12(1)

STORAGE OF MEAT REQUIREMENTS APPLICABLE IN EXPORT COLD STORES

1. The occupier of the cold store shall facilitate supervision of the store and handling and inspection of the meat and shall place the necessary facilities at the disposal of an authorised officer of the Council.
2. The owner of the meat and the occupier of the cold store shall secure arrangements for supervision of meat during movement into the store and during storage as follows:-
 - (a) unwrapped meat, meat wrapped in stockinette and all intervention meat owned by the Intervention Board for Agricultural Produce shall be supervised during movement into the store and during storage by an authorised officer of the Council; however, for privately-owned, packed and wrapped meat supervision during movement into the store and during storage may be waived at the owner's discretion;
 - (b) for all meat there shall be maintained at the store adequate records including the accompanying veterinary health certificate in the form prescribed in paragraph 2 of Schedule 14, and thermographs (identified and validated) to record the time and date when the meat was taken into store, its location in the store and the storage conditions. These records shall be made available on request to an authorised officer of the Council and shall be sufficient to provide the information necessary to enable the official veterinary surgeon to issue the health certificate provided for in paragraph 1 of Schedule 14.
3. The occupier shall ensure that fresh meat intended for export is--
 - (a) kept at a constant internal temperature of not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen meat;
 - (b) supervised by an authorised officer of the Council at the time of loading for despatch;
 - (c) handled, loaded and unloaded, stored and, if freezing is carried out, frozen in a hygienic manner, and in particular that it is loaded and unloaded under cover;
 - (d) adequately protected during storage from the risk of contamination including taint;
 - (e) stored separately from meat which is not eligible for export in accordance with these Regulations;
 - (f) identifiable as to origin while it is being stored;
 - (g) made available for inspection on request by an authorised officer of the Council;
 - (h) if frozen, so frozen by a rapid method.
4. The occupier shall ensure that where unwrapped meat or meat wrapped only in stockinette is brought into the cold store for freezing it is not stored on wooden pallets and that during freezing it is suspended from either a rail system or suitable frames of a material resistant to corrosion.

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 packings

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 aton

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 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.

SCHEDULE 15 Regulations 10(1)(h) and (2)(j)
and 12(1)

**TRANSPORT OF FRESH MEAT INTENDED FOR EXPORT
REQUIREMENTS APPLICABLE TO OCCUPIERS OR PERSONS RESPONSIBLE FOR THE CONTROL AND MANAGEMENT OF TRANSPORT**

1. Fresh meat shall be loaded at and shall be transported in sealed vehicles so designed and equipped that the meat is maintained at a temperature of not more than +7°C for carcasses and cuts and +3°C for offal and -12°C for frozen meat throughout the period of transport; however when fresh meat is transported from an export slaughterhouse to export cutting premises in the United Kingdom sealing of vehicles shall not be required.

2. The interior surfaces of vehicles used for the transport of fresh meat and any other parts of the vehicles which may come into contact with the meat shall be so finished as to enable them effectively to be kept clean and disinfected and shall be constructed of material resistant to

corrosion which does not cause a deterioration in the organoleptic characteristics of the meat or render it harmful to human health.

3. Vehicles used for the transport of fresh meat shall be provided with efficient devices for protecting the meat against the entry of insects and dust and shall be watertight: where such vehicles are used for the transport of carcasses, half carcasses, quarter carcasses and unpacked cut meat they shall be equipped with fittings of material resistant to corrosion for hanging the meat fixed at such a height that the meat cannot come into contact with the floor 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.

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.

5. Fresh meat shall not be transported in the same vehicle at the same time 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.

6. Stomachs shall be scalded or cleaned and feet and heads skinned or scalded and depilated before being transported in a vehicle containing other fresh meat.

7. Fresh meat shall not be transported in vehicles which are not properly cleaned and disinfected.

8. Carcasses, half carcasses and quarter carcasses, other than frozen meat packed in a hygienic manner, shall be suspended throughout the period of transport 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. Other cuts and offal, other than the viscera, shall be hung or placed on supports if not placed in packages of material resistant to corrosion. The supports and packages shall be hygienically satisfactory and where appropriate shall meet the requirements of Schedule 12.

9. The viscera may only be transported in strong, clean and impervious packages which may only be re-used after being cleaned and disinfected.

10. The official veterinary surgeon shall be satisfied before despatch that the loading bay is clean and that transport vehicles comply with the requirements of this Schedule.

SCHEDULE 16

Regulation 13(2) and (3)

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

General

1. The use made by each export premises of the local authority's facilities required to carry out inspections and supervisory functions at those premises, account being taken in respect of an export slaughterhouse of economies in inspection resources made possible by its scale or mode of operation.

Salaries and related costs

2.—(1) The salaries or fees, together with overtime payments and employers' national insurance and superannuation contributions, of official veterinary surgeons and inspectors engaged in carrying out inspections and supervisory functions (or the relevant proportion thereof in so far as those inspections or functions do not occupy their full working day). In determining the amount chargeable in respect of these costs the following shall apply:—

- (a) If the hours required for the carrying out of inspections and supervisory functions at an export slaughterhouse occupy less than the full working day of an official veterinary surgeon or inspector but the remaining period is too short for it to be practicable to employ that person fully on other duties, the full day (other than time actually spent on other duties) may be charged. In particular, if inspection is required at two or more distinct periods of the working day, the full time from the start of the first period of

inspection to the end of the final period may be charged, other than any time actually spent on other duties.

- (b) Where, because of a change in the scale or mode of operation of an export slaughterhouse, the number of hours required for inspections and supervisory functions at that slaughterhouse falls below the number envisaged when the charges applicable to that slaughterhouse were determined and the occupier thereof has given written notice to the local authority of that change of circumstance, the charges applicable to that slaughterhouse shall be correspondingly reduced on or before the expiry of a period of two months from the date of that notice.

(2) Travelling and related incidental expenses incurred by staff engaged in the carrying out of inspections and supervisory functions (including subsistence and car user allowances where these are paid) except that such expenses shall not be charged where an inspector is employed exclusively at one export slaughterhouse, unless otherwise mutually agreed between the local authority and the occupier of that slaughterhouse.

Stationery and printing etc.

3. The invoice price paid for record sheets and labels used in connection with meat inspection, and ink for marking meat.

Protective clothing and working equipment.

4. The invoice price paid for protective clothing and equipment used for the carrying out of inspections and supervisory functions to the extent that they are paid for by the local authority.

Laundry

5. The cost of laundering protective clothing at the local authority's expense.

Telephone

6. Costs incurred by the local authority in respect of telephone calls to and from any export premises in relation to inspections and supervisory functions carried out there.

Training and recruitment

7. Costs incurred by the local authority in connection with the recruitment of trainee inspectors and their training where the local authority intend to employ them as inspectors in their area following completion of training and have given a written statement to that effect to the occupier. The chargeable costs are those relating to advertisements for trainee meat inspectors, their interview expenses, course and examination fees, salaries, and travelling, subsistence and other expenses incidental to the training.

Other costs

8. The cost of accounting and collecting charges and of providing pay-roll and personnel services in connection with the employment of official veterinary surgeons and inspectors, including the cost to the local authority of arranging the provision, and ensuring the proper carrying out, of the inspections and supervisory functions required by these Regulations.

EXPLANATORY NOTE

(This note is not part of the Regulations)

These Regulations, which apply to England and Wales only, come into force on 5th February 1988. They re-enact with amendments the Fresh Meat Export (Hygiene and Inspection) Regulations 1981, as amended.

They implement in part the provisions of Council Directive No. 86/587/EEC (OJ No. L339, 2.12.86, p.26. Corrigendum at OJ No. L178, 2.7.87; p.12) which last amended Council Directive No. 64/433/EEC (OJ No. L121, 29.7.1964; OJ/SE 1963-64, p.185) on health problems affecting intra-Community trade in fresh meat, while continuing to implement other provisions of Directive No. 64/433/EEC.

The principal changes are—

- (a) the relaxation of the restriction on removal of parts from a carcase so as to allow heads of sheep and goats and penises to be discarded, in specified circumstances, immediately after slaughter (Schedule 7, paragraph 1(h));
- (b) the replacement of Schedule 8 to the Regulations with a new Schedule which specifies in eight parts the requirements for post-mortem health inspections. Part I sets out the general instructions; Parts II, III, IV, V and VI contain the detailed instructions for bovine animals over six weeks old, bovine animals under six weeks old, swine, sheep and goats, and solipeds, respectively; Part VII contains additional instructions where tuberculosis is suspected and Part VIII describes indications of unfitness for human consumption;
- (c) the specification of the temperatures at which carcasses, cuts and offal intended for export should be stored (Schedule 13, paragraph 3(a)) and at which frozen meat should be transported (Schedule 15, paragraph 1).

The Regulations apply to fresh meat of domestic bovine animals (including buffalo), swine, sheep, goats and solipeds, but not to minced meat or meat which is similarly finely divided. They prescribe conditions which must be satisfied for the production, cutting up, storage and transport of such meat when it is intended for export, or for sale for export, to a Member State of the EEC for human consumption.

In particular, the Regulations—

- (a) provide that only premises which are approved by the appropriate Minister may be used for the production, cutting up, storage and loading of fresh meat for intra-Community trade, and that such premises must comply with prescribed requirements as to structure and hygiene (regulations 4 to 7 and 10 and Schedules 1 to 4); and
- (b) lay down requirements as to slaughter, dressing and cutting practices, ante-and post-mortem inspection, hygiene, health control of cut meat, health marking, certification, storage, wrapping, packing and transport of such meat (regulations 8 to 11 and Schedules 5 to 15).

Apart from the approval, suspension and revocation of approval of premises for intra-Community trade (regulations 4 and 6), which are functions of the appropriate Minister, enforcement of the Regulations is the responsibility of local authorities (regulation 17(2)). They are required to provide the necessary supervision and inspection resources at approved premises (regulation 12), for which they may make charges (regulation 13).

The Regulations also make provision for powers of entry by persons authorised by the appropriate Minister or local authorities (regulation 14); offences, and penalties (regulation 17(1)).

The Regulations do not affect the application to export-approved premises of the provisions of the Slaughterhouses (Hygiene) Regulations 1977 and the Slaughter of Animals (Prevention of Cruelty) Regulations 1958 or the Food Hygiene (General) Regulations 1970, as appropriate, but they disapply certain provisions of the Meat Inspection Regulations 1987 (regulation 7(8)).

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