SCHEDULE 6

OPERATION AND CONSTRUCTION OF FARMED GAME HANDLING FACILITIES AND FARMED GAME PROCESSING FACILITIES

PART II

GENERAL REQUIREMENTS APPLICABLE TO FARMED GAME PROCESSING FACILITIES

- **2.** Every room in which farmed game meat is produced, worked on, handled or stored and any area through which farmed game meat is transported shall have—
 - (a) floors and floor surfaces of impermeable, rot proof, non-slip and durable material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected; (such floors shall be laid in such a way as to facilitate the drainage of waste water);
 - (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraphs 1(p), (r), (s), (t), (u) and (v) above up to a height of not less than 3 metres or the full height of the room whichever is lower;
 - (ii) in any room used for the cooling or storage of farmed game meat, up to a height of not less than the usable storage height;
 - (iii) in any other rooms in which unpackaged farmed game meat is handled, up to a height of not less than 2 metres;
 - (c) rounded angles between floor and wall surfaces; save that in rooms of any premises in which only frozen farmed game meat is stored such angles need not be rounded;
 - (d) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
 - (e) a ceiling, or, where there is no ceiling the interior surfaces of the roof, which is so constructed and finished so as to minimise condensation, mould development, flaking and the lodgement of dirt, and to be kept in such good order, repair and condition as to enable it to be thoroughly cleansed;
 - (f) insulation materials which are rot proof and odourless;
 - (g) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature controlled chamber) including, where necessary, adequate means of steam extraction; (all ventilation systems shall at all times be kept in good working order); and
 - (h) adequate artificial lighting throughout the workrooms; which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux; save that all places where inspection of farmed game meat is normally carried out the overall intensity shall be not less than 540 lux.