

SCHEDULE 7

Regulation 19

Derogations relating to low throughput establishments

PART 1

Requirements referred to in regulation 19(5)

1. The requirements are that —
 - (a) on 31st December 2005 the slaughterhouse was licensed as a low throughput slaughterhouse under the Fresh Meat (Hygiene and Inspection) Regulations 1995 ^{M1};
 - (b) the condition of meat derived from domestic ungulates slaughtered at the slaughterhouse is only rarely such that it is necessary to detain such meat after post-mortem inspection for further inspection by the official veterinarian;
 - (c) where such further inspection is considered necessary by the official veterinarian, the meat concerned is destroyed or is detained at an alternative detention facility in the locality of the slaughterhouse;
 - (d) when meat is transported from the slaughterhouse to the alternative detention facility referred to in paragraph (c), it shall be marked ‘detained meat’ and accompanied by a document that has been signed by the official veterinarian, declares that the meat is detained meat and contains the following information—
 - (i) name and address of slaughterhouse of origin;
 - (ii) name and address of alternative detention facility;
 - (iii) number of carcasses or cuts; and
 - (iv) species of animal; and
 - (e) no processing for human consumption of bovine animals that, in accordance with point 2 of Part I of Chapter A of Annex III to the EUTSE Regulation, require BSE testing at slaughter or of swine (domestic and farmed game), solipeds and other species susceptible to Trichinosis that, [^{F1}under Article 18(2) of Regulation 2017/625 as read with Article 31 of Regulation 2019/627, require that examination for Trichinella takes place in accordance with Article 2 of Regulation 2015/1375].

Textual Amendments

- F1** Words in Sch. 7 para. 1(e) substituted (14.12.2019) by [The Official Feed and Food Controls \(England\) \(Miscellaneous Amendments\) Regulations 2019 \(S.I. 2019/1476\)](#), regs. 1, **37**

Marginal Citations

- M1** [S.I. 1995/539](#), revoked by [S.I. 2005/2059](#).

2. For the purposes of this Part the “EU TSE Regulation” means Regulation (EC) No. 999/2001 of the European Parliament and of the Council laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies ^{M2}, as read with —

- (a) Commission Decision [2007/411/EC](#) prohibiting the placing on the market of products derived from bovine animals born or reared within the United Kingdom before 1 August 1996 for any purpose and exempting such animals from certain control and eradication measures laid down in Regulation (EC) No. 999/2001 and repealing Decision [2005/598/EC](#) ^{M3},

Changes to legislation: There are currently no known outstanding effects for the The Food Safety and Hygiene (England) Regulations 2013, SCHEDULE 7. (See end of Document for details)

- (b) Commission Decision [2007/453/EC](#) establishing the BSE status of Member States or third countries or regions thereof according to their BSE risk ^{M4}, and
- (c) Commission Decision [2009/719/EC](#) authorising certain Member States to revise their annual BSE monitoring programmes ^{M5}.

Marginal Citations

- M2** OJ No. L147, 31.5.2001, p.1. This instrument was last amended by Commission Regulation (EU) No. 630/2013 (OJ No. L179, 29.6.2013, p.60).
- M3** OJ No. L155, 15.6.2007, p.74.
- M4** OJ No. L 172, 30.6.2007, p. 84. This instrument was last amended by Commission Implementing Decision 2012/489/EU (OJ No. L231, 28.8.2012, p.13).
- M5** OJ L 256, 29.9.2009, p. 35. This instrument was last amended by Commission Implementing Decision 2013/76/EU (OJ No. L35, 6.2.2013, p.6).

PART 2

Requirements referred to in regulation 19(6)

1. The requirements are that —
 - (a) on 31st December 2005 the slaughterhouse was licensed as a low throughput slaughterhouse under the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995 ^{M6};
 - (b) the condition of meat derived from poultry or lagomorphs slaughtered at the slaughterhouse is only rarely such that it is necessary to detain such meat after post-mortem inspection for further inspection by the official veterinarian;
 - (c) where such further inspection is considered necessary by the official veterinarian, the meat concerned is destroyed or is detained at an alternative detention facility in the locality of the slaughterhouse; and
 - (d) when meat is transported from the slaughterhouse to the alternative detention facility referred to in paragraph (c), it shall be marked ‘detained meat’ and accompanied by a document that has been signed by the official veterinarian, declares that the meat is detained meat and contains the following information —
 - (i) name and address of slaughterhouse of origin;
 - (ii) name and address of alternative detention facility;
 - (iii) number of carcasses or cuts; and
 - (iv) species of animal.

Marginal Citations

- M6** [S.I. 1995/540](#), revoked by [S.I. 2005/2059](#).

PART 3

Requirements referred to in regulation 19(7)

1. The requirements are that —
 - (a) on 31st December 2005 the slaughterhouse was licensed as a low throughput slaughterhouse under the Fresh Meat (Hygiene and Inspection) Regulations 1995;
 - (b) the food business operator at the slaughterhouse only accepts domestic ungulates that have been transported direct from the holding of origin or from a market;
 - (c) the food business operator responsible for transporting the domestic ungulates undertakes in writing to the food business operator at the slaughterhouse that he will ensure that the means of transport are cleaned and, if necessary, disinfected after emptying;
 - (d) the food business operator at the slaughterhouse retains the undertaking referred to in paragraph (c) for one year; and
 - (e) the food business operator at the slaughterhouse acknowledges to the official veterinarian that he may be required under animal health rules to cease operating at the slaughterhouse in the event of an animal disease outbreak.

PART 4

Requirements referred to in regulation 19(8)

1. The requirements are that —
 - (a) on 31st December 2005 the slaughterhouse was licensed as a low throughput slaughterhouse under the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995;
 - (b) the food business operator at the holding of origin of the poultry or lagomorphs transports them from that holding direct to the slaughterhouse and undertakes in writing to the food business operator at the slaughterhouse that he will ensure that the means of transport are cleaned and, if necessary, disinfected after emptying;
 - (c) the food business operator at the slaughterhouse retains the undertaking referred to in paragraph (b) for one year; and
 - (d) the food business operator at the slaughterhouse acknowledges to the official veterinarian that he may be required under animal health rules to cease operating at the slaughterhouse in the event of an animal disease outbreak.

Changes to legislation:

There are currently no known outstanding effects for the The Food Safety and Hygiene (England) Regulations 2013, SCHEDULE 7.