

SCHEDULE 2

Regulation 2(5)

SCHEDULES INSERTED AFTER SCHEDULE 3 TO THE
FOOD HYGIENE (SCOTLAND) REGULATIONS 2006

“SCHEDULE 3A

Regulation 17(5)

REQUIREMENTS REFERRED TO IN REGULATION 17(5)

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⁽¹⁾;
- (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 Community TSE Regulation, require BSE testing at slaughter or of swine (domestic and farmed game), solipeds and other species susceptible to Trichinosis that, under Article 5 of Regulation 854/2004 as read with point 1 of Part C of Chapter IX of Section IV of Annex I to that Regulation, require examination for Trichinosis takes place at the slaughterhouse.

For the purposes of this Schedule the “Community 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⁽²⁾ as last amended by Regulation (EC) No. 220/2009 of the European Parliament and of the Council amending Regulation (EC) No. 999/2001 laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies, as regards the implementing powers conferred on the Commission⁽³⁾ and as read with—

- (i) 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 1st 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⁽⁴⁾;

(1) S.I. 1995/539, revoked as regards Scotland by S.S.I. 2005/505.

(2) O.J. No. L147, 31.5.2001, p.1.

(3) O.J. No. L87, 31.3.2009, p.155.

(4) O.J. No. L155, 15.6.2007, p.74.

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

- (ii) Commission Decision [2007/453/EC](#) establishing the BSE status of Member States or third countries or regions thereof according to their BSE risk⁽⁵⁾; and
- (iii) Commission Decision [2009/719/EC](#) authorising certain Member States to revise their annual BSE monitoring programmes⁽⁶⁾ as amended by Commission Decision 2010/66/EU amending Decision [2009/719/EC](#) authorising certain Member States to revise their annual BSE monitoring programmes⁽⁷⁾.

SCHEDULE 3B

Regulation 17(6)

REQUIREMENTS REFERRED TO IN REGULATION 17(6)

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⁽⁸⁾;
- (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.

SCHEDULE 3C

Regulation 17(7)

REQUIREMENTS REFERRED TO IN REGULATION 17(7)

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;

⁽⁵⁾ OJ No. L172, 30.6.2007, p.84.

⁽⁶⁾ OJ No. L256, 29.9.2009, p.35.

⁽⁷⁾ OJ No. L35, 6.2.2010, p.21.

⁽⁸⁾ S.I. 1995/540, revoked by S.S.I. 2005/505.

- (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.

SCHEDULE 3D

Regulation 17(8)

REQUIREMENTS REFERRED TO IN REGULATION 17(8)

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.”