

SCHEDULE 1

Regulation 2

Disease legislation

^{F1}1. [^{F2}The Diseases of Swine Regulations 2014]

Textual Amendments

- F1** References in Sch. 1 omitted (14.8.2014) by [The Diseases of Swine Regulations 2014 \(S.I. 2014/1894\)](#), regs. 1(1)(c), **43(5)(b)** (with reg. 4(1))
- F2** Words in Sch. 1 para. 1 inserted (14.8.2014) by [The Diseases of Swine Regulations 2014 \(S.I. 2014/1894\)](#), regs. 1(1)(c), **43(5)(b)** (with reg. 4(1))

2. The Cattle Plague Order 1928(1)

^{F1}3.

Textual Amendments

- F1** References in Sch. 1 omitted (14.8.2014) by [The Diseases of Swine Regulations 2014 \(S.I. 2014/1894\)](#), regs. 1(1)(c), **43(5)(b)** (with reg. 4(1))

4. The Movement of Animals (Restrictions) (England) Order 2002(2)

^{F1}5.

Textual Amendments

- F1** References in Sch. 1 omitted (14.8.2014) by [The Diseases of Swine Regulations 2014 \(S.I. 2014/1894\)](#), regs. 1(1)(c), **43(5)(b)** (with reg. 4(1))

6. Diseases of Poultry (England) Order 2003

SCHEDULE 2

Regulation 2

Approved meat treatments

<i>Meat treatment</i>	<i>Diseases against which the treatment is effective</i>
(a) Heat treatment in a hermetically sealed container with an F value of 3 or more (where F is the killing effect on bacterial spores: an F value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121°C in three minutes with instantaneous heating and chilling)	All diseases

(1) [SR&O 1928/206.](#)
 (2) [S.I. 2002/3229.](#)

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the The Products of Animal Origin (Disease Control) (England) Regulations 2008. (See end of Document for details)

<i>Meat treatment</i>	<i>Diseases against which the treatment is effective</i>
(b) Heat treatment at a minimum temperature of 70°C which must be reached throughout the meat	All diseases except African swine fever
(c) Heat treatment at a minimum temperature of 80°C which must be reached throughout the meat	All diseases
(d) Heat treatment in a hermetically sealed container to at least 60°C for a minimum of 4 hours during which time the core temperature must be at least 70°C for 30 minutes	All diseases except Newcastle disease
(e) Natural fermentation and maturation of not less than nine months for boneless meat resulting in the following characteristics: a Water Activity (Aw) value of not more than 0.93 or a pH value of not more than 6	All diseases except sheep and goat plague and Newcastle disease
(f) Natural fermentation as in (e) but with the bone still in the meat	Classical swine fever and swine vesicular disease
(g) Treatment of hams and loins involving natural fermentation and maturation for at least 190 days for hams and 140 days for loins	African swine fever
(h) Heat treatment ensuring a core temperature of at least 65°C is reached for the time necessary to achieve a pasteurisation value (pv) equal to or more than 40	Sheep and goat plague

SCHEDULE 3

Regulation 13

Special identification mark

1. Restricted meat from animals must be marked with an identification mark which is—
 - (a) a diagonal cross, superimposed on the health mark or identification mark applied under article 5 of Regulation (EC) No 853/2004 of the European Parliament and of the Council laying down specific hygiene rules for food of animal origin⁽³⁾..., or
 - (b) a single oval stamp, 6.5 cm wide and 4.5 cm high, upon which the following information is legible:
 - (i) on the upper part, the letters UK;
 - (ii) in the centre, the approval number of the establishment;
 - ^{F4}(iii)
 - (iv) two straight lines crossing at the centre of the stamp in such a way that the information is not obscured;

⁽³⁾ OJ No L 226, 25.6.2004, p 22.

(v) information which identifies the veterinarian who inspected the meat.

Textual Amendments

- F3** Words in Sch. 3 para. 1(a) omitted (1.6.2018) by virtue of [The Environment, Food and Rural Affairs \(Miscellaneous Amendments\) \(England\) Regulations 2018 \(S.I. 2018/575\)](#), regs. 1(2), **41(a)**
- F4** Sch. 3 para. 1(b)(iii) omitted (31.12.2020) by virtue of [The Exotic Disease \(Amendment\) \(England\) \(EU Exit\) Regulations 2018 \(S.I. 2018/1406\)](#), regs. 1, **8(3)**; 2020 c. 1, Sch. 5 para. 1(1)

2. If the single oval stamp referred to in paragraph (1)(b) is used—
 - (a) the letters must be at least 0.8 cm high;
 - (b) the figures must be at least 1 cm high; and
 - (c) the application of the mark must be supervised by an officer of the Meat Hygiene Service.
3. Restricted meat from poultry must be marked with an identification mark which is—
 - ^{F5}(a)
 - (b) the mark described in the Annex to Commission Decision [2007/118/EC](#) laying down detailed rules in relation to an alternative identification mark pursuant to Council Directive [2002/99/EC](#)(4).

Textual Amendments

- F5** Sch. 3 para. 3(a) omitted (1.6.2018) by virtue of [The Environment, Food and Rural Affairs \(Miscellaneous Amendments\) \(England\) Regulations 2018 \(S.I. 2018/575\)](#), regs. 1(2), **41(b)**

[^{F6}**3A.** Seropositive pig meat must contain an identification mark such that the numbering and lettering are set within a circle which is legible, indelible with characters that are decipherable and include the capital letters “UK” followed by the approval number of the establishment.]

Textual Amendments

- F6** Sch. 3 para. 3A inserted (30.6.2009) by [Products of Animal Origin \(Disease Control\) \(England\) \(Amendment\) Regulations 2009 \(S.I. 2009/1297\)](#), regs. 1, **12**

4. The identification mark may be applied according to the methods in paragraphs 9, 10, 11 and 13 of section 1(C) of Annex II to Regulation EC No 853/2004 laying down specific hygiene rules for food of animal origin(5).

5. The “Meat Hygiene Service” is the body of that name which is an executive agency of the Food Standards Agency.

(4) OJ No L 51, 20.02.2007, p 19.
(5) OJ No L 226, 25.06.2004, p 22.

Status:

Point in time view as at 31/12/2020.

Changes to legislation:

There are currently no known outstanding effects for the The Products of Animal Origin (Disease Control) (England) Regulations 2008.