

SCHEDULE 1

Regulations 4(2)(a)(i), (ii), (iii), (iv) and
(vi) and (11) and 7(1)(e)

Construction, Layout and Equipment of Slaughterhouses (except low throughput Slaughterhouses), Cutting Premises (except low throughput Cutting Premises) and Cold Stores — General Requirements

1. All slaughterhouses, cutting premises, re-packaging centres and cold stores shall have—
 - (a) a clearly defined boundary;
 - (b) at places readily accessible to the work stations and sanitary conveniences, suitable facilities, that is to say—
 - (i) an adequate supply (provided otherwise than by taps operable by hand) of hot and cold running water, or pre-mixed running water at a suitable temperature, and sufficient supplies of soap or other detergent for the cleaning and disinfection of hands by persons handling fresh meat; and
 - (ii) an hygienic means of drying hands;
 - (c) in rooms where work on fresh meat is undertaken, suitable and sufficient facilities, situated as close as possible to or readily accessible to the work stations, for the disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
 - (d) adequate space and facilities for the efficient performance at any time of inspections required by these Regulations;
 - (e) equipment and fittings—
 - (i) of a durable, impermeable and corrosion-resistant material (which may not be wood except in rooms where only packaged fresh meat is stored) not liable to taint fresh meat and of such construction as to enable them to be kept clean and disinfected;
 - (ii) if to be used for handling, storing or transporting fresh meat to be so constructed that fresh meat and the base of any receptacles containing such meat do not come into contact with the floor; and
 - (iii) with such surfaces as are likely to come into contact with unpackaged fresh meat to be kept smooth and clean;
 - (f) facilities for the hygienic handling and protection of fresh meat during loading and unloading;
 - (g) suitable and sufficient receptacles with closely fitting covers for collecting and removing all waste and fresh meat not intended for human consumption;
 - (h) suitable refrigeration equipment to enable the internal temperature of fresh meat to be maintained at not more than +7°C for carcasses and cuts, +3°C for offal and -12°C for frozen fresh meat. Such equipment to have a drainage system which avoids risk of contamination of fresh meat;
 - (i) water, that is to say—
 - (i) a sufficient, clean and wholesome supply of hot and cold potable water, or potable water premixed to a suitable temperature, available at an adequate pressure;
 - (ii) the separation of any other water so that it may be used only for the purpose of fire fighting or the operation of refrigerators or steam boilers, and so that pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose; and that all such pipes shall be clearly distinguished from those used for water which is clean and wholesome and shall present no risk of contamination to fresh meat; and

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- (iii) if water is stored, fully covered tanks to contain it, which tanks shall be of such construction as to enable them to be emptied and kept clean;
- (j) satisfactory drainage fitted with gratings and traps for solids, which shall be maintained in proper working order; save that, in rooms provided for the cooling or storage of fresh meat, gratings and traps shall not be required;
- (k) an arrangement of rooms so that—
 - (i) there are suitable, sufficient and adequately equipped changing rooms for persons working in the premises to change their clothes and wash their hands and sanitary conveniences, separate from any part of the premises which at any time contain fresh meat;
 - (ii) there are wash basins in the changing rooms with an adequate supply (provided otherwise than by taps operated by hand or arm) of hot and cold running water, or pre-mixed water at a suitable temperature;
 - (iii) clean protective clothing is stored separately from other clothing;
 - (iv) the surfaces of the walls and floors of such rooms are smooth, washable and impermeable; and
 - (v) any room in which a sanitary convenience is situated shall not communicate directly with any room or area in which any fresh meat is being produced, cut up, handled, worked on or stored or any room referred to in paragraph 1(*h*) of Schedule 2 or paragraph 1(*d*) of Schedule 3;
- (l) sufficient and adequately equipped showers which are for the use of persons working in the premises and are situated near the rooms where such persons may change their clothes; save that such facilities shall not be required in any cold store in which only packaged fresh meat is handled and stored;
- (m) satisfactory and hygienic facilities for the disposal of solid and liquid waste;
- (n) suitable facilities for the storage of detergents, disinfectants and similar substances; and
- (o) adequate protection against the entry of insects, vermin and birds.

2. Every room in any slaughterhouse, cutting premises, re-packaging centre or cold store in which fresh meat is produced, worked on, handled or stored and any area in such premises through which fresh meat is transported shall have—

- (a) floors and floor surfaces of impermeable, rot proof and non-slip material, which shall be so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned and disinfected and, subject to paragraph 3, shall be laid in such a way as to facilitate the drainage of waste water by directing the water towards the drains;
- (b) interior wall surfaces faced with a smooth, durable, impermeable and washable material (which shall be of a light colour) to the following heights—
 - (i) in any of the rooms referred to in sub-paragraphs 1(*c*), (*d*), (*g*), (*h*), (*j*), (*k*) and (*l*) of Schedule 2, up to a height of not less than 3 metres or the full height of the room whichever is lower;
 - (ii) in any rooms used for the cooling or storage of packaged fresh meat, up to a height of not less than the usable storage height; or
 - (iii) in any other room in which unpackaged fresh meat is handled, up to a height of not less than 2 metres,

save that in cold stores erected before 1st January 1983, the interior walls of rooms where only frozen fresh meat is stored may be made of wood;

- (c) rounded angles between floor and wall surfaces; save that in rooms of any cold stores in which only frozen meat is stored it shall not be compulsory for such angles to be rounded;
 - (d) doors and door frames of a hard wearing, corrosion-resistant material or, if made of wood, with a smooth, impermeable covering on all surfaces;
 - (e) a ceiling, or where there is no ceiling the interior surface of the roof, which is so constructed and finished as to minimise condensation, mould development, flaking and the lodgement of dirt, and which shall be kept in such good order, repair and condition as to enable it to be thoroughly cleaned;
 - (f) insulation materials which are rot proof and odourless;
 - (g) suitable and sufficient means of ventilation to the external air (except in the case of a humidity-controlled or temperature controlled chamber) including, where necessary, adequate means of steam extraction, (all ventilation systems to be kept at all times in good working order); and
 - (h) adequate artificial lighting throughout the slaughterhall and workrooms; which lighting shall not distort colours and shall be of an overall intensity of not less than 220 lux; save that at places where inspection of fresh meat is normally carried out the overall intensity shall be not less than 540 lux.
3. In rooms used for the storage of chilled or frozen fresh meat the directing of water towards drains in accordance with paragraph 2(a) is not required.
 4. In rooms used for chilling or refrigerating fresh meat a device with which water may easily be removed is sufficient.
 5. In rooms used for freezing fresh meat, waterproof and rot proof flooring is sufficient.