

1977 No. 165

## EUROPEAN COMMUNITIES

## POULTRY MEAT

**European Communities Poultry Meat (Hygiene) Regulations  
(Northern Ireland) 1977**

*Made* . . . . . 8th June 1977

*Coming into operation* . . . . . 18th July 1977

## ARRANGEMENT OF REGULATIONS

*Regulation*

- 1 Citation and commencement.
- 2 Interpretation.
- 3 Sale of poultry meat.
- 4 Exemptions.
- 5 Health marking.
- 6 Poultry and poultry meat unfit for human consumption.
- 7 Poultry and poultry meat unfit for human consumption.
- 8 Poultry and poultry meat unfit for human consumption.
- 9 Power to detain poultry or poultry meat.
- 10 Power to remove carcasses.
- 11 Slaughterhouses and cutting premises to be licensed
- 12 Application for licences.
- 13 Licences.
- 14 Licences.
- 15 Cancellation of licences.
- 16 Notification of refusal or cancellation of licence.
- 17 Appeals.
- 18 Right to continue to use premises pending appeal.
- 19 Temporary continuance of licence on death.
- 20 Record of licence.
- 21 Information to be supplied to the Department.
- 22 Charges by the Department.
- 23 Charges by the Department.
- 24 Inspection by the Department and by district councils.
- 25 Powers of entry.
- 26 Obstruction.
- 27 Offences.
- 28 Offences.
- 29 Penalties.
- 30 Administration and enforcement.
- 31 Application of provisions of Food and Drugs Act (Northern Ireland), 1958.

## SCHEDULES

- Schedule 1. Requirements applicable to occupiers of slaughterhouses.  
 Schedule 2. Requirements applicable to occupiers of cutting premises.  
 Schedule 3. Hygiene requirements in relation to staff, premises, equipment and implements in establishments applicable to persons who engage in the handling of poultry meat and to occupiers.  
 Schedule 4. Slaughter hygiene and evisceration requirements applicable to occupiers and to persons engaged in the handling of poultry meat.  
 Schedule 5. Ante-mortem health inspection. Requirements applicable to official veterinary surgeons.  
 Schedule 6. Post-mortem health inspection. Requirements applicable to official veterinary surgeons.  
 Schedule 7. Poultry meat intended for cutting or boning. Requirements applicable to occupiers of cutting premises.  
 Schedule 8. Health control of poultry meat in cutting premises.  
 Schedule 9. Health marking.  
 Schedule 10. Storage of poultry meat. Requirements applicable to occupiers or persons responsible for the control or management of establishments and separate stores.  
 Schedule 11. Wrapping and packaging. Requirements applicable to occupiers or persons responsible for the control or management of slaughterhouses and cutting premises.  
 Schedule 12. Transport. Requirements applicable to occupiers or persons responsible for the control or management of transport.  
 Schedule 13. Requirements relating to inspectors.  
 Schedule 14. Model health certificate for poultry transported from the holding to the slaughterhouse.  
 Schedule 15. Forms of (a) application for grant of licence (b) licence.

The Department of Agriculture, being a department designated by the European Communities (Designation) Order 1972(a) for the purposes of section 2(2) of the European Communities Act 1972(b) in relation to the common agricultural policy of the European Economic Community, in exercise of the powers conferred on it by that section and section 56 of the Finance Act 1973(c) and of all other powers enabling it in that behalf, and with the consent of the Department of Finance with regard to fees or other charges, hereby makes the following regulations:

*Citation and commencement*

1. These regulations may be cited as the European Communities Poultry Meat (Hygiene) Regulations (Northern Ireland) 1977 and shall come into operation on 18th July 1977.

*Interpretation*

- 2.—(1) In these regulations unless the context otherwise requires—  
 “ante-mortem health inspection” means inspection of live poultry in accordance with the requirements of regulation 24 and Schedule 5;  
 “authorised officer” means any person authorised to carry out the duties specified in regulation 25;

(a) S.I. 1972/1811 (1972 III, p. 5216)  
 (b) 1972 c. 68

(c) 1973 c. 51

- “carcase” means the whole body after bleeding, plucking and evisceration save that the removal of the kidneys, legs at the tarsus or the head shall be optional;
- “cutting premises” means premises used for the purpose of cutting or boning poultry meat intended for sale for human consumption, which is not subject to any preservation process on those premises other than chilling or freezing but shall not include any premises used for the purpose of catering or sales by retail;
- “Department” means the Department of Agriculture for Northern Ireland;
- “disinfect” means to apply hygienically satisfactory chemical or physical agents or processes with the intention of eliminating micro-organisms;
- “district council” means a council established under the Local Government Act (Northern Ireland) 1972(d);
- “establishment” means a slaughterhouse or cutting premises which has been licensed in accordance with regulation 14 or which has been exempted in accordance with regulation 4;
- “final consumer” means a person who buys poultry meat for consumption on his own premises or on premises under his management or control;
- “fresh” as applied to poultry meat includes poultry meat which has been chilled or frozen;
- “health marking” means a mark made by or under the supervision of an official veterinary surgeon in accordance with regulation 5 and of a kind and in the manner set out in Schedule 9;
- “inspector” means a person qualified in accordance with the requirements set out in Schedule 13 and acceptable to the Department to assist the official veterinary surgeon;
- “licence” means a licence granted under regulation 14 authorising the use of any premises as a slaughterhouse or cutting premises;
- “locality” means the area within the boundary of a district council;
- “Member State” means any country of the European Economic Community;
- “national rules” means transferred provision made in respect of Northern Ireland;
- “occupier” means any person carrying on the business of a slaughterhouse, cutting premises or store either together or separately;
- “offal” means poultry meat other than that of the carcase even if naturally connected to the carcase, as well as the head and feet, where these are presented separately from the carcase;
- “official veterinary surgeon” means a veterinary surgeon designated by the Department;
- “poultry” means domestic fowls, turkeys, guinea fowls, ducks and geese;
- “poultry meat” means the flesh or other edible part of poultry;
- “post-mortem health inspection” means inspection of slaughtered poultry in the slaughterhouse in accordance with the requirements of regulation 24 and Schedule 6 immediately after slaughter;
- “producer” means a person who sells poultry meat derived from poultry which he has kept alive on his premises for at least 21 days prior to slaughter;
- “sanitary convenience” means a water closet, or other flush sanitary convenience;

- “sell” includes offer or expose for sale or have in possession for sale;
- “slaughterhouse” means a place for slaughtering poultry whose flesh is intended for sale for human consumption, and includes any place available in connection therewith for the confinement of poultry while awaiting slaughter there or for keeping, or subjecting to any treatment or process, products of the slaughtering of poultry there, but does not include any place available in connection with a slaughterhouse and used solely for the manufacture of poultry meat products or for the storage of poultry meat used in such manufacture;
- “store” means premises where poultry meat is kept but shall not include any place where poultry meat is displayed for sale;
- “third country” means any country other than a Member State;
- “transport” means the carriage of poultry meat from an establishment or store;
- “viscera” means the contents of the thoracic, abdominal and pelvic cavities, and includes the trachea, oesophagus and where appropriate crop;
- “wrapping” means material which comes into direct contact with the poultry meat that it surrounds but does not include cartons or similar packages used to contain a number of unwrapped carcasses or a quantity of wrapped poultry meat.

(2) The Interpretation Act (Northern Ireland) 1954(e) shall apply to these regulations as it applies to a Measure of the Northern Ireland Assembly.

#### *Sale of poultry meat*

3.—(1) Subject to the exemptions specified in regulation 4 no person shall sell or prepare for sale for human consumption any fresh poultry meat unless—

(a) in the case of carcasses and offal:—

- (i) it has been obtained from a slaughterhouse which has been licensed by the Department for this purpose in accordance with the requirements of regulation 14 and is supervised in accordance with regulation 24;
- (ii) it comes from poultry which has been subject to an ante-mortem health inspection;
- (iii) it has been prepared under hygienic conditions in accordance with the requirements of Schedule 4;
- (iv) it has been subject to a post-mortem health inspection;
- (v) it has been given a health marking in accordance with the requirements of Schedule 9;
- (vi) if it is stored after post-mortem health inspection, this has been done in accordance with the requirements of Schedule 10 in establishments or in separate stores which have been approved by the Department and which, except as provided in regulation 4(3), are under the supervision of an official veterinary surgeon;

Provided that this shall not apply to storage operations carried on in premises or in rooms adjoining premises from which carcasses or offal are supplied direct to the final consumer;

- (vii) if it is packed, this has been done under hygienic conditions in accordance with the requirements of Schedule 11:

Provided that this shall not apply to carcasses or offal not packed individually brought for packing into premises or rooms adjoining premises from which the carcasses or offal are supplied direct to the final consumer; and

- (viii) if it is transported, this has been done under hygienic conditions in accordance with the requirements of Schedule 12:

Provided that the provisions of this sub-paragraph shall not apply to poultry meat which is supplied by the producer of that poultry meat direct to the final consumer otherwise than by itinerant sale, sale by mail order, or sale at a market; and to the supply of poultry meat by the producer thereof, in his own or a neighbouring locality, either direct to the final consumer at markets or to retailers with a view to direct sale to the final consumer; and to poultry meat supplied by the producer thereof in the form of the whole body of any poultry slaughtered and plucked without the use of water on that producer's premises and bearing on or attached to each such body the producer's name and the address of the premises where such poultry was slaughtered and plucked.

(b) in the case of parts of carcasses or boned poultry meat:—

- (i) it has been obtained from cutting premises which have been licensed by the Department, or where appropriate by a district council, for this purpose in accordance with the requirements of regulation 14 and are supervised in accordance with regulation 24;
- (ii) it has been cut and obtained in accordance with the requirements of Schedule 7;

(iii) it comes—

(aa) from poultry meat originating from poultry slaughtered in Northern Ireland in accordance with the provisions of these regulations;

(bb) from poultry meat originating from poultry slaughtered in another Member State in accordance with Community requirements; or

(cc) from poultry meat imported from third countries in accordance with Community requirements; and

in the case of (bb) and (cc) it has been imported into Northern Ireland in accordance with national rules relating to animal health where no Community provisions relating to animal health exist;

- (iv) if it is stored, this has been done in accordance with the requirements of Schedule 10 in establishments or in separate stores which have been approved by the Department and which, except as provided in regulation 4(3), are under the supervision of an official veterinary surgeon:

Provided that this shall not apply to storage operations carried out on cutting premises or in rooms adjoining cutting premises from which parts of carcasses or boned poultry meat are supplied direct to the final consumer;

- (v) it has been subjected to supervision in accordance with the requirements of Schedule 8 except as provided in regulation 4(3);
- (vi) without prejudice to regulation 5 it has been given a health marking in accordance with the requirements of Schedule 9;
- (vii) if it is packed, this has been done under hygienic conditions in accordance with the requirements of Schedule 11; and

(viii) if it is transported, this has been done under hygienic conditions in accordance with the requirements of Schedule 12:

Provided that the provisions of this sub-paragraph shall not apply to poultry meat whether or not packed when the cutting and boning operations are carried out on the premises or an adjacent premises from which the poultry meat is supplied direct to the final consumer.

(2) No person shall sell or prepare for sale as fresh poultry meat, poultry meat which has been—

(a) treated with hydrogen-peroxide or other bleaching substances or with any natural or artificial colouring matter; or

(b) treated with antibiotics, preservatives, or tenderisers.

(3) Without prejudice to regulations 6(4) and 11 while any of the exemptions specified in regulation 4 remain in operation it shall not be an offence to sell any poultry meat for human consumption in Northern Ireland if it does not bear the health marking provided for in regulation 5 and Schedule 9.

(4) Nothing in this regulation shall prohibit the sale or preparation for sale of poultry meat brought into Northern Ireland from any other part of the United Kingdom which has been slaughtered, cut up or otherwise prepared in accordance with the requirements as to poultry meat hygiene for the time being in force in that part of the United Kingdom, nor the cutting or boning of such poultry meat:

Provided that all such poultry meat has been brought into Northern Ireland in accordance with national rules relating to animal health where no Community provisions relating to animal health exist and that in carrying out any cutting or boning, the requirements of sub-paragraph (1)(b) other than sub-paragraph (1)(b)(iii) are complied with.

(5) Subject to the provisions of regulation 5 nothing in this regulation shall prohibit the sale or preparation for sale in Northern Ireland of poultry meat imported in accordance with the Imported Food (Northern Ireland) Regulations 1968(f) as amended(g) and the Imported Food (Scotland) Regulations 1968(h) as amended(i) and the Imported Food Regulations 1968(j) as amended(k) provided that it has also been imported into Northern Ireland in accordance with national rules relating to animal health where no Community provisions relating to animal health exist.

(6)(a) No occupier or person responsible for the control or management of a store located outside a slaughterhouse or cutting premises shall use that store or any part thereof for the storage of fresh poultry meat or permit it to be so used without the approval of the Department:

Provided that this shall not apply to storage operations carried on in premises or in rooms adjoining premises from which poultry meat is supplied direct to the final consumer, or to a store where the poultry meat referred to in the proviso to sub-paragraph (1)(a) is stored.

(b) Every application for approval must be made to the Department in writing.

---

(f) S.I. 1968/98 (1968 I, p. 285)  
 (g) S.I. 1973/1350 (1973, II, p. 4151)  
 (h) S.I. 1968/1181 (S. 129) (1968 II, p. 3194)  
 (i) S.I. 1973/1471 (S. 110) (1973 II, p. 4495)  
 (j) S.I. 1968/97 (1968 I, p. 272)  
 (k) S.I. 1973/1351 (1973 II, p. 4160)

(c) Approval shall be granted by the Department subject to and in accordance with the provisions of these regulations. If there has been a contravention of any relevant requirement of these regulations or if any relevant requirement of these regulations has not been complied with, the Department may, instead of or in addition to any other action taken in accordance with these regulations, withdraw the approval.

(7) It shall be a defence in any proceedings for any contravention of this regulation for the person charged to prove that he did not know and could not with reasonable diligence have ascertained information showing that a contravention had occurred.

### *Exemptions*

4.—(1) The occupier of a slaughterhouse or cutting premises in operation before 18th July 1977 may apply to the Department, or in the case of cutting premises situated outside the curtilage of a slaughterhouse to the district council in whose district the premises are situated, for, and the Department, or where appropriate the district council, may grant, exemption as from that date—

(a) from the provisions of regulations 3(1)(a)(i), 3(1)(b)(i) and 11 and the requirements of Schedules 1 and 2 respectively until 15th August 1977;

(b) from the provisions of regulations 3(1)(a)(ii), (iv) and (v) and 3(1)(b)(v) and (vi) and the requirements of Schedules 5, 6, 8 and 9 until 15th August 1979;

(c) from the provisions of Part I of Schedule 4, and of items 1, 2, 3, 4 and 8 of Part II of Schedule 4, until 15th August 1981:

Provided that in the event of any of the above exemptions being granted to an occupier the use of the health marking referred to in regulation 5 and Schedule 9 during the period of any such exemption shall be prohibited.

(2) The annual medical examination carried out prior to the issue of the medical certificate referred to in paragraph 4 of Part I of Schedule 3 shall not be obligatory; save that where such annual medical examination is not carried out the use of the health marking referred to in regulation 5 and Schedule 9 shall be prohibited.

(3) The veterinary supervision which is provided for and referred to in regulations 3(1)(a)(vi) and 3(1)(b)(i), (iv) and (v) of cutting premises and stores not situated within the curtilage of a slaughterhouse shall not be obligatory; but where such supervision is not carried out then in the case of cutting premises the use of the health marking referred to in regulation 5 and Schedule 9 shall be prohibited; and in the case of stores, the stored poultry meat shall not be exported to other Member States.

(4) An exemption granted under paragraph (1)(b) of this regulation may be cancelled by the Department, or where appropriate by the district council, upon six months' notice being given in writing either by the occupier of the premises to the Department, or where appropriate to the district council, or by the Department, or where appropriate by the district council, to the occupier of the premises.

*Health marking*

5.—(1) The health marking referred to in Schedule 9 shall be affixed—

(a) in the case of poultry meat originating from poultry slaughtered in Northern Ireland:

only to poultry meat which the official veterinary surgeon is satisfied has been produced in an establishment and has been passed as fit for human consumption following ante- and post-mortem health inspection.

(b) in the case of poultry meat not originating from poultry slaughtered in Northern Ireland:

only to parts of carcasses produced under veterinary supervision in accordance with regulation 3(1)(b) other than sub-paragraph (iii) from—

(i) poultry meat referred to in regulation 3(4) which, before being brought into Northern Ireland from another part of the United Kingdom, had been given a health marking in accordance with the Poultry Meat (Hygiene) Regulations 1976(l) or the Poultry Meat Hygiene (Scotland) Regulations 1976(m) or

(ii) poultry meat referred to in regulation 3(5) which was imported from another Member State.

(2) The health marking shall not in any circumstances be affixed to any poultry meat originating from poultry slaughtered in a third country.

*Poultry and poultry meat unfit for human consumption*

6.—(1) Where an official veterinary surgeon is satisfied at the ante-mortem health inspection that any poultry shows clinical signs of fowl plague, Newcastle disease, rabies, salmonellosis, acute or sub-acute pasteurellosis or ornithosis or any other condition which in his opinion renders such poultry unfit for human consumption he shall declare all such poultry to be unfit for slaughter for human consumption.

(2) Where an official veterinary surgeon is satisfied at the post-mortem health inspection that any poultry meat is affected by—

(a) any of the conditions indicating unfitness for human consumption specified in paragraph 3 of Schedule 6 or with any other condition which in his opinion renders such poultry meat unfit for human consumption; or

(b) localised lesions or contamination not affecting the condition of the rest of the meat;

he shall declare all such affected poultry meat to be unfit for human consumption.

(3) The head, with the exception of the tongue, when separated from the carcass and the following viscera shall not be used for human consumption namely trachea, lungs, oesophagus, crop, intestine and gall-bladder:

(4) No person shall sell or prepare for sale for human consumption any poultry or poultry meat which has been declared unfit for human consumption or the use of which for human consumption has been prohibited by paragraph (3).

(l) S.I. 1976/1209

(m) S.I. 1976/1221 (S. 103)



7. No poultry shall be slaughtered for human consumption in cases where any such poultry has been in contact with birds showing clinical signs of fowl plague, Newcastle disease, rabies, salmonellosis, acute or sub-acute pasteurellosis or ornithosis and where in the opinion of the official veterinary surgeon any such disease might have been transmitted to them unless, having regard to all the circumstances, he considers that any such poultry could properly be passed as fit for human consumption subject to such further examination as he deems necessary.

8. Any poultry to which regulations 6(1) and 7 apply shall be slaughtered separately from and, where practicable, subsequent to the slaughter of all other poultry in the slaughterhouse.

*Power to detain poultry or poultry meat*

9.—(1) An official veterinary surgeon may detain or cause to be detained in any slaughterhouse, cutting premises or any other place suitable for the purpose, any poultry or poultry meat where he is satisfied that any such poultry or poultry meat requires further investigation or examination.

(2) Without prejudice to regulation 10 no person shall remove from any of the places referred to in paragraph (1) any poultry or poultry meat which has been detained in accordance with this regulation.

*Power to remove carcasses*

10. An official veterinary surgeon may remove or cause to be removed from any of the places referred to in regulation 9(1) any carcase or part of any carcase and any viscera which he believes should be the subject of further examination.

*Slaughterhouses and cutting premises to be licensed*

11. Without prejudice to the proviso to regulation 3(1)(a):—

(a) no occupier of any premises shall use them as a slaughterhouse or cutting premises or permit them to be so used unless he holds a licence therefor or has been granted an exemption in accordance with regulation 4(1)(a);

(b) no person, other than the occupier, shall use any premises as a slaughterhouse or cutting premises unless the occupier holds a licence in respect of those premises or has been granted an exemption in accordance with regulation 4(1)(a).

*Application for licences*

12.—(1)(a) Application for a licence to use premises as a slaughterhouse shall be made to the Department.

(b) Application for a licence to use as cutting premises—

(i) premises situated within the curtilage of a slaughterhouse; and

(ii) premises situated outside the curtilage of a slaughterhouse for which the Department has taken over full responsibility in accordance with regulation 30(3)(a)(i) or (ii) shall be made to the Department.

(c) Application for a licence to use as cutting premises, premises situated outside the curtilage of a slaughterhouse other than those referred to in sub-paragraph (b) shall be made to the district council in whose district the premises are situated.

(2) An application to the Department or to a district council for the grant of a slaughterhouse or a cutting premises licence, as the case may be, shall be made in the form set out in Part I of Schedule 15.

### *Licences*

13. Licences under these regulations shall be granted by the Department and by a district council subject to and in accordance with the provisions of these regulations.

14.—(1) Where the Department or a district council receives from the occupier of, or a person proposing to occupy, any premises an application for the grant of a licence authorising him to occupy those premises as a slaughterhouse or cutting premises, as the case may be, the Department or the district council as appropriate—

(a) shall grant the licence in accordance with the application if the premises have been inspected and the Department or district council as appropriate is satisfied that—

(i) the requirements of Schedule 3 are complied with; and

(ii) the requirements of Schedule 1 or Schedule 2, as the case may be, are, or within a reasonable time will be, complied with; and

(b) shall refuse to grant the licence if it is not so satisfied.

(2) A slaughterhouse or cutting premises licence issued by the Department or by a district council shall be in the form set out in Part II of Schedule 15.

### *Cancellation of licences*

15. If it appears to the Department, or where appropriate a district council, at any time during the operation of a licence granted as respects any premises in accordance with the provisions of these regulations, that there has been a contravention of any requirement of these regulations or that any requirement thereof has not been complied with, the Department, or where appropriate the district council, may, instead of or in addition to any other action taken in accordance with these regulations, cancel the licence.

### *Notification of refusal or cancellation of licence*

16.—(1) If the Department or a district council refuses to grant a licence or decides to cancel a subsisting licence, it shall forthwith give notice to the applicant or to the person to whom the licence was granted, as the case may be, of its decision in the matter and a statement of the grounds on which that decision was based shall be included in the notice.

(2) Every notice under paragraph (1) shall state the right of appeal to a court of summary jurisdiction for which provision is made by regulation 17 and the time within which such appeal may be brought.

### *Appeals*

17.—(1) A person aggrieved by the refusal of the Department or of a district council to grant a licence or by a decision of the Department or of a district council to cancel a licence may appeal to a court of summary jurisdiction.

(2) The procedure on an appeal to a court of summary jurisdiction under paragraph (1) shall be by way of notice under Part VIII of the Magistrates' Courts Act (Northern Ireland) 1964(n).

(n) 1964 c. 21 (N.I.)

(3) The time within which such an appeal may be brought shall be 21 days from the date on which notice of the Department's or of the district council's refusal to grant a licence or decision to cancel a licence was served upon the person desiring the appeal.

(4) On any appeal to a court of summary jurisdiction under paragraph (1) the court may make such order in the matter as it seems equitable.

(5) Where on an appeal under paragraph (1) a court varies or reverses any decision of the Department or of a district council it shall be the duty of the Department or district council to give effect to the order of the court and, in particular, to grant any necessary licence or revoke any cancellation of a subsisting licence.

*Right to continue to use premises pending appeal*

18. Where a decision of the Department or of a district council to cancel a licence makes it unlawful for a person to use any premises for a purpose for which he or his immediate predecessor had been lawfully using them at the date when the decision of the Department or district council was given, he may continue to use them for that purpose until the time for appealing has expired and, if an appeal is lodged, until the appeal is finally disposed of or abandoned, or has failed for want of prosecution.

*Temporary continuance of licence on death*

19. Where a person who holds a licence in respect of any premises dies, the licence shall, unless previously cancelled, enure for the benefit of his personal representative, or of his widow or other member of his family, until the expiration of six months from his death or until the expiration of such longer period as the Department, or where appropriate the district council, may allow.

*Record of licence*

20. The Department or a district council as the case may be shall—

- (a) make and retain a copy of each slaughterhouse and cutting premises licence granted by it; and
- (b) maintain separate records for slaughterhouse and cutting premises respectively showing—
  - (i) copies of licences granted and in force;
  - (ii) copies of licences that have expired or ceased to have effect for any reason; and
  - (iii) the approval number of each licence; and
  - (iv) particulars of any exemption granted or operating under regulation 4;

Provided that copies of licences that have expired or ceased to have effect for any reason need not be retained after five years from the date of their expiry or ceasing to have effect.

*Information to be supplied to the Department*

21. A district council shall—

- (a) furnish the Department with copies of all licences granted;
- (b) notify the Department of any cancellation of a licence and supply the Department with a copy of the statement of the grounds on which the decision was based;
- (c) furnish the Department with particulars of any exemption granted or operating under regulation 4; and

- (d) furnish the Department with such relevant information as it may from time to time require.

*Charges by the Department*

22. Subject to the provisions of this regulation, the Department may make charges of such amounts as are determined by it from time to time, and are approved by the Department of Finance for—

- (a) the grant of exemptions under regulation 4(1);
- (b) the grant of licences under regulation 14; and
- (c) inspections carried out in pursuance of these regulations.

23. Any charge made by the Department by virtue of the last foregoing regulation shall be payable—

- (a) in respect of the grant of an exemption or the grant of a licence, by the person applying for the exemption or licence;
- (b) in respect of any inspection made pursuant to these regulations, by the occupier.

*Inspection by the Department and by district councils*

24.—(1) Except in the case of any relevant exemption operating under regulation 4 the Department shall, in relation to

- (a) any slaughterhouse; and
- (b) any cutting premises and store situated within the curtilage of a slaughterhouse; and
- (c) any cutting premises and store not situated within the curtilage of a slaughterhouse but for which the Department has responsibility in accordance with regulation 30,

arrange for an official veterinary surgeon to carry out or supervise ante-mortem health inspections and post-mortem health inspections and to be responsible for the supervision of the requirements relating to hygiene set out in Schedules 1, 2, 3, 4, 7, 8, 9, 10, 11 and 12.

(2) Except in the case of any relevant exemption operating under regulation 4 the Department shall, if necessary, in relation to any slaughterhouse and any cutting premises referred to in paragraph (1) arrange for inspectors to work under the supervision and responsibility of the official veterinary surgeon.

(3) Except in the case of any relevant exemption operating under regulation 4 each district council shall, in relation to any cutting premises and store not situated within the curtilage of a slaughterhouse for which in accordance with regulation 30 it has responsibility, arrange for an official veterinary surgeon to be responsible for the supervision of the requirements relating to hygiene set out in Schedules 2, 3, 7, 8, 9, 10, 11 and 12.

(4) Except in the case of any relevant exemption operating under regulation 4 each district council shall, if necessary, in relation to any cutting premises referred to in paragraph (3) arrange for inspectors to work under the supervision and responsibility of the official veterinary surgeon.

*Powers of entry*

25. Any person authorised in that behalf either by the Department or by a district council (in these regulations referred to as an "authorised officer"), on producing, if so required, a duly authenticated document showing his

authority, shall have a right to enter, at any reasonable time, any premises which he has reasonable cause to believe to be premises on which poultry are slaughtered or on which poultry meat is sold, prepared or stored for the purpose of—

- (a) performing his functions under these regulations, and
- (b) ascertaining whether there is or has been on, or in connection with, the premises any contravention of the provisions of these regulations:

Provided that admission to any premises used only as a private dwelling house shall not be demanded as of right unless twenty-four hours' notice of the intended entry has been given to the occupant of such premises.

### *Obstruction*

**26.** No person shall—

- (a) wilfully obstruct an authorised officer acting in the execution of these regulations; or
- (b) without reasonable cause fail to give to any authorised officer acting as aforesaid any assistance or information or provide such facilities which the authorised officer may reasonably require of him for the purposes of his functions under these regulations.

### *Offences*

**27.—(1)** No occupier or other person responsible for the control or management of a slaughterhouse shall contravene or fail to comply with the requirements of Schedule 1, Part II of Schedule 3 and Parts I and II of Schedule 4.

(2) No occupier or other person responsible for the control or management of cutting premises shall contravene or fail to comply with the requirements of Schedule 2, Part II of Schedule 3 and Schedule 7.

(3) No person who handles poultry meat shall contravene or fail to comply with the requirements of Part I of Schedule 3.

(4) No occupier or other person responsible for the control or management of an establishment or a separate store shall contravene or fail to comply with the requirements of Schedule 10.

(5) No occupier or other person responsible for the control or management of a slaughterhouse or cutting premises shall contravene or fail to comply with the requirements of Schedule 11.

(6) No occupier or other person responsible for the control or management of transport shall contravene or fail to comply with the requirements of Schedule 12.

(7) Every occupier or person responsible for the control or management of a slaughterhouse, cutting premises, store or transport shall take all reasonable steps to secure the compliance by any person under his control or management as respects the requirements imposed on each such person by virtue of these regulations.

**28.** Any person who contravenes or fails to comply with any requirements of these regulations shall be guilty of an offence.

*Penalties*

29. A person guilty of an offence against these regulations shall be liable on summary conviction to a fine not exceeding £100, or to imprisonment for a term not exceeding three months and, in the case of a continuing offence to a further fine not exceeding £5 for each day during which the offence continues after conviction.

*Administration and enforcement*

30.—(1) The Department shall administer, execute and enforce the provisions of these regulations except where the duty to do so is by paragraphs (2) and (3) the responsibility of district councils.

(2) Subject to paragraph (3), each district council shall administer, execute and enforce in its district the provisions of these regulations:

- (a) in cutting premises which are not situated within the curtilage of a slaughterhouse;
- (b) during transport and in stores which are not situated within the curtilage of a slaughterhouse except—
  - (i) storage and transport of fresh poultry meat between premises for which the Department has responsibility by virtue of paragraph (1) and paragraph (3); and
  - (ii) storage and transport of fresh poultry meat destined for markets outside Northern Ireland; and
- (c) in premises where poultry meat is supplied direct to the final consumer; and shall have power for that purpose to institute proceedings under any such provision.

(3)(a) In the case of the cutting premises referred to in paragraph 2(a)—

- (i) the Department will take over full responsibility for any cutting premises within a reasonable period of being requested in writing by a district council to do so; and
- (ii) the Department may take over full responsibility for cutting premises where, after communication with the district council concerned, it is of the opinion that any relevant provision of these regulations is not being administered, executed or enforced by the district council.

(b) In the case of the stores referred to in paragraph 2(b)—

- (i) the Department will take over full responsibility for any store within a reasonable period of being requested in writing by a district council to do so; and
- (ii) the Department may take over full responsibility for a store where, after communication with the district council concerned, it is of the opinion that any relevant provision of these regulations is not being administered; executed or enforced by the district council.

(4) Each district council responsible for enforcement shall, whenever the Department so directs, make to the Department a report on the exercise of its functions under these regulations in such form and containing such particulars as the Department may direct.

(5) The foregoing provisions are without prejudice to the responsibility of district councils under the Food and Drugs Act (Northern Ireland), 1958(6).

*Application of provisions of Food and Drugs Act (Northern Ireland) 1958*

31.—(1) Section 51 (which relates to a contravention due to a default of some person other than the person charged), section 52 (which relates to conditions under which warranty may be pleaded as a defence) and section 53 (which relates to offences in relation to warranties and certificates of analysis) of the Food and Drugs Act (Northern Ireland), 1958 shall apply for the purposes of these regulations as if references therein to proceedings taken or brought under that Act included references to proceedings taken or brought for an offence under these regulations.

(2) Section 63 of the Food and Drugs Act (Northern Ireland), 1958 (which relates to protection for officers acting in good faith) shall have effect for the purposes of these regulations as if references therein to that Act were references to these regulations and references to an officer of a district council were references to an officer of a district council and an officer of the Department.

Sealed with the Official Seal of the Department of Agriculture for Northern Ireland on 8th June 1977.

(L.S.)

*J. C. Chalmers*

Assistant Secretary

The Department of Finance hereby consents to the foregoing regulations in regard to fees and other charges.

Sealed with the Official Seal of the Department of Finance for Northern Ireland on 9th June 1977.

(L.S.)

*J. Murray*

Assistant Secretary

## SCHEDULE 1

Regulations 4(1)(a), 14(1)(a)(ii), 24(1), 27(1), Schedule 3 Part II paragraph 9 and Schedule 4 Part II paragraph 6

**Requirements applicable to occupiers of slaughterhouses**

1. Every slaughterhouse shall have:—

- (a) (i) an adequate surrounding wall or other suitable means of enclosure which will deter unauthorised entry;
- (ii) within that wall or enclosure an impervious, adequately drained approach and surroundings to all buildings and other installations so as to permit easy cleaning and prevent contamination in the vicinity of the slaughterhouse, and
- (iii) adequate protection against insects, vermin and wild birds;
- (b) a room or covered space which is sufficiently large and easy to cleanse and disinfect, for the ante-mortem health inspection of poultry;
- (c) a separate room or covered area which is easy to cleanse and disinfect, exclusively for poultry suffering from, or suspected to be suffering from, any disease;
- (d) a slaughter room large enough for stunning and bleeding on the one hand and plucking and any scalding on the other; each such operation shall be carried out in separate places. Any communication between the slaughter room and the room or space referred to in sub-paragraph (b) of this paragraph other than any narrow opening through which only poultry intended for slaughter may pass, shall be by means of a self-closing door;
- (e) an evisceration and preparation room which is large enough for evisceration to be carried out in a place sufficiently far from all other places of work, or separated therefrom by a partition, so as to prevent, so far as is reasonably practicable, any contamination of other places of work. Any communication between the evisceration and preparation room and the slaughter room other than any narrow opening through which only slaughtered poultry may pass shall be by means of a self-closing door;
- (f) if necessary, a dispatching room;
- (g) where necessary, facilities large enough to provide sufficient capacity for holding chilled or refrigerated poultry meat;
- (h) a room or space for collecting feathers unless these are treated as waste;
- (i) a lockable room or facilities which can be adequately secured which shall be used for the separate storage of poultry meat which has been detained for the time being;
- (j) a lockable room or rooms or facilities which can be adequately secured which shall be used exclusively for the storage of poultry meat which has been declared unfit for human consumption or excluded from use for human consumption and of waste:

Provided that in relation to (j) above no such room or rooms shall be required where all such poultry meat or waste as described therein is hygienically handled and removed each day from the slaughterhouse;

- (k) separate accommodation to be used exclusively for technical treatment for industrial purposes or destruction of waste and poultry meat declared unfit for human consumption if such technical treatment or destruction is carried out in the slaughterhouse;
- (l) suitable, sufficient and adequately equipped changing rooms, wash-hand basins, showers and sanitary conveniences;

Provided that—

- (i) no sanitary convenience shall open directly onto any workroom;



- (ii) every wash-hand basin shall have an adequate supply of hot and cold or warm running water at a suitable temperature and shall be equipped with an adequate supply of disposable hand towels and materials for cleansing and disinfecting the hands: some basins shall be situated near to the sanitary conveniences; as from 15th February 1980 taps serving wash-hand basins shall be of a type which are not hand operable;
- (m) if manure is stored on the premises, a manure bay with impervious walls and floor and drained to a suitable outlet;
- (n) a suitable place and adequate equipment for cleansing and disinfecting crates and vehicles;
- (o) sufficiently large and adequately equipped lockable room or rooms for the exclusive use of the official veterinary surgeon and inspectors having regard to the number of persons employed;
- (p) as respects every workroom—
  - (i) adequate equipment for cleansing hands and disinfecting implements readily accessible to the work stations having regard, where necessary, to the continuous nature of the work, and
  - (ii) taps which are not hand operable,
  - (iii) an adequate supply of hot and cold or warm running water at a suitable temperature, materials for cleansing hands and disposable hand towels,
  - (iv) water for disinfecting implements maintained at a temperature of not less than +82°C, and
  - (v) adequate facilities for the cleaning of impervious protective clothing;
- (q) facilities which will enable the inspections provided for in these regulations to be carried out efficiently at any reasonable time;
- (r) adequate separation of the clean from the dirty processes within the slaughterhouse;
- (s) in all rooms and spaces
  - (i) referred to in sub-paragraphs (b) to (n) of this paragraph, water-proof and rot-proof flooring which is easy to cleanse and disinfect and which ensures satisfactory drainage,
  - (ii) referred to in sub-paragraphs (b) to (l) of this paragraph
    - (a) smooth and impervious walls with rounded angles and corners. Such walls shall be covered with a light coloured washable surface up to a height of at least 2 metres from the floor,
    - (b) doors and door frames so finished as to enable them effectively to be kept clean;
- (t) adequate ventilation and, where necessary, steam extraction;
- (u) natural or artificial lighting which does not distort colours; the lighting where ante- and post-mortem health inspections take place shall be capable of attaining an intensity of not less than 540 lux and shall be so directed as to facilitate inspection. In all other workrooms used for live or slaughtered poultry the lighting shall be capable of attaining an intensity of not less than 220 lux;
- (v) an adequate supply, under pressure, of clean and wholesome water. Any water not complying with this description shall be used only for steam production, fire fighting, for cooling refrigeration equipment and for the transport of feathers in channels covered by a grid or other means direct from the point of plucking to the place of disposal. Any pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose and adequate measures shall be taken to minimise contamination of premises and poultry meat; and all such pipes shall be painted a distinctive colour and shall not pass through any room which contains poultry meat but in respect of slaughterhouses in operation before 18th July 1977 such pipes may pass through any such rooms which have not taps or outlets thereto until 15th February 1980;

- (w) an adequate supply of hot, clean and wholesome water under pressure;
- (x) a hygienic waste-water disposal system;
- (y) crates for the delivery of live poultry made of non-corrodible material which is easy to clean and disinfect;
- (z) implements, working equipment, and also equipment which comes into contact with poultry meat during storage made of impervious non-corrodible material other than wood which in each case is easy to cleanse and disinfect;
- (aa) an adequate supply of lockable water-tight non-corrodible containers to prevent the unauthorised removal therefrom of poultry meat which has been declared unfit for human consumption;
- (ab) suitable storage accommodation for wrapping and packaging materials including lockable accommodation for wrappers, labels, seals and the like which bear the official health mark.

## SCHEDULE 2

Regulations 4(1)(a), 14(1)(a)(ii), 24(1) and (3), and 27(2), Schedule 3 Part II paragraph 9 and Schedule 7 paragraph 1(f) and (g)

**Requirements applicable to occupiers of cutting premises**

1. All cutting premises shall have:—

- (a) a chilling room or rooms sufficiently large for the preservation of poultry meat, containing cooling equipment capable of keeping the poultry meat at an internal temperature of not more than +4°C;
- (b) a separate room for cutting and boning poultry meat and for the wrapping of poultry meat in accordance with the requirements of paragraphs 3 and 4 of Schedule 11;
- (c) a separate room for the packaging of poultry meat in accordance with the hygienic requirements of paragraphs 1 and 2 of Schedule 11 and for the dispatching thereof;
- (d) sufficiently large and adequately equipped lockable room or rooms for the exclusive use of the official veterinary surgeon and inspectors having regard to the number of persons employed;
- (e) suitable, sufficient and adequately equipped changing rooms, wash-hand basins, showers and sanitary conveniences provided that—
  - (i) no sanitary convenience shall open directly onto any workroom,
  - (ii) every wash-hand basin shall have an adequate supply of hot and cold or warm running water at a suitable temperature and shall be equipped with an adequate supply of disposable hand towels and materials for cleansing and disinfecting the hands: some basins shall be situated near to the sanitary conveniences; as from 15th February 1980 taps serving wash-hand basins shall be of a type which are not hand operable;
- (f) an adequate supply of lockable water-tight non-corrodible containers to prevent unauthorised removal therefrom of poultry meat or offal which has been declared unfit for human consumption or a lockable room or rooms which shall be used exclusively for this purpose;

Provided that no such room or rooms shall be required where all such poultry meat or offal so described is hygienically handled and removed each day from the cutting premises;

- (g) in all rooms referred to in sub-paragraph (a) of this paragraph—
  - (i) water-proof and rot-proof flooring which is easy to cleanse and disinfect, and which ensures satisfactory drainage,
  - (ii) smooth and impervious walls with rounded angles and corners. Such walls shall be covered with a light coloured washable surface up to a height of at least 2 metres from the floor,
  - (iii) doors and door frames so finished as to enable them effectively to be kept clean;
- (h) in all rooms referred to in sub-paragraph (b) of this paragraph—
  - (i) water-proof and rot-proof flooring which is easy to cleanse and disinfect, which ensures satisfactory drainage to drains fitted with traps and gratings; any gully shall be covered with a grating or other suitable cover,
  - (ii) smooth and impervious walls with rounded angles and corners. Such walls shall be covered with a light coloured washable surface up to a height of at least 2 metres from the floor,
  - (iii) doors and door frames so finished as to enable them effectively to be kept clean,
  - (iv) a thermometer or recording thermometer;
- (i) adequate ventilation;

- (j) adequate natural or artificial lighting which does not distort colours capable of attaining an intensity of not less than 220 lux;
- (k) an adequate supply, under pressure, of clean and wholesome water. Any water not complying with this description shall be used only for steam production, fire fighting and for cooling refrigeration equipment. Any pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose and adequate measures shall be taken to minimise contamination of premises and poultry meat and all such pipes shall be painted a distinctive colour and shall not pass through any room which contains poultry meat; but in respect of cutting premises in operation before 18th July 1977 such pipes may pass through any such rooms which have no taps or outlets thereto until 15th February 1980;
- (l) an adequate supply of hot, clean and wholesome water under pressure;
- (m) a hygienic waste-water disposal system;
- (n) as respects every workroom—
  - (i) adequate equipment for cleansing hands and disinfecting implements readily accessible to the work stations having regard, where necessary, to the continuous nature of the work,
  - (ii) taps which are not hand operable,
  - (iii) an adequate supply of hot and cold or warm running water at a suitable temperature, material for cleansing hands and disposable hand towels,
  - (iv) water for disinfecting implements maintained at a temperature of not less than  $+82^{\circ}\text{C}$ ,
  - (v) adequate facilities for the cleansing of impervious protective clothing;
- (o) facilities which will enable the inspections provided for in these regulations to be carried out efficiently at any reasonable time;
- (p) adequate protection against insects, vermin and birds;
- (q) fixtures and fittings, implements, working equipment and also equipment which comes into contact with poultry meat during storage made of impervious non-corrodible material other than wood which in each case is easy to cleanse and disinfect. All equipment for handling poultry meat and storing poultry meat containers shall be so constructed that neither poultry meat nor containers come into direct contact with the floor or ground as the case may be;
- (r) suitable storage accommodation for wrapping and packaging materials including lockable accommodation for wrappers, labels, seals and the like which bear the official health mark.

## SCHEDULE 3

Regulations 4(2), 14(1)(a)(i), 24(1) and (3), 27(1), (2) and (3) and Schedule 13 paragraph 2

**Hygiene requirements in relation to staff, premises, equipment and implements in establishments**

## PART I

*Requirements applicable to persons who engage in the handling of poultry meat*

1. Every person who engages in the handling of poultry meat while so engaged shall—

- (a) keep himself clean;
- (b) wear clean working clothes and headgear which are of a light colour and easily washable;
- (c) wash and disinfect his hands each time work is started or resumed and in particular forthwith after each occasion on which he has used a sanitary convenience;
- (d) wash and disinfect his hands and arms immediately after contact with diseased poultry or poultry meat.

2. Every person who engages in the handling of poultry meat shall refrain from—

- (a) the use of tobacco or any other smoking mixture or snuff while he is handling poultry meat or in any room in which there is poultry meat;
- (b) eating and from the use of chewing gum or chewing sticks in any room in which there is poultry meat;
- (c) urinating, defecating or spitting except in a sanitary convenience.

3. No person, who may contaminate poultry meat, shall engage in the handling of such meat and in particular, without prejudice to the generality of the foregoing, shall not so engage if he is—

- (a) suffering from or suspected of suffering from typhoid fever, paratyphoid fever or any other salmonella infection, dysentery, infectious hepatitis, scarlet fever or a carrier of those diseases;
- (b) suffering from or suspected of suffering from infectious tuberculosis;
- (c) suffering from or suspected of suffering from an infectious skin disease;
- (d) undertaking any other activity which may involve any risk of contamination of poultry meat;
- (e) wearing a bandage on the hands or forearms other than a waterproof dressing protecting a wound which is not purulent.

4.—(1) Every person engaged in the handling of poultry meat in any establishment shall obtain a certificate signed by a qualified medical practitioner certifying that there is no objection to his engagement in the handling of poultry meat and every such medical certificate shall be produced on request to the official veterinary surgeon.

(2) Every medical certificate referred to in sub-paragraph (1) of this paragraph shall be renewed annually unless the Department, district council or the official veterinary surgeon, as the case may be, requires its renewal at any other time.

## PART II

*Requirements applicable to occupiers*

## 1. Every occupier shall ensure that—

- (1) no animal or bird except poultry intended for slaughter therein shall enter the establishment:

Provided that this paragraph shall not apply to rabbits, or birds other than poultry which are intended for immediate slaughter, if they are not housed, slaughtered, prepared or stored at the same time in the same place as poultry;

- (2) suitable and adequate measures are taken to destroy rodents, insects and other vermin;
- (3) every container used for the collection or storage of poultry meat declared unfit for human consumption or excluded from use for human consumption, as the case may be, is emptied after use and thoroughly cleansed and disinfected;
- (4) no establishment or plant, equipment, machinery or implements contained therein is used for any purpose other than that properly connected with the processing and storage of poultry meat except as is provided in the proviso to sub-paragraph (1) hereof:

Provided that cold storage and freezing facilities may be used for the storage and freezing of things other than poultry meat under conditions which avoid taint or contamination of the poultry meat;

- (5) no poultry meat or container for poultry meat is so placed as to come into direct contact with the floor or ground as the case may be;
- (6) all feathers are removed promptly from workrooms;
- (7) all detergents, disinfectants and pesticides used in any establishment are of such a kind and are used in such a manner as not to affect the fitness of any poultry meat intended for human consumption;
- (8) no sawdust or similar substances is spread on the floor of any room in which poultry meat is handled or stored;
- (9) the premises and all equipment and implements therein are kept in a good state of repair and as clean as possible, and that cleaning is done in such a way that there is no risk of contaminating poultry meat.

Without prejudice to the generality of this sub-paragraph the occupier shall cause the rooms and places referred to in sub-paragraphs (b), (c), (d) and (e) of paragraph 1 of Schedule 1 and in sub-paragraphs (b) and (c) of paragraph 1 of Schedule 2, to be cleansed and disinfected as often as may be necessary to maintain them at all times in a thorough state of cleanliness and, in any event, at least once each working day at a time when poultry meat is not being processed therein;

- (10) every crate for the delivery of live poultry is cleansed and disinfected each time it is emptied;
- (11) all equipment and implements which come into contact with poultry meat are—
- (a) kept in a good state of repair and as clean as reasonably practicable, and
- (b) cleansed and disinfected several times during each working day and, in any event, at the end of each shift or at the end of each working day as the case may be, and before being used again if they have been contaminated;

- (12) all ice used for the cooling of poultry meat is—
- (a) derived from a clean and wholesome water supply;
  - (b) conveyed in equipment which is subject to the requirements of subparagraph 11 above, and
  - (c) handled and stored hygienically;
- (13) there is affixed and maintained in a prominent and suitable position near every sanitary convenience a clearly legible notice requiring users to wash their hands after using the convenience.

## SCHEDULE 4

Regulations 3(1)(a)(iii), 4(1)(c), 24(1), 27(1) and Schedule 7 paragraph 1(f)

**SLAUGHTER HYGIENE AND EVISCERATION REQUIREMENTS**

*Requirements applicable to both occupiers and to persons engaged in the handling of poultry meat*

## PART I

*Requirements prior to slaughter*

1.—(1) Except as provided in sub-paragraph (2) no bird shall be slaughtered unless it is, by stunning effected by means of an instrument of a kind approved by the Department and in proper repair, instantaneously rendered insensible to pain until death supervenes.

(2) Stunning may be omitted if it is forbidden by a religious rite.

## PART II

*Requirements after slaughter*

Occupiers and persons engaged in the handling of poultry meat shall ensure that—

1. bleeding shall be completed and so carried out that the blood does not cause contamination of poultry meat outside the place of slaughter;
2. poultry shall be plucked immediately and completely after slaughter;
3. immediately after plucking, evisceration shall be carried out in such a way as to avoid contamination. Each carcass shall be opened in such a way that the cavities and all the viscera can be inspected. For this purpose the viscera shall be brought out from the carcass to the satisfaction of the inspector and in such a way that it is not contaminated and that the natural connections of those viscera remain intact or that they remain identifiable with the carcass until after the inspection;
4. after the inspection, the viscera which have been brought out shall be separated immediately from the carcass, and the parts unfit for human consumption immediately removed. Viscera or parts of viscera remaining in the carcass shall, with the exception of the kidneys, be removed under satisfactory hygienic conditions;
5. poultry shall not be inflated or cleansed with a cloth nor shall the carcass except with the consent of the official veterinary surgeon be filled with anything other than edible offal from poultry slaughtered in the slaughterhouse;
6. poultry meat detained for further inspection, poultry meat declared unfit for human consumption or excluded from use for human consumption, and feathers and waste shall be handled hygienically and removed as soon as possible to the rooms, spaces, facilities or containers, as the case may be, referred to in sub-paragraphs (h), (i), (j), (k) and (aa) of paragraph 1 of Schedule 1;
7. no carcass shall be cut into portions nor shall the poultry meat be removed or subjected to any process prior to post-mortem health inspection except with the consent of the official veterinary surgeon or an inspector. The official veterinary surgeon may prescribe any other handling required for the purposes of the post-mortem health inspection;
8. all poultry meat shall be cleansed by washing and then cooled immediately after the evisceration and post-mortem health inspection have been concluded.



## SCHEDULE 5

Regulations 2(1), 4(1)(b) and Schedule 14

**Ante-mortem health inspection***Requirements applicable to official veterinary surgeons*

1. Poultry intended for slaughter shall undergo ante-mortem health inspection within 24 hours of arrival at the slaughterhouse. An inspection of this kind shall be repeated immediately before slaughter if this takes place more than 24 hours after the ante-mortem health inspection performed within 24 hours of arrival.

2. Ante-mortem health inspection at the slaughterhouse may be restricted to detecting injuries received in transport if the poultry have been inspected at the farm of origin within the 24 hours immediately preceding the ante-mortem health inspection and found to be healthy. If the ante-mortem health inspection at the farm of origin and at the slaughterhouse is not carried out by or under the authority of the same official veterinary surgeon in each case a health certificate in the form prescribed in Schedule 14 shall accompany the poultry.

3. The ante-mortem health inspection shall determine:

- (a) whether the poultry are showing symptoms indicative of a disease which can be transmitted to humans or animals;
- (b) whether the poultry are showing symptoms of a disease or of a disorder affecting their condition which may make the meat unfit for human consumption.

## SCHEDULE 6

Regulations 2(1), 4(1)(b) and 6(2)(a)

**Post-mortem health inspection***Requirements applicable to official veterinary surgeons*

1. All parts of each bird shall be inspected immediately after slaughter.
2. The post-mortem health inspection shall include:
  - (a) visual inspection of the slaughtered bird,
  - (b) where deemed necessary for the official veterinary surgeon, palpation and incision of the slaughtered bird,
  - (c) investigation of anomalies in consistency, colour, smell and, where appropriate, taste,
  - (d) where deemed necessary by the official veterinary surgeon, laboratory tests.
3. Indication of unfitness for human consumption:
  - (a) death resulting from a cause other than slaughter,
  - (b) general contamination,
  - (c) major lesions and ecchymosis,
  - (d) abnormal smell, colour, taste,
  - (e) putrefaction,
  - (f) abnormal consistency,
  - (g) cachexia,
  - (h) oedema,
  - (i) ascites,
  - (j) jaundice,
  - (k) infectious disease,
  - (l) aspergillosis,
  - (m) toxoplasmosis,
  - (n) extensive subcutaneous or muscular parasitism,
  - (o) malignant or multiple tumours,
  - (p) avian leucosis complex,
  - (q) Mareks disease,
  - (r) poisoning.

## SCHEDULE 7

Regulations 3(1)(b)(ii), 24(1) and (3) and 27(2)

**Poultry meat intended for cutting or boning***Requirements applicable to occupiers of cutting premises*

## 1. The occupier shall:—

- (a) ensure that the cutting or boning of carcasses of poultry meat shall only take place in cutting premises;
- (b) facilitate operations for the supervising of the premises, in particular any handling that may be necessary, by the official veterinary surgeon in the carrying out of his duties in accordance with the requirements of Schedule 8 of these regulations;
- (c) indicate to the official veterinary surgeon when required to do so the origin of any poultry meat brought into the cutting premises;
- (d) ensure that any poultry meat which does not meet the requirements of regulation 3(1)(b) is stored in a specially designated part of the cutting premises and is cut or boned apart from or at other times than poultry meat which does meet the requirements of regulation 3(1)(b);
- (e) allow the official veterinary surgeon unimpeded access at all times to all cold stores, and workrooms, so as to ensure strict observance of the requirements of sub-paragraph (d) hereof;
- (f) ensure that as soon as it enters the cutting premises poultry meat intended for cutting or boning is placed in a chilling room or rooms provided in accordance with paragraph 1(a) of Schedule 2 and there maintained at a constant internal temperature of not more than +4°C:

Provided that where a slaughterhouse and cutting premises are sufficiently near to each other and are situated in the same group of buildings and where the poultry meat to be cut or boned is capable of being transferred in one operation from the slaughterhouse to the cutting premises by means of an extension of the mechanical handling system employed in the slaughterhouse enabling the cutting or boning to be carried out immediately, then notwithstanding the requirement at paragraph 8 of Part II of Schedule 4 hereof such poultry meat may be transferred direct from the slaughterhouse to the cutting premises;

- (g) ensure that poultry meat is brought to the room or rooms prescribed in paragraph 1(b) of Schedule 2, as required. On completion of the prescribed cutting, boning and packaging the parts of carcasses and boned poultry meat shall be transferred to the chilling room or rooms provided in accordance with paragraph 1(a) of Schedule 2. If poultry meat is chilled or frozen at any stage prior to its transfer to the chilling room or rooms so provided, this must be done in a hygienic manner;
- (h) ensure that no poultry meat is cut or boned unless the temperature thereof does not exceed +4°C, except as is provided for in sub-paragraph (f) hereof;
- (i) ensure that no poultry meat whether before or after cutting or boning has taken place is cleansed by use of a cloth.

## SCHEDULE 8

Regulations 3(1)(b)(v), 4(1)(b), 24(1) and (3) and Schedule 7 paragraph 1(b)

**Health control of poultry meat in cutting premises**

1. Cutting premises shall be subject to the general supervision of an official veterinary surgeon, and in particular he shall supervise:—

- (a) the keeping and maintaining of records of poultry meat and other meat entering and of poultry meat leaving the cutting premises;
- (b) the health inspection of poultry meat entering the cutting premises;
- (c) the cleanliness of the premises, installations, implements and general staff hygiene;
- (d) the taking of any necessary samples for laboratory examination to detect the presence of harmful organisms, additives or any unauthorised chemical substances, and the recording of the results of any such examination in a register, the records to be available to the occupier.

## SCHEDULE 9

Regulations 2(1), 3(1)(a)(v) and (b)(vi), 3(3), 4(1)(b), (2) and (3), 5 and 24(1) and (3)

**Health marking**

1. The health marking shall be affixed under the authority of the official veterinary surgeon who shall keep under his control for that purpose—

- (a) all necessary implements for making the health marking of poultry meat and,
- (b) in those cases where they are used, a supply of seals, labels and wrappers, each such seal, label and wrapper, as the case may be, bearing the stamp or mark referred to in paragraph 2.

2. The health marking shall consist of the following—

- (a) in legible characters 0.2 cm high:—
  - (i) on the upper part, the letters "UK",
  - (ii) in the centre, the approval number of the slaughterhouse or cutting premises,
  - (iii) on the lower part the letters "EEC", or
- (b) an oval mark or stamp 6.5 cm wide and 4.5 cm high containing in legible form the details referred to in sub-paragraph (a) hereof save that the letters shall be 0.8 cm high and the figures 1.1 cm high.

3. Without prejudice to paragraph 5 the health marking referred to in paragraph 2(a) shall be made:—

- (a) to carcasses which are not individually wrapped, by means of the application of a seal or other mark which may be approved by the Department from time to time;
- (b) to wrappers or visibly beneath wrappers or carcasses which are individually wrapped;
- (c) to wrappers or visibly beneath wrappers of parts of carcasses or offal packed in small quantities.

4. Without prejudice to paragraph 5 the health marking referred to in paragraph 2(b) shall be made to large packages containing carcasses, parts of carcasses or offal marked in accordance with the requirements of paragraph 3.

5. Until 15th August 1981 carcasses of fresh poultry meat sent in large packages from slaughterhouses licensed under these regulations to cutting premises licensed under these regulations for cutting therein are exempt from the requirement to be individually health marked in accordance with paragraph 3(a) and (b) subject to the following conditions:—

- (1) the occupier or person responsible for the control or management of the slaughterhouse shall indicate, or cause to be indicated, on the external surface of each large package containing the fresh poultry meat the destination and intended use of the consignment by means of a label in the following form:—

## Intended Use — Cutting

Address of destination:

---



---



---



---

- (2) the health marking referred to in paragraph 2(b) shall be made on the external surface of each large package containing the fresh poultry meat;
  - (3) the health marking shall be severed or destroyed only under the supervision of the official veterinary surgeon upon the opening of the large packages;
  - (4) the occupier or person responsible for the slaughterhouse shall keep or cause to be kept a special record of the amount, type and destination of each consignment dispatched in accordance with this paragraph and shall retain such record for one year from the date of dispatch of the consignment; and
  - (5) the occupier or person responsible for the cutting premises shall keep or cause to be kept a special record of the amount, type and origin of each consignment received in accordance with this paragraph and shall retain such record for one year from the date of receipt of the consignment.
6. The health marking appearing on any wrapper or packaging in the manner prescribed by paragraphs 3, 4 and 5 shall be affixed in such a way that either
- (a) the health marking is severed when the wrapper or packaging is opened, or
  - (b) the wrapper or packaging is sealed in such manner that it cannot be re-used after opening.
7. No material used for marking shall prejudice the wholesomeness of the poultry meat.

## SCHEDULE 10

Regulations 3(1)(a)(vi) and (b)(iv), 24(1) and (3) and 27(4)

**Requirements for the storage of poultry meat**

*Requirements applicable to occupiers or persons responsible for the control or management of establishments and separate stores*

1. Every occupier or person responsible for the control or management of an establishment or of a separate store shall ensure that after cooling—

- (a) poultry meat is stored under satisfactory hygienic conditions; and
- (b) the internal temperature of the poultry meat does not exceed +4°C.

2. Every occupier or person responsible for the control or management of an establishment or a separate store shall ensure that—

- (a) any poultry meat intended to be exported to another Member State; and
- (b) when an official veterinary surgeon requests, any other poultry meat is loaded for removal from the establishment or the separate store under the supervision of an official veterinary surgeon.

## SCHEDULE 11

Regulations 3(1)(a)(vii) and (b)(vii), 24(1) and (3), 27(5) and Schedule 2, paragraph 1(b) and (c)

**Wrapping and packaging**

*Requirements applicable to occupiers or persons responsible for the control or management of slaughterhouses and cutting premises*

1. Any material used for the packing of poultry meat shall be strong enough to protect the meat adequately during the course of handling and transport and shall not—

(a) affect the organoleptic character of such meat; or

(b) transmit to such meat any substances harmful to human health.

2. Any material used for the packing of poultry meat shall not be re-used for this purpose on any other occasion provided that such material may be so re-used if made of a non-corrodible and impervious substance which is easy to cleanse and has prior to use for the packing of any poultry meat been cleansed and disinfected.

3. Poultry meat when wrapped, and which comes into contact with the wrapping shall be wrapped only in material which is transparent and uncoloured to an extent making it possible for the poultry meat to be seen through the packaging:

Provided that this requirement shall not preclude the inclusion of printed matter on the wrapper for the purpose of trade.

The wrapping material shall not be re-used for the wrapping of poultry meat.

4. Parts of carcasses and any offal separated from the carcass shall be wrapped in firmly sealed protective material which in each case complies with the aforesaid requirements.



## SCHEDULE 12

Regulations 3(1)(a)(viii) and (b)(viii), 24(1) and (3) and 27(6)

**Transport***Requirements applicable to occupiers or persons responsible for the control or management of transport*

1. All poultry meat shall be transported in vehicles or containers so designed and equipped that such poultry meat is maintained at a temperature of not more than +4°C throughout the period of transport.

2. The interior surfaces of vehicles used for the transport of poultry meat shall be so finished as to enable them effectively to be kept clean.

3. Vehicles and containers used for the transport of poultry meat shall not be used for conveying live birds or any substance which may be detrimental to or contaminate the poultry meat so conveyed unless after such use the said vehicle or container is thoroughly cleansed and disinfected and, where necessary, deodorised before being used for the transport of poultry meat.

4. No poultry meat shall be transported in the same vehicle or container at the same time as any substance likely to contaminate it unless appropriate precautions are taken to avoid such contamination.

5. No poultry meat shall be transported in vehicles or containers which are not properly cleansed and disinfected.

## SCHEDULE 13

## Regulation 2(1) and 24(1) and (3)

*Requirements relating to inspectors*

1. No person shall be appointed as an inspector unless he is a person who—
  - (a) provides a satisfactory character reference;
  - (b) is physically fit to hold such a post;
  - (c) holds a valid certificate of the Royal Society of Health, the Royal College of Veterinary Surgeons or the Royal Sanitary Association of Scotland in poultry meat inspection or other equivalent qualification as may be determined by the Department from time to time.
  
2. Without prejudice to paragraphs 3 and 4 of Part I of Schedule 3 no person shall be appointed as an inspector who—
  - (a) engages in any activity which might involve any risk of contamination of poultry meat;
  - (b) is engaged in trade as a butcher, manages a poultry slaughterhouse or engages in any work therein, engages in trade in poultry or poultry feeding-stuffs, is a consultant on poultry feedingstuffs, is a professional poultry farmer or is engaged in work in any agricultural undertaking.

SCHEDULE 14

Schedule 5  
paragraph 2

MODEL HEALTH CERTIFICATE

**For poultry transported from the holding to the slaughterhouse**

Inspection service ..... No.<sup>1</sup> .....

**I. Identification of Poultry**

Species .....

Number of birds .....

Identification mark .....

**II. Origin of poultry**

Address of holding of origin .....

.....

**III. Destination of poultry**

The birds will be transported to the following slaughterhouse:

by the following means of transport: .....

.....

**IV. Attestation**

I, the undersigned, official veterinary surgeon, certify that the poultry described above were inspected ante-mortem on the above-mentioned holding at:

..... on .....

and were found to be healthy, in accordance with Schedule 5 of the European Communities Poultry Meat (Hygiene) Regulations (Northern Ireland) 1977.

Signature of official veterinary surgeon

(.....)

Date ..... Time .....

<sup>1</sup> Optional

SCHEDULE 15

Regulations 12(2) and 14(2)

PART I

THE EUROPEAN COMMUNITIES POULTRY MEAT (HYGIENE) REGULATIONS (NORTHERN IRELAND) 1977

Form of Application for Grant of a Slaughterhouse or Cutting Premises Licence

(Delete those words in square brackets which do not apply)

To the [Department of Agriculture for Northern Ireland] [\*Council of the\*\*]

[I] [We] ..... of .....

as [the occupier(s)] [the proposed occupier(s)] of the [premises] [proposed premises] hereinafter mentioned hereby make application for the grant of a licence under regulation 14 of the European Communities Poultry Meat (Hygiene) Regulations (Northern Ireland) 1977 authorising [me] [us] to keep the [premises] [proposed premises when completed], of which particulars are given below, as a [slaughterhouse] [cutting premises].

PARTICULARS

- 1. Address, or description of situation of premises.
2. Total area of land, including buildings.
3. The total floor area in square metres of any part of the premises [used] [to be used] in connection with the [slaughterhouse] [cutting premises] and [used] [to be used] solely for the production of poultry meat or for the storage of such poultry meat.
4. The classes of poultry to be [slaughtered] [cut up] on the premises, classified as domestic fowls, turkeys, guinea fowls, ducks and geese.

[I] [We] do hereby certify that to the best of [my] [our] knowledge and belief the above-mentioned particulars are correct.

Dated this ..... day of ..... 19....

(Signed) .....

(Note—If the signatory is acting on behalf of a Company or Partnership the capacity of the signatory must be stated).

\* Only applications for licences for cutting premises not situated within the curtilage of a slaughterhouse should be sent to a district council.

\*\* Insert name of the local government district in which the premises are situated or in which the proposed premises will be situated.

PART II

THE EUROPEAN COMMUNITIES POULTRY (HYGIENE) REGULATIONS (NORTHERN IRELAND) 1977

Slaughterhouse Licence

Cutting Premises Licence

(Delete those words in square brackets which do not apply)

Name of [Department] [District Council] .....

Serial No. of [Slaughterhouse Licence] [Cutting Premises Licence] .....

WHEREAS application has been made to the [Department of Agriculture] [Council of the ] .....

by .....

of .....

for the grant of a licence under regulation 14 of the European Communities Poultry Meat (Hygiene) Regulations (Northern Ireland) 1977 to authorise [him] [them] as the occupier(s) of the premises described in the Schedule hereto [\*and situated in the Council's District] to keep such premises for use as a [slaughterhouse] [cutting premises].

AND WHEREAS the said premises have been inspected and a report has been made to the [Department] [Council].

Now the [Department has] [Council has] resolved to grant and hereby grants this licence to .....

authorising [him] [them] as the occupier(s) of the said premises to keep them for use as a [slaughterhouse] [cutting premises].

Dated this ..... day of ..... 19 .....

For and on behalf of the [Department] [Council]

SCHEDULE

1. Address or description of situation of the premises.
2. Total area of curtilage of the premises.
3. Total floor area of buildings included in the premises and used solely for the production of poultry meat, or for the storage of such poultry meat.

\* For use only in licences granted by a district council.

## EXPLANATORY NOTE

*(This note is not part of the Regulations but is intended to indicate their general purport.)*

These regulations, which come into operation on 18th July 1977, apply to Northern Ireland only and implement the provisions of Council Directive No. 71/118/EEC (OJ No. L55, 8.3. 1971, p. 23; OJ/SE 1971(1), p. 106), on health problems affecting trade in fresh poultry meat, as amended by Council Directive No. 75/379/EEC (OJ No. L172, 3.7.1975, p. 17) and Council Directive No. 75/431/EEC (OJ No. L192, 24.7.1975, p. 6) and the provisions of Commission Directive No. 77/27/EEC (OJ No. L6, 8.1.1977, p. 19).

They apply to poultry meat derived from domestic fowls, turkeys, guinea fowls, ducks and geese and prescribe conditions which must be satisfied for the production, cutting-up and storage of such poultry meat intended for sale for human consumption.

In particular they:—

- (a) require that poultry meat shall be produced and cut-up in slaughter-houses and cutting premises licensed for the purpose and complying with requirements as to structure and hygiene practice (regulations 3, 11 to 16 and related schedules); and
- (b) lay down requirements as to slaughter and evisceration procedures, ante- and post-mortem inspection, hygiene and control of operations in cutting premises, health marking of poultry meat produced and inspected in accordance with the regulations, and the storage, wrapping, packaging and transport of poultry meat (regulations 3, 5 to 10 and related schedules).

The requirements relating to cutting-up, storage, wrapping and packaging of poultry meat do not apply to these operations when carried out at the retail level.

Certain sales of poultry meat by those who keep live poultry are excluded from the operation of the regulations and there is provision for other specific exemptions from particular requirements (proviso to regulation 3(1)(a) and regulation 4) and for appeals against licensing decisions (regulations 17 and 18).

The authorities responsible for enforcement are set out in regulation 30. The Department of Agriculture is empowered to make reasonable charges for the grant of exemptions and the issue of licences and for the inspection of poultry meat (regulations 22 and 23).

The regulations also make provision for powers of entry by authorised officers of the Department of Agriculture and of district councils (regulation 25) and concerning offences and penalties (regulations 27 to 29).