

## SCHEDULE 1

Article 5 and 6

### PART I

- (a) All bovine animals, pigs, goats, sheep, solipeds, poultry and all other animals kept for agricultural production, which have died or been killed on the farm but were not slaughtered for human consumption, including stillborn and unborn animals;
- (b) dead animals not referred to in paragraph (a) but which are designated by the Minister by notice in writing to the person in charge of the dead animals or by such other means as the Minister thinks fit;
- (c) animals other than those slaughtered for human consumption, which are killed in the context of disease control measures either on the farm or in any other place designated by the Minister;
- (d) animal by-products including blood originating from animals which show, during the veterinary inspection carried out at the time of slaughtering, signs of diseases communicable to man or other animals;
- (e) with the exception of hides, skins, hooves, feathers, wool, horns, hair, blood and similar products, all those parts of animals slaughtered in the normal way which are not presented for post mortem inspection;
- (f) all meat, poultrymeat, fish, game and foodstuffs of animal origin which are spoiled in such a way as to present a risk to human and animal health;
- (g) animals, fresh meat, poultrymeat, fish, game and meat and milk products, imported from any country other than a member State which fail to comply with the veterinary requirements for their importation into the Community, unless they are re-exported or their import is accepted under restriction laid down in Community provisions;
- (h) farm animals which have died in transit other than those slaughtered for reasons of welfare;
- (i) animal by-products containing residues of substances which may pose a danger to human or animal health; milk, meat or products of animal origin rendered unfit for human consumption by the presence of such residues;
- (j) fish which show clinical signs of diseases communicable to man or to fish.

### PART II

- (a) Animal by-products other than those covered in Part I of this Schedule,
- (b) products excepted from Schedule 1 Part I paragraph (e), (namely hides, skins, hooves, feathers, wool, horns, hair, blood and similar products) when used in the manufacture of feedingstuffs;
- (c) fish caught in the open sea for the purposes of fishmeal production;
- (d) fresh fish offal from plants manufacturing fish products for human consumption. 1

## SCHEDULE 2

Article 7

1. Any animal by-product must be collected and transported in suitable containers or vehicles in such a way as to prevent leakage. The containers or vehicles must be adequately covered.

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2. Vehicles, tarpaulin or other covers and reusable containers must be maintained in a clean condition.

3. Any person consigning any animal by-product described in Schedule 1 Part I to a permitted place of disposal for such a by-product must keep a record of each consignment and must ensure that identifying documentation accompanies the by-product during its transport. Such records and documentation must be retained by the consigner and consignee for two years and must show:

- (a) the date on which the by-product was removed;
- (b) the quantity, description and source of the by-product;
- (c) the destination to which it was delivered;
- (d) the name of the haulier who transported it.

4. Premises where any animal by-product described in Schedule 1 Part I is rendered must keep records of incoming consignments of such a by-product. The records must be retained for a period of two years and must show:

- (a) the date on which the by-product arrived;
- (b) the source, quantity and description of the by-product.

5. Knackers yards and premises registered under article 10 must keep records of incoming consignments of the by-products described in Schedule 1 Parts I and II. The records must be retained for a period of two years and must show:

- (a) the date on which the by-product arrived;
- (b) the source, quantity and description of the by-product;
- (c) the use to which the by-product was put.

6. Where meat, dairy and fish products not intended for human consumption and derived from animals or fish, the meat or milk of which has been approved for human consumption are transported directly in bulk to approved premises, the information on the origin, name and nature of the animal by-products and the words “not for human consumption” must also be indicated on a label attached to the container, cartons or other packaging material in letters at least 2 cm high.

## SCHEDULE 3

Article 8(2)

### **Particulars to be notified to the Minister for the purposes of Article 8**

- (i) The business name, if any.
- (ii) The name and address of the person who carries on the business.
- (iii) The address and telephone number of the business.
- (iv) The address of each premises at which animal by-products are rendered in the course of the business.
- (v) The description of the animal by-products rendered (specifying whether they are Schedule 1 Part I or Part II material).
- (vi) The source of animal by-products rendered.
- (vii) The description of the rendered material produced.
- (viii) Whether rendered material is intended for incorporation in animal feeding stuffs.

## SCHEDULE 4

Article 8(3)

### PART I

#### *Section A*

*Requirements to be met by premises where animal by-products described in Schedule 1 Part I are rendered.*

1. Premises and facilities must meet at least the following requirements:
  - (a) the premises must be adequately separated from the public highway and other premises. Notwithstanding this they may occupy the same building as a slaughterhouse provided that they are in a completely separate part of the building; unauthorised persons and animals shall have no access to the premises;
  - (b) the premises must have a clean and an unclean section, adequately separated. The unclean section must have a covered place to receive the material for rendering and must be constructed in such a way that it is easy to clean and disinfect. Floors must be laid in such a way as to facilitate the draining of liquids. The premises must have adequate lavatories, changing rooms and washbasins for staff;  
in the unclean section, where appropriate, there must be adequate facilities for deskinning or de-hairing of animals and a storage room for hides;
  - (c) the premises must have sufficient capacity and hot water and steam production for the rendering of material in accordance with Section B of Part I of this Schedule;
  - (d) the unclean section must, if appropriate, contain equipment to reduce the size of material for rendering and equipment for loading the crushed material into the rendering unit;
  - (e) a closed rendering installation is required in which the material must be rendered in accordance with Section B of Part I of this Schedule. Where heat treatment is required, this installation must be equipped with:
    - measuring equipment to check temperature and, if necessary, pressure at critical points;
    - recording devices to record continuously the results of measurements;
    - an adequate safety system to prevent insufficient heating;
  - (f) to prevent recontamination of the finished rendered material by incoming raw material, there must be clear separation between the area of the premises where the incoming raw material is unloaded and rendered and the areas set aside for further processing of the heated material and the storage of the finished rendered product.
2. The premises must have adequate facilities for cleaning and disinfecting the containers or receptacles in which unrendered material is received and the vehicles—other than ships—in which it is transported.
3. Adequate facilities must be provided for disinfecting the wheels, immediately before their departure, of vehicles transporting animal by-products or leaving the unclean section of the premises.
4. A waste water disposal system meeting hygiene requirements is required for the premises.
5. The premises must either have their own laboratory or make use of the services of a laboratory equipped to carry out the necessary tests and in particular to check conformity with Section C of Part I of this Schedule.

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## Section B

### *Hygiene requirements relating to operating the rendering plant.*

1. Animal by-products must be rendered as soon as possible after arrival and shall be stored properly until rendered.
2. Containers, receptacles and vehicles used for the transport of unrendered material must be cleaned, washed and disinfected after each use.
3. Persons must not enter the clean section from the unclean section without changing their working clothes and footwear or without disinfecting the latter. Equipment and utensils shall not be taken from the unclean section into the clean section. 1373.09
4. Waste water originating in the unclean section must be treated to ensure that no pathogens remain.
5. Preventative measures against birds, rodents, insects or other vermin must be taken systematically.
6. Rendering must be carried out either:
  - (i) so that
    - (a) material must be heated to a core temperature of at least 133°C for 20 minutes at a pressure of 3 bar. The particle size of the raw material prior to processing must be reduced to at least 50 mm by means of a prebreaker or grinder;
    - (b) recording thermographs must be provided at the critical points of the heating process to monitor the heat treatment; or
  - (ii) using any of the systems of heat treatment described in Commission Decision [92/562/EEC\(1\)](#) subject to the conditions contained in that Decision.
7. Installations and equipment must be kept in a good state of repair and measuring equipment must be calibrated at regular intervals.
8. The finished products must be handled and stored at the premises in such a way as to preclude recontamination.
9. Hides must be salted using sodium chloride.

## Section C

### *Requirements concerning the products after rendering.*

1. Samples of the finished products, taken directly after heat treatment, must be free from heatresistant pathogenic bacteria spores (*Clostridium perfringens* absent in 1g of the products).
2. Samples of the final products taken during or upon withdrawal from storage at the premises must comply with the following standards:

Salmonella	Absence in 25g: n=5, c=0, m=0, M=0
Enterobacteriaceae:	n=5, c=2, m=10, M=3×10 <sup>2</sup> in 1g,

where

n= number of units comprising the sample;

(1) OJNo. L359, 9.12.92, p.23.

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m= threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all sample units does not exceed m;

M= maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more sample units is M or more;

c= number of sample units the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other sample units is m or less.

## PART II

### Section A

*Requirements to be met by premises where animal by-products described in Schedule 1 Part II are rendered.*

1. Premises and facilities must meet at least the following requirements
  - (a) the premises must be adequately separated from the public highway and other premises such as slaughterhouses. Unauthorised persons and animals shall have no access to the premises;
  - (b) the premises must have a clean and an unclean section, adequately separated. The unclean section must have a covered place to receive the material for rendering and must be constructed in such a way that it is easy to clean and disinfect. Floors must be laid in such a way as to facilitate the draining of liquids. The premises must have adequate lavatories, changing rooms and washbasins for staff;  
in the unclean section, where appropriate, there must be adequate facilities for deskinning or de-hairing of animals and a storage room for hides;
  - (c) the premises must have sufficient capacity and hot water and steam production for the rendering of material in accordance with Section B of Part II of this Schedule;
  - (d) the unclean section must, if appropriate, contain equipment to reduce the size of material for rendering and equipment for loading the crushed material into the processing unit;
  - (e) a closed rendering installation is required in which the material must be rendered in accordance with Section B of Part II of this Schedule. Where heat treatment is required, this installation must be equipped with:
    - measuring equipment to check temperature and, if necessary, pressure at critical points;
    - recording devices to record continuously the results of measurements;
    - an adequate safety system to prevent insufficient heating;
  - (f) to prevent recontamination of the finished rendered material by incoming raw material, there must be clear separation between the area of the premises where the incoming raw material is unloaded and rendered and the areas set aside for further processing of the heated material and the storage of the finished rendered product.
2. The premises must have adequate facilities for cleaning and disinfecting the containers or receptacles in which unrendered material is received and the vehicles—other than ships—in which it is transported.
3. A waste water disposal system meeting hygiene requirements is required for the rendering plant.

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4. Premises must either have their own laboratory or make use of the services of a laboratory equipped to carry out the necessary tests and in particular to check conformity with Section C of Part II of this Schedule.

*Section B*

*Hygiene requirements relating to operating the rendering plant.*

1. Animal by-products must be rendered as soon as possible after arrival and shall be stored properly until rendered.
2. Containers, receptacles and vehicles used for the transport of unrendered material must be cleaned, washed and disinfected after each use.
3. Persons must not enter the clean section from the unclean section without changing their working clothes and footwear or without disinfecting the latter. Equipment and utensils shall not be taken from the unclean section into the clean section.
4. Waste water originating in the unclean section must be treated to ensure that no pathogens remain.
5. Preventative measures against birds, rodents, insects or other vermin must be taken systematically.
6. Installations and equipment must be kept in a good state of repair and measuring equipment must be calibrated at regular intervals.
7. The finished products must be handled and stored at the rendering plant in such a way as to preclude recontamination.
8. Hides must be salted using sodium chloride.

*Section C*

*Requirements concerning the products after rendering.*

1. Samples of the final products taken during or upon withdrawal from storage at the premises must comply with the following standards:

Salmonella:	Absence in 25g: n=5, c=0, m=0, M=0
Enterobacteriaceae:	n=5, c=2, m=10, M=3×10 <sup>2</sup> in 1g,

where

- n= number of units comprising the sample;
- m= threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all sample units does not exceed m;
- M= maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more sample units is M or more;
- c= number of sample units the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other sample units is m or less.

## SCHEDULE 5

Articles 9(5) and 10(5)

*Particulars to be notified to the appropriate Minister for the purposes of Articles 9 and 10.*

1. The business name, if any.
2. The name and address of the person who carries on the business.
3. The address and telephone number of the business.
4. The address of each premises at which animal by-products are handled.
5. The description of the business.
6. The source of the animal by-products handled and the use to which they are put.

## SCHEDULE 6

Article 9(6)

### FURTHER REGISTRATION REQUIREMENTS

*Premises described in article 9(1):*

- (a) must have adequate facilities for storing and treating the animal by-products in complete safety;
- (b) must have adequate facilities for destroying unused raw animal by-products remaining after the production of petfood, technical or pharmaceutical products, or they must send them to an approved rendering plant or to an incinerator;
- (c) must have adequate facilities available to destroy waste arising during the production process which is unsuitable on grounds of animal or public health for inclusion in other animal food. These facilities must include incineration or burial. 1373.12