
STATUTORY INSTRUMENTS

1995 No. 3205

FOOD

**The Minced Meat and Meat Preparations
(Hygiene) Regulations 1995**

Made - - - - 8th December 1995
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**THE MINCED MEAT AND MEAT
PREPARATIONS (HYGIENE) REGULATIONS 1995**

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Status: This is the original version (as it was originally made).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 — Requirements for premises, other than independent premises, producing minced meat

1. As well as being licensed premises or premises approved under...
2. Staff engaged in the manual preparation of minced meat shall...

SCHEDULE 2 — Requirements for premises, other than independent premises, producing meat preparations

1. As well as being licensed premises or premises approved under...
2. Staff engaged in the manual preparation of meat preparations shall...

SCHEDULE 3 — Requirements for independent premises producing minced meat or meat preparations

1. As well as complying with the requirements of Schedule 1...
2. Staff engaged in the manual preparation of meat preparations shall...

SCHEDULE 4 — Conditions for the production of minced meat

1. Before mincing or cutting up, meat shall be examined and...
2. The following may not be used for the production of...
3. Not more than one hour shall elapse between the removal...
4. Where the one hour time limit described in paragraph 3...
5. Immediately after production minced meat shall be hygienically wrapped, packaged...
6. Minced meat shall not be deep-frozen more than once.

SCHEDULE 5 — Conditions for the production of meat preparations

1. The production of meat preparations shall take place in temperature...
2. Meat preparations shall— (a) immediately after production, be wrapped and...

SCHEDULE 6 — Supervision of production

1. Establishments shall be subject to supervision by an authorised officer...
2. The authorised officer shall have free access at all reasonable...
3. Inspection and monitoring of premises shall take place—

SCHEDULE 7 — Marking and labelling

1. The health mark shall correspond— (a) for minced meat and...
2. The health mark shall include the approval number allocated to...
3. Without prejudice to the Food Labelling Regulations 1995, in the...

4. In the case of minced meat, and meat preparations made...

SCHEDULE 8 — Wrapping and packaging

1. Wrapped minced meat or meat preparations shall be packaged save...
2. Minced meat and meat preparations shall be marked on the...
3. Packaging shall take place under satisfactory hygiene conditions and—
4. Packaging shall not be re-used for minced meat or meat...
5. Any minced meat or meat preparations wrapped in commercial portions...

SCHEDULE 9 — Storage

1. Minced meat and meat preparations shall be chilled immediately after...
2. Minced meat shall be stored at the appropriate temperatures indicated...
3. Meat preparations shall be stored at the appropriate temperatures indicated...
4. Minced meat and meat preparations shall be deep-frozen only on...
5. Minced meat and meat preparations shall not be stored with...

SCHEDULE 10 — Transport

1. Minced meat and meat preparations shall be dispatched in such...
2. Vehicles used to transport minced meat and, subject to paragraph...
3. Meat preparations produced in non-industrial premises may be transported from...
4. Where the minced meat or meat preparations were produced in...

SCHEDULE 11 — Sampling requirements and compositional and microbiological criteria for minced meat

1. Compositional criteria: Designations Fat content (%) Collagen content in meat...
2. Microbiological criteria: Lower Threshold (per g.) Upper Threshold (per g.)...
3. Microbiological tests shall be conducted— (a) on each day of...
4. The quality of the minced meat or meat analysed shall...
5. In the case of category (b) above, if the results...
6. Where in respect of any sample the results are at...
7. Where in respect of any sample the result of the...

SCHEDULE 12 — Health certificate for minced meat

SCHEDULE 13 — Sampling requirements and microbiological criteria for meat preparations

1. Table of microbiological criteria: Lower Threshold (per g.) Upper Threshold...
2. Microbiological tests shall be conducted at least once a week...
3. The quality of the meat preparations or meat analysed shall...
4. In the case of category (b) above, if the results...
5. Where in respect of any sample the result of the...

SCHEDULE 14 — Health certificate for meat preparations

Explanatory Note