

## 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(1) or the Food Hygiene (General) Regulations 1970(2), 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 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;

---

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

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

*Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.*

- (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.