

## SCHEDULE 5

Regulations 4(2)(a), 8(1)(d)

### CONSTRUCTION, LAYOUT AND EQUIPMENT OF LOW THROUGHPUT SLAUGHTERHOUSES AND LOW THROUGHPUT CUTTING PREMISES

#### PART I

##### GENERAL REQUIREMENTS

All low throughput slaughterhouses and low throughput cutting premises shall have—

1. in rooms where fresh meat is produced and worked on—

(a) waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water; the water shall be directed towards drains fitted with gratings and traps to prevent odours. However, in the case of rooms referred to in paragraph 10 below, a device with which water may easily be removed shall be sufficient;

(b) smooth, durable, impermeable walls, with a light-coloured, washable coating up to a height of at least two metres, or the height of the room, if lower. However, in the rooms referred to in paragraph 1 of Schedule 4 and provided they were built before 1st January 1994, the interior walls may be made of wood;

(c) doors in easily cleanable, rotproof and odourless material;

(d) insulation materials which are rotproof and odourless;

(e) adequate ventilation and, if necessary, extraction of steam; and

(f) adequate natural or artificial lighting which does not distort colours.

2.—(a) as near as possible to, or readily accessible to, the work stations, a sufficient number of facilities for cleaning hands and for cleaning tools with hot water. These facilities shall have hot and cold running water or water premixed to a suitable temperature for washing hands, cleaning products and hygienic means of drying hands;

(b) facilities in the same room or in an adjacent room for disinfecting tools, with hot water supplied at not less than 82°C.

3. adequate arrangements for protection against pests such as insects and rodents.

4.—(a) instruments and working equipment such as cutting tables, tables with detachable cutting surfaces, containers, conveyor belts and saws, made of corrosion-resistant material, not liable to taint meat and easy to clean and disinfect. Without prejudice to paragraph 1(b) above, no wood shall be used;

(b) corrosion-resistant fittings and equipment meeting hygiene requirements for—

(i) meat handling; and

(ii) storing meat, in such a way that neither the meat nor the containers come into direct contact with the floors or walls; and

(c) designated watertight non-corrodible containers, with lids and fasteners to prevent unauthorised persons from removing things from them, for keeping meat not intended for human consumption; such meat shall be removed or destroyed at the end of each working day.

5. refrigeration equipment to keep the internal temperature of the meat at the levels required by Schedule 12; such equipment to have a drainage system which minimises the risk of contamination of the meat. However neither requirement shall apply where meat is removed immediately from

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that low throughput slaughterhouse for delivery to cutting plants or butcher shops in its immediate vicinity and such transportation does not take more than one hour.

6. an adequate pressurised supply of potable water within the meaning of Directive 80/778/EEC. Non-potable water pipes shall be clearly distinguished from those used for potable water.

7. an adequate supply of hot potable water within the meaning of Directive 80/778/EEC.

8. an adequate system for the hygienic disposal of waste water.

9. at least one wash basin and flush lavatory. The latter shall not open directly onto the work rooms. The wash basin shall have hot and cold running water or water premixed to a suitable temperature, materials for cleaning hands and hygienic means of drying hands. The wash basin shall be near the lavatory.

10.—(a) storage facilities which, subject to sub-paragraph (b) below, satisfy the requirements of paragraphs 1(a), (b) and (c) above, where meat is stored in those premises;

(b) in place of the drain referred to in paragraph 1(a) such facilities may have a device, other than a drain, with which water may easily be removed.

## PART II

### LOW THROUGHPUT SLAUGHTERHOUSES – ADDITIONAL REQUIREMENTS

11.—(a) In addition to the general requirements contained in Part I of this Schedule, low throughput slaughterhouses shall have—

(i) a slaughter room large enough for stunning and bleeding on the one hand, and plucking and any scalding of birds or skinning of rabbits on the other, to be carried out in separate places;

(ii) an evisceration and preparation room which is large enough for evisceration to be carried out in a place sufficiently far from other work stations, or separated from them by a partition, so as to prevent contamination;

(b) notwithstanding sub-paragraph (a) of this paragraph, the room used for the slaughter of birds or rabbits may also be used for the evisceration and preparation of such birds or rabbits after such room has been cleaned thoroughly and disinfected after its use for each such operation, so as to minimise the risk of any contamination of meat.

## PART III

### LOW THROUGHPUT CUTTING PREMISES CARRYING OUT DELAYED EVISCERATION – ADDITIONAL REQUIREMENTS

12. In addition to the general requirements contained in Part I of this Schedule, low throughput cutting premises carrying out delayed evisceration shall meet the requirements contained in Schedule 3 to these Regulations save that, notwithstanding the requirement set out in paragraph 1 of Schedule 3, the room used for cutting up, boning and wrapping of birds may also be used for the evisceration and preparation of birds provided that the room has been cleaned thoroughly and disinfected following its use for each such operation, so as to minimise the risk of contamination of meat.