

SCHEDULE 3

CONDITIONS FOR PRODUCTION AREAS

PART 3

class c areas

An area from which live bivalve molluscs can be gathered but placed on the market for human consumption only after—

- (a) a relaying period of at least 2 months, whether or not such relaying is combined with purification, or
- (b) intensive purification.
- (c) heat treatment by an approved process in an establishment approved for the purposes of the Food Safety (Fishery Products) Regulations 1992.

Conditions in relation to a class C area

1. Such molluscs must not, prior to relaying and any periods of purification or heat treatment, exceed the limits of a five-tube, three-dilution MPN-test of 60,000 faecal coliforms per 100 grammes of flesh.

2. For the purpose of this Schedule “intensive purification” means purification at an approved purification centre for a period and in accordance with such operating conditions as may have been previously approved by the Ministers.

3. Such molluscs must, after relaying and any period of purification, satisfy the requirements specified in Schedule 5.