
STATUTORY INSTRUMENTS

1994 No. 1029

FOOD

The Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1994

<i>Made</i>	- - - -	<i>7th April 1994</i>
<i>Laid before Parliament</i>		<i>7th April 1994</i>
<i>Coming into force</i>		<i>1st May 1994</i>

THE POULTRY MEAT, FARMED GAME BIRD MEAT AND RABBIT MEAT (HYGIENE AND INSPECTION) REGULATIONS 1994

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Status: This is the original version (as it was originally made).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

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SCHEDULE 1 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF SLAUGHTERHOUSES,(EXCEPT LOW THROUGHPUT SLAUGHTERHOUSES), CUTTING PREMISES (EXCEPT LOW THROUGHPUT CUTTING PREMISES), COLDSTORES AND REWRAPPING CENTRES-GENERAL REQUIREMENTS

SCHEDULE 2 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF SLAUGHTERHOUSES,(EXCEPT LOW THROUGHPUT SLAUGHTERHOUSES) ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1,...

SCHEDULE 3 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF CUTTING PREMISES (EXCEPT LOW THROUGHPUT CUTTING PREMISES) ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1,...

SCHEDULE 4 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF COLD STORES ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1,...
2. In addition to the general requirements contained in Schedule 1,...

SCHEDULE 5 — CONSTRUCTION, LAYOUT AND EQUIPMENT OF
LOW THROUGHPUT SLAUGHTERHOUSES AND LOW
THROUGHPUT CUTTING PREMISES

PART I — GENERAL REQUIREMENTS

PART II — LOW THROUGHPUT SLAUGHTERHOUSES-ADDITIONAL
REQUIREMENTS

11. (a) In addition to the general requirements contained in Part...

SCHEDULE 6 — HYGIENE REQUIREMENTS IN RELATION TO STAFF,
PREMISES, EQUIPMENT AND IMPLEMENTS

1. Requirements applicable to all premises
2. (a) Staff handling exposed or wrapped fresh meat or working...
3. Rooms, instruments and working equipment shall not be used for...
4. Meat and containers thereof shall not come into direct contact...
5. Potable water shall be used for all purposes; however, non-potable...
6. Sawdust or any other similar substance shall not be spread...
7. Detergents, disinfectants and similar substances shall be used in such...
8. Persons likely to contaminate meat shall not work on or...
9. On being recruited, any person working on or handling unpackaged...

SCHEDULE 7 — PRE-SLAUGHTER HEALTH INSPECTION

1. Subject to paragraph 2 below, the official veterinary surgeon shall...
2. The official veterinary surgeon shall assess the information referred to...
3. Where the conditions specified in paragraph 1 above are not...
4. In the case of producers who annually fatten or rear...
5. The producer shall retain the records referred to in paragraph...
6. The pre-slaughter health inspection shall be carried out in adequate...
7. The pre-slaughter health inspection of birds and rabbits on their...
8. At the slaughterhouse, the official veterinary surgeon shall take all...
9. In the case of there being any doubt concerning the...
10. Where any birds or rabbits have not been slaughtered within...
11. Without prejudice to the requirements of Directive 91/494/EEC, no bird...
12. The official veterinary surgeon may, at the request of the...
13. The official veterinary surgeon shall— (a) prohibit slaughter where he...
14. The official veterinary surgeon shall immediately notify the food
authority...
15. Sick or suspect birds or rabbits shall not be slaughtered...
16. No rabbit shall be slaughtered for human consumption if it...
17. Any rabbit referred to in paragraph 15 above shall be...

SCHEDULE 8 — HYGIENE REQUIREMENTS FOR SLAUGHTER AND THE
HANDLING OF FRESH MEAT

1. (a) Only live birds or rabbits may be brought into...
2. Bleeding shall be completed and carried out in such a...
3. Slaughtered birds shall be plucked completely before skinning or cutting...
4. Evisceration shall be carried out immediately in the case of...
5. After inspection, the viscera which has been removed shall be...
6. Meat shall not be cleaned by wiping with a cloth...
7. The carcase shall not be cut into portions and the...
8. Detained meat, on the one hand, and meat declared unfit...
9. After inspection and evisceration, fresh meat shall immediately be
cleaned...
10. (a) Carcasses of birds to be subjected to an immersion...

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11. The immersion chilling process shall meet the following requirements—
12. Adequate arrangements shall be made so as to ensure that...
13. Adequate arrangements shall be made so as to ensure that...
14. The drawing and trussing, handling, further treatment and transport of...

SCHEDULE 9 — POST-MORTEM HEALTH INSPECTION

PART I — GENERAL REQUIREMENTS

1. The birds and rabbits shall be inspected immediately after slaughter...
2. In the case of birds, the official veterinary surgeon shall...
3. In the case of partly eviscerated birds (“effilé”) whose intestines...
4. In the case of birds subjected to delayed evisceration:
5. The taking of samples to examine for residues shall be...
6. The obligation to examine for residues of substances with pharmacological...
7. Where a disease is suspected on the basis of the...

PART II — INDICATIONS OF UNFITNESS FOR HUMAN CONSUMPTION

1. (a) Birds shall be declared totally unfit for human consumption...
2. In the case of birds, the head separated from the...
3. (a) Rabbits shall be declared totally unfit for human consumption...

SCHEDULE 10 — PROVISIONS CONCERNING MEAT INTENDED FOR CUTTING

1. The carcase shall be cut up into parts and boned...
2. The occupier shall facilitate operations for the supervision of the...
3. Meat which does not fulfil the requirements of these Regulations...
4. Fresh meat intended for cutting shall, as soon as it...
5. Meat shall be brought into the rooms referred to in...
6. Except in the case of meat cut while warm in...
7. Fresh meat shall not be cleaned by wiping with a...
8. Cutting shall be carried out in such a way so...

SCHEDULE 11 — HEALTH MARKING

1. Subject to paragraph 4 below, the health mark shall include:...
2. The health marking may, in addition, include an indication enabling...
3. The material used for marking shall meet all hygiene requirements...
4. In the case of fresh meat produced in low throughput...
5. (a) The health marking referred to in paragraphs 1(a) and...
6. Subject to paragraph 7 below, in cases where the poultry...
7. (a) In the event of an outbreak of Newcastle disease,...
8. The health marking of carcasses, parts of carcasses or offal...

SCHEDULE 12 — STORAGE

1. After the chilling provided for in paragraph 9 of Schedule...
2. Frozen meat shall be kept at a temperature which may...
3. Unpackaged fresh meat shall be stored separately from packaged fresh...

SCHEDULE 13 — WRAPPING AND PACKAGING OF FRESH MEAT

1. (a) Packaging (for example packing cases, cardboard boxes) shall fulfil...
2. (a) Where cut fresh meat or offal is wrapped, that...
3. Wrapped meat shall be packaged.
4. However, when wrapping fulfils all the protective conditions of packaging...
5. Cutting, boning, wrapping and packaging operations shall not take place...

6. The packaging referred to in this Schedule may contain only...

SCHEDULE 14 — TRANSPORT

1. In relation to the fresh meat of birds—
2. Rabbit meat shall be dispatched in such a way that...

SCHEDULE 15 — MEAT HYGIENE APPEALS TRIBUNAL

1. Each Tribunal shall consist of a Chairman or a Deputy...
2. (1) The Chairman or Deputy Chairman shall be an independent...
3. Each Tribunal may be serviced by a Secretary and such...
4. The terms of appointment and the remuneration of the members,...

SCHEDULE 16 — QUALIFICATIONS OF INSPECTORS

1. Registered Medical Practitioner.
2. Member of the Royal College of Veterinary Surgeons.
3. The holder of any of the qualifications specified in paragraph...
4. The holder of a valid— (a) Certificate in Poultry Meat...

SCHEDULE 17 — MODEL

SCHEDULE 18 — MODEL

SCHEDULE 19 — MODEL

SCHEDULE 20 — MODEL

SCHEDULE 21 —

SCHEDULE 22 — INFORMATION TO BE SUPPLIED BY PRODUCER

PART I — PRODUCTION REPORT

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