

SCHEDULE 4

Regulations 4(3)(a), 8(1)(d)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF  
COLD STORES ADDITIONAL REQUIREMENTS

**1.** In addition to the general requirements contained in Schedule 1, stores in which fresh meat is stored in accordance with paragraph 1 of Schedule 12 shall have—

- (a) sufficiently large chilling and refrigeration rooms, which are easy to clean and in which fresh meat can be stored at the temperature provided for in paragraph 1 of Schedule 12;
- (b) a recording thermometer or recording telethermometer in or for each storage area.

**2.** In addition to the general requirements contained in Schedule 1, stores in which fresh meat is stored in accordance with paragraph 2 of Schedule 12 shall have—

- (a) sufficiently large chilling and refrigerating rooms, which are easy to clean and in which fresh meat can be stored at the temperature provided for in paragraph 2 of Schedule 12;
- (b) a recording thermometer or recording telethermometer in or for each storage area.