

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.