

SCHEDULE 1

Regulation 4(2)

RULES OF HYGIENE

Chapter 1

General requirements for food premises (other than those specified in Chapter III)

1. Food premises must be kept clean and maintained in good repair and condition.
2. The layout, design, construction and size of food premises shall—
 - (a) permit adequate cleaning and/or disinfection;
 - (b) be such as to protect against the accumulation of dirt, contact with toxic materials, the shedding of particles into food and the formation of condensation or undesirable mould on surfaces;
 - (c) permit good food hygiene practices, including protection against cross contamination between and during operations, by foodstuffs, equipment, materials, water, air supply or personnel and external sources of contamination such as pests; and
 - (d) provide, where necessary, suitable temperature conditions for the hygienic processing and storage of products.
3. An adequate number of washbasins must be available, suitably located and designated for cleaning hands. An adequate number of flush lavatories must be available and connected to an effective drainage system. Lavatories must not lead directly into rooms in which food is handled.
4. Washbasins for cleaning hands must be provided with hot and cold (or appropriately mixed) running water, materials for cleaning hands and for hygienic drying. Where necessary, the provisions for washing food must be separate from the hand-washing facility.
5. There must be suitable and sufficient means of natural or mechanical ventilation. Mechanical air flow from a contaminated area to a clean area must be avoided. Ventilation systems must be so constructed as to enable filters and other parts requiring cleaning or replacement to be readily accessible.
6. All sanitary conveniences within food premises shall be provided with adequate natural or mechanical ventilation.
7. Food premises must have adequate natural and/or artificial lighting.
8. Drainage facilities must be adequate for the purpose intended; they must be designed and constructed to avoid the risk of contamination of foodstuffs.
9. Adequate changing facilities for personnel must be provided where necessary.

Chapter II

Specific requirements in rooms where foodstuffs are prepared, treated or processed (excluding dining areas and those premises specified in Chapter III)

1. In rooms where food is prepared, treated or processed (excluding dining areas)—
 - (a) floor surfaces must be maintained in a sound condition and they must be easy to clean and, where necessary, disinfect. This will require the use of impervious, non-absorbent washable and non-toxic materials, unless the proprietor of the food business can satisfy the

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food authority that other materials used are appropriate. Where appropriate, floors must allow adequate surface drainage;

- (b) wall surfaces must be maintained in a sound condition and they must be easy to clean and, where necessary, disinfect. This will require the use of impervious, non-absorbent, washable and non-toxic materials and require a smooth surface up to a height appropriate for the operations, unless the proprietor of the food business can satisfy the food authority that these materials used are appropriate;
- (c) ceilings and overhead fixtures must be designed, constructed and finished to prevent the accumulation of dirt and reduce condensation, the growth of undesirable moulds and the shedding of particles;
- (d) windows and other openings must be constructed to prevent the accumulation of dirt. Those which can be opened to the outside environment must where necessary be fitted with insect-proof screens which can be easily removed for cleaning. Where open windows would result in contamination of foodstuffs, windows must remain closed and fixed during production;
- (e) doors must be easy to clean and, where necessary, disinfect. This will require the use of smooth and non-absorbent surfaces, unless the proprietor of the food business can satisfy the food authority that other materials used are appropriate;
- (f) surfaces (including surfaces of equipment) in contact with food must be maintained in a sound condition and be easy to clean and, where necessary, disinfect. This will require the use of smooth, washable and non-toxic materials, unless the proprietor of the food business can satisfy the food authority that other materials used are appropriate.

2. Where necessary, adequate facilities must be provided for the cleaning and disinfecting of work tools and equipment. These facilities must be constructed of materials resistant to corrosion and must be easy to clean and have an adequate supply of hot and cold water.

3. Where appropriate, adequate provision must be made for any necessary washing of the food. Every sink or other such facility provided for the washing of food must have an adequate supply of hot and/or cold potable water as required, and be kept clean.

Chapter III

Requirements for movable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles) premises used primarily as a private dwelling house, premises used occasionally for catering purposes and vending machines.

1. Premises and vending machines shall be so sited, designed, constructed, and kept clean and maintained in good repair and condition, as to avoid the risk of contaminating foodstuffs and harbouring pests, so far as is reasonably practicable.

2. In particular and where necessary—

- (a) appropriate facilities must be available to maintain adequate personal hygiene (including facilities for the hygienic washing and drying of hands, hygienic sanitary arrangements and changing facilities);
- (b) surfaces in contact with food must be in a sound condition and be easy to clean and, where necessary, disinfect. This will require the use of smooth, washable, non-toxic materials, unless the proprietor of the food business can satisfy the food authority that other materials used are appropriate;
- (c) adequate provision must be made for the cleaning and, where necessary, disinfecting of work utensils and equipment;

- (d) adequate provision must be made for the cleaning of foodstuffs;
- (e) an adequate supply of hot and/or cold potable water must be available;
- (f) adequate arrangements and/or facilities for the hygienic storage and disposal of hazardous and/or inedible substances and waste (whether liquid or solid) must be available;
- (g) adequate facilities and/or arrangements for maintaining and monitoring suitable food temperature conditions must be available;
- (h) foodstuffs must be so placed as to avoid, so far as is reasonably practicable, the risk of contamination.

Chapter IV

Transport

1. Conveyances and/or containers used for transporting foodstuffs must be kept clean and maintained in good repair and condition in order to protect foodstuffs from contamination, and must, where necessary, be designed and constructed to permit adequate cleaning and/or disinfection.

2.—(1) Receptacles in vehicles and/or containers must not be used for transporting anything other than foodstuffs where this may result in contamination of foodstuffs.

(2) Bulk foodstuffs in liquid, granular or powder form must be transported in receptacles and/or containers/tankers reserved for the transport of foodstuffs if otherwise there is a risk of contamination. Such containers must be marked in a clearly visible and indelible fashion, in one or more Community languages, to show that they are used for the transport of foodstuffs, or must be marked “for foodstuffs only”.

3. Where conveyances and/or containers are used for transporting anything in addition to foodstuffs or for transporting different foodstuffs at the same time, there must be effective separation of products where necessary, to protect against the risk of contamination.

4. Where conveyances and/or containers have been used for transporting anything other than foodstuffs or for transporting different foodstuffs, there must be effective cleaning between loads to avoid the risk of contamination.

5. Foodstuffs in conveyances and/or containers must be so placed and protected as to minimize the risk of contamination.

6. Where necessary, conveyances and/or containers used for transporting foodstuffs, must be capable of maintaining foodstuffs at appropriate temperatures and, where necessary, designed to allow those temperatures to be monitored.

Chapter V

Equipment requirements

1. All articles, fittings and equipment with which food comes into contact shall be kept clean and—

- (a) be so constructed, be of such materials, and be kept in such good order, repair and condition, as to minimize any risk of contamination of the food;
- (b) with the exception of non-returnable containers and packaging, be so constructed, be of such materials, and be kept in such good order, repair and condition, as to enable them to

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be kept thoroughly cleaned and, where necessary, disinfected, sufficient for the purposes intended;

- (c) be installed in such a manner as to allow adequate cleaning of the surrounding area.

Chapter VI

Food waste

1. Food waste and other refuse must not be allowed to accumulate in food rooms, except so far as is unavoidable for the proper functioning of the business.
2. Food waste and other refuse must be deposited in closable containers unless the proprietor of the food business can satisfy the food authority that other types of containers used are appropriate. These containers must be of an appropriate construction, kept in sound condition, and where necessary be easy to clean and disinfect.
3. Adequate provision must be made for the removal and storage of food waste and other refuse. Refuse stores must be designed and managed in such a way as to enable them to be kept clean, and to protect against access by pests, and against contamination of food, drinking water, equipment or premises.

Chapter VII

Water supply

1. There must be an adequate supply of potable water. This potable water must be used whenever necessary to ensure foodstuffs are not contaminated.
2. Where appropriate, ice must be made from potable water. This ice must be used whenever necessary to ensure foodstuffs are not contaminated. It must be made, handled and stored under conditions which protect it from all contamination.
3. Steam used directly in contact with food must not contain any substance which presents a hazard to health, or is likely to contaminate the product.
4. Water unfit for drinking used for the generation of steam, refrigeration, fire control and other similar purposes not relating to food, must be conducted in separate systems, readily identifiable and having no connection with, nor any possibility of reflux into, the potable water systems.

Chapter VIII

Personal hygiene

1. Every person working in a food handling area shall maintain a high degree of personal cleanliness and shall wear suitable, clean and, where appropriate, protective clothing.
2. No person, known or suspected to be suffering from, or to be a carrier of, a disease likely to be transmitted through food or while afflicted, for example with infected wounds, skin infections, sores or with diarrhoea, shall be permitted to work in any food in any food handling area in any capacity in which there is any likelihood of directly or indirectly contaminating food with pathogenic micro-organisms.

Chapter IX

Provisions applicable to foodstuffs

1. No raw materials or ingredients shall be accepted by a food business if they are known to be, or might reasonably be expected to be, so contaminated with parasites, pathogenic micro-organisms, or toxic, decomposed or foreign substances, that after normal sorting and/or preparatory or processing procedures hygienically applied by food businesses, they would still be unfit for human consumption.

2. Raw materials and ingredients stored in the establishment shall be kept in appropriate conditions designed to prevent harmful deterioration and to protect them for contamination.

3. All food which is handled, stored, packaged, displayed and transported, shall be protected against any contamination likely to render the food unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state. In particular, food must be so placed and/or protected as to minimize any risk of contamination. Adequate procedures must be in place to ensure pests are controlled.

4. Hazardous and/or inedible substances, including animal feedstuffs, shall be adequately labelled and stored in separate and secure containers.

Chapter X

Training

1. The proprietor of a food business shall ensure that food handlers engaged in the food business are supervised and instructed and/or trained in food hygiene matters commensurate with their work activities.

SCHEDULE 2

Regulation 9

AMENDMENTS TO OTHER REGULATIONS

The Ice Cream (Scotland) Regulations 1948

1.—(1) In paragraph (3) of regulation 1 of the Ice Cream (Scotland) Regulations 1948(1) (interpretation, etc.), before the definition of “vehicle” there shall be inserted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;”.

(2) In regulation 8 of the Ice Cream (Scotland) Regulations 1948(2) (manufacture and sale of ice cream), for the word “wholesome” there shall be substituted the word “potable”.

(1) [S.I. 1948/960](#); the relevant amending instrument is [S.I. 1990/2625](#).

(2) The relevant amending instrument is [S.I. 1960/2108](#).

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The Ice-Cream (Heat Treatment, etc.) Regulations 1959

2.—(1) In paragraph (1) of regulation 2 of the Ice-Cream (Heat Treatment, etc.) Regulations 1959⁽³⁾ (interpretation), after the definition of “mixture” there shall be inserted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;”.

(2) In regulation 4 of the Ice-Cream (Heat Treatment, etc.) Regulations 1959 (reconstitution of a complete cold mix), for the words “wholesome drinking” there shall be substituted the word “potable”.

The Food Safety (Fishery Products) (Derogations) Regulations 1992

3.—(1) In paragraph (1) of regulation 2 of the Food Safety (Fishery Products) (Derogations) Regulations 1992⁽⁴⁾ (interpretation), after the definition of “food authority” there shall be inserted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;”.

(2) In the Schedule to the Food Safety (Fishery Product to) (Derogations) Regulations 1992 (requirements of Chapters I to IV of the Annex), in column (1)—

- (a) in paragraph 1(g) of Section I of Chapter I (conditions applicable to factory vessels—conditions concerning design and equipment), the words from “within the meaning” to “human consumption” shall be omitted;
- (b) in paragraph 7 of Section I of Chapter III (general conditions for establishments on land—general conditions relating to premises and equipment), for the words “drinking water within the meaning of Directive 80/778/EEC” there shall be substituted the words “potable water”; and
- (c) in paragraph 4 of Section IIA of Chapter III (general conditions for establishments on land—general conditions of hygiene), for the words “Drinking water, within the meaning of Directive 80/778/EEC,” there shall be substituted the words “Potable water”.

The Food Safety (Live Bivalve Molluscs) (Derogations) Regulations 1992

4.—(1) In paragraph (1) of regulation 2 of the Food Safety (Live Bivalve Molluscs) (Derogations) Regulations 1992⁽⁵⁾ (interpretation), after the definition of “food authority” there shall be inserted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;”.

(2) In the Schedule to the Food Safety (Live Bivalve Molluscs) (Derogations) Regulations 1992 (requirements of Chapter IV of the Annex), in column (1)—

- (a) in paragraph 4 of Section I (general conditions relating to premises and equipment), the words from “within the meaning” to “human consumption” shall be omitted;
- (b) in paragraph 4 of Section III (requirements for purification centres) for the words from “potable water” to “80/778/EEC” there shall be substituted the words “fresh water used to prepare sea water from its major constituent chemicals must be potable water”.

(3) S.I. 1959/734; the relevant amending instruments are S.I. 1963/1083 and 1990/2486.

(4) S.I. 1992/1507; amended by S.I. 1992/3163 and 1994/2783.

(5) S.I. 1992/1508; amended by S.I. 1992/3164.

The Food Safety (Fishery Products) Regulations 1992

5. In paragraph (1) of regulation 2 of the Food Safety (Fishery Products) Regulations 1992(6) (interpretation), the definition of “drinking water” shall be omitted.

The Food Safety (Live Bivalve Molluscs and Other Shellfish) Regulations 1992

6. In paragraph (1) of regulation 2 of the Food Safety (Live Bivalve Molluscs and Other Shellfish) Regulations 1992(7) (interpretation), for the definition of “potable water” there shall be substituted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;”.

The Food Safety (Fishery Products on Fishing Vessels) Regulations 1992

7. In paragraph 3 of Part I of the Schedule to the Food Safety (Fishery Products on Fishing Vessels) Regulations 1992(8) (general hygiene conditions applicable to fishery products on board fishing vessels), for the words “in Annexes D and E” to the end of that paragraph there shall be substituted the words—

“in—

- (a) in England and Wales, tables B and C of Schedule 2 to the Water Supply (Water Quality) Regulations 1989(9); or
- (b) in Scotland, tables B and C of Schedule 2 to the Water Supply (Water Quality) (Scotland) Regulations 1990(10),

or clean seawater, so as not to impair their quality or wholesomeness.”.

The Egg Products Regulations 1993

8.—(1) In paragraph (1) of regulation 2 of the Egg Products Regulations 1993(11) (interpretation), after the definition of “occupier” there shall be inserted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;”.

(2) In paragraph 4(1) of Part I of Schedule 8 to the Egg Products Regulations 1993 (approval of establishments used for the manufacture of egg products), the words from “within the meaning” to “human consumption” shall be omitted.

The Meat Products (Hygiene) Regulations 1994

9. The Meat Products (Hygiene) Regulations 1994(12) shall be amended as follows—

- (a) in paragraph (1) of regulation 2 (interpretation), for the definition of “potable water” there shall be substituted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;” and

(6) S.I. 1992/3163; amended by S.I. 1994/2783.

(7) S.I. 1992/3164; amended by S.I. 1994/2782.

(8) S.I. 1992/3165; there are no relevant amending instruments.

(9) S.I. 1989/1147.

(10) S.I. 1990/119.

(11) S.I. 1993/1520.

(12) S.I. 1994/3082.

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- (b) in paragraph B(e) of Part VIII of Schedule 2 (special conditions for pasteurised or sterilised meat products in cans and other hermetically sealed containers), for the words “fulfils the requirements of Directive [80/778/EEC](#)” there shall be substituted the words “is potable water”.

The Fresh Meat (Hygiene and Inspection) Regulations 1995

10.—(1) In paragraph (1) of regulation 2 of the Fresh Meat (Hygiene and Inspection) Regulations 1995⁽¹³⁾ (interpretation), after the definition of “packaging” there shall be inserted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;”.

(2) In paragraph 1(i)(i) of Schedule 1 to the Fresh Meat (Hygiene and Inspection) Regulations 1995 (construction, layout and equipment of slaughterhouses (except low throughput slaughterhouses), cutting premises (except low throughput cutting premises) and cold stores—general requirements)

- (a) before the word “water”, at both places where it occurs, there shall be inserted the word “potable”; and
- (b) the words from “and in each” to “Council Directive [80/778/EEC](#)” shall be omitted.

(3) In paragraph 1(j)(i) of Part I of Schedule 5 to the Fresh Meat (Hygiene and Inspection) Regulations 1995 (construction, layout and equipment of low throughput slaughterhouses and low throughput cutting premises—general requirements)—

- (a) before the word “water”, at both places where it occurs, there shall be inserted the word “potable”; and
- (b) the words from “and in each” to “Council Directive [80/778/EEC](#),” shall be omitted.

(4) In paragraph 1(j)(i) of Part II of Schedule 6 to the Fresh Meat (Hygiene and Inspection) Regulations 1995 (general requirements applicable to farmed game processing facilities)—

- (a) before the word “water”, at both places where it occurs, there shall be inserted the word “potable”; and
- (b) the word from “and in each” to “Council Directive [80/778/EEC](#),” shall be omitted

(5) In paragraph 1(i)(i) of Part III of Schedule 6 to the Fresh Meat (Hygiene and Inspection) Regulations 1995 (general requirements applicable to low throughput farmed game processing facilities)—

- (a) before the word “water”, at both places where it occurs, there shall be inserted the word “potable”; and
- (b) the words from “, and in each” to “Council Directive [80/778/EEC](#)” shall be omitted.

The Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995

11. The Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995⁽¹⁴⁾ shall be amended as follows—

- (a) in paragraph (1) of regulation 2 (interpretation), alter the definition of “post-mortem health inspection” there shall be inserted the following definition—

(13) [S.I. 1995/539](#).

(14) [S.I. 1995/540](#).

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““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;” and

(b) in the following provisions—

- (i) paragraphs 6 and 7 of Schedule 1 (construction, layout and equipment of slaughterhouses (except low throughput slaughterhouses), cutting premises (except low throughput slaughterhouses), cutting premises cold stores and rewrapping centres—general requirements), and
- (ii) paragraphs 6 and 7 of Schedule 5 (construction, layout and equipment of low throughput slaughterhouses and low throughput cutting premises).

the words “within the meaning of Directive 80/778/EEC”, at each place where they occur, shall be omitted.

The Dairy Products (Hygiene) Regulations 1995

2. In paragraph (1) of regulation 2 of the Dairy Products (Hygiene) Regulations 1995(15) (interpretation), for the definition of “potable water” there shall be substituted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;”.

The Dairy Products (Hygiene) (Scotland) Regulations 1995

13. In paragraph (1) of regulation 2 of the Dairy Products (Hygiene) (Scotland) Regulations 1995(16), for the definition of “potable water” there shall be substituted the following definition—

““potable water” has the same meaning as in the Food Safety (General Food Hygiene) Regulations 1995;”.

SCHEDULE 3

Regulation 10

REVOCATIONS

Column (1) Regulations Revoked	Column (2) References	Column (3) Extent of Revocation
The Food Hygiene (Scotland) Regulations 1959	S.I. 1959/413	Regulations 5 to 13 and 16 to 31
The Food Hygiene (Docks, Carriers, etc.) Regulations 1960	S.I. 1960/1602	The whole Regulations
The Food Hygiene (Scotland) Amendment Regulations 1961	S.I. 1961/622	Regulations 5 to 7
The Food Hygiene (Markets, Stalls and Delivery Vehicles) Regulations 1966	S.I. 1966/791	Regulations 4 to 11 and 13 to 24

(15) [S.I. 1995/1086](#).

(16) [S.I. 1995/1372](#).

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Column (1) Regulations Revoked	Column (2) References	Column (3) Extent of Revocation
The Food Hygiene (Scotland) Amendment Regulations 1966	S.I. 1966/967	Regulations 3 and 4(2) and (3)
The Food Hygiene (Markets, Stalls and Delivery Vehicles) (Amendment) Regulations 1966	S.I. 1966/1487	Regulation 3(2) to (4)
The Food Hygiene (General) Regulations 1970	S.I. 1970/1172	Regulations 6 to 26, 28 and 33
The Food Hygiene (Scotland) Amendment Regulations 1978	S.I. 1978/173	Regulation 3(b) to (e)
The Food Hygiene (Ships) Regulations 1979	S.I. 1979/27	The whole Regulations
The Food (Revision of Penalties) Regulations 1982	S.I. 1982/1727	The reference in Schedule 2 to the Food Hygiene (Docks, Carriers, etc.) Regulations 1960
The Food Hygiene (Amendment) Regulations 1990	S.I. 1990/1431	Regulation 2
The Food Premises (Registration) Regulations 1991	S.I. 1991/2825	Regulation 10
The Food Safety Amendment (Metrication) Regulations 1992	S.I. 1992/2597	Regulation 5
The Food Safety (Fishery Products) (Import Conditions and Miscellaneous Amendments) Regulations 1994	S.I. 1994/2783	Regulation 6
The Meat Products (Hygiene) Regulations 1994	S.I. 1994/3082	Regulation 27(1)
The Fresh Meat (Hygiene and Inspection) Regulations 1995	S.I. 1995/539	Regulation 26(1)
The Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995	S.I. 1995/540	The reference in Schedule 23 to the Food Hygiene (Docks, Carriers, etc.) Regulations 1960