

1964. No. 41

[C]

## AGRICULTURAL PRODUCE

## Meat Shipping

REGULATIONS, DATED 20TH MARCH, 1964, MADE BY THE MINISTRY OF AGRICULTURE WITH THE CONCURRENCE OF THE MINISTRY OF HEALTH AND LOCAL GOVERNMENT UNDER SECTION 20 OF THE AGRICULTURAL PRODUCE (MEAT REGULATION AND PIG INDUSTRY) ACT (NORTHERN IRELAND) 1962.

The Ministry of Agriculture with the concurrence of the Ministry of Health and Local Government in so far as these regulations relate to matters which may be dealt with by regulations made under the Food and Drugs Act (Northern Ireland) 1958(a) and with the approval of the Ministry of Finance as regards inspection fees, in exercise of the powers conferred on it by Section 20 of the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962(b) and of all other powers enabling it in that behalf, hereby makes the following regulations:—

## PART I

## PRELIMINARY

*Citation and commencement*

1. These regulations may be cited as the Meat Shipping Regulations (Northern Ireland) 1964 and shall come into operation on the 27th day of April, 1964.

*Revocation*

2. The Agricultural Produce (Meat Regulation) Rules (Northern Ireland) 1937(c) and the Meat Examination Fees Order (Northern Ireland) 1959(d) are hereby revoked.

*Interpretation*

3. In these regulations—

“Act” means the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962.

“Meat Market” means a place in registered premises reserved for the exposure of meat for sale for human consumption within Northern Ireland.

“Ministry” means the Ministry of Agriculture for Northern Ireland.

“Occupier” means in relation to any registered premises, the person for the time being in actual occupation thereof as owner or tenant.

“To Ship” means to move from registered premises to and to embark from any point of exit from Northern Ireland by land, sea or air transport to a destination in Great Britain, the Isle of Man or the Republic of Ireland.

“Viscera” means the organs and entrails situated in the thoracic and abdominal cavities of an animal.

(a) 1958. c. 27.  
(b) 1962. c. 13.

(c) S.R. & O. (N.I.) 1937, No. 32.  
(d) S.R. & O. (N.I.) 1959, No. 91.

## PART II

## SHIPPING OF MEAT

*Application for a meat shipping licence*

4. Application for a meat shipping licence shall be in the form prescribed in the First Schedule and shall be made by the occupier of registered premises or a person who has arranged to the satisfaction of the Ministry for the use of such premises.

5. A meat shipping licence shall be in the form prescribed in the Second Schedule.

*Inspection of animals*

6.—(1) Meat for shipping shall be from animals:—

(a) which have received ante-mortem veterinary inspection and post-mortem inspection carried out by a veterinary inspector or an authorised meat detention officer under the supervision of a veterinary inspector; and

(b) which have been slaughtered and handled in accordance with the slaughtering code laid down in the Third Schedule.

(2) If required by a veterinary inspector animals shall be marked in such a way as to identify them with their carcasses after slaughter.

*Slaughtering of animals and inspection of meat intended for shipping*

7.—(1) Animals shall not be admitted to the slaughtering point until ante-mortem inspection by a veterinary inspector has been completed and shall not be slaughtered until in the opinion of a veterinary inspector they have been sufficiently rested.

(2) After ante-mortem inspection the animals shall be slaughtered in an humane and hygienic manner so as to avoid contamination of the meat and in accordance with the requirements of the Third Schedule.

(3) The carcasses, meat, offals and blood of such animals shall be presented in such a manner as to facilitate meat inspection by a veterinary inspector or a meat detention officer under the supervision of a veterinary inspector. Carcasses which are passed after such inspection as fit for human consumption shall be stamped on each quarter by means of a stamp approved by the Ministry.

(4) Cutting of meat other than that involved in slaughtering and dressing shall not be permitted until post-mortem inspection has been carried out except to such extent as the needs of inspection require. Evidence of disease, contamination or any abnormal condition must not be removed by washing, cutting or stripping except on the instruction of a veterinary inspector.

(5) The carcase of an animal which in the opinion of a veterinary inspector has been treated with antibiotics, oestrogens, thyrostatics or other substance to the extent that such treatment could render the consumption of the flesh therefrom dangerous or harmful to health shall not be used for human consumption.

(6) The Ministry may determine in respect of each registered premises the maximum rate at which animals shall be slaughtered to ensure that carcasses, their viscera and parts are presented in an orderly and clean manner, such as would permit efficient inspection at all times, and this rate shall not be exceeded.

(7) Meat intended for shipping shall be wholesome and fit for human consumption and shall be handled in an hygienic manner.

(8) Preservative or colouring matter shall not be added to any meat.

(9) Meat shall not be shipped which has deteriorated between the time of inspection and the time of shipment.

(10) Meat which has been exposed in a meat market shall not be shipped.

(11) Where the Ministry deems it necessary, meat for shipping may be re-inspected at the registered premises or at any stage of shipping and in such event any certificate of inspection in respect of that meat issued prior to the re-inspection shall be surrendered to the veterinary inspector re-inspecting the meat.

#### *Certificate of veterinary inspection*

8.—(1) The certificate of veterinary inspection to accompany consignments of meat shall be in accordance with the form prescribed in the Fourth Schedule.

(2) The certificate shall be valid only for the period specified therein.

### PART III

#### REGISTRATION OF PREMISES

##### *Application for registration of premises*

9.—(1) Application for the registration of premises shall be made by the occupier and shall be in the form prescribed in the Fifth Schedule.

(2) The application shall be accompanied by

- (a) particulars of the operations proposed to be carried on at the premises including the maximum number of animals or carcasses to be dealt with daily;
- (b) a general description of the equipment available, or to be made available, in the premises for carrying on these operations; and
- (c) in the case of new premises or premises which are to be modified two copies of the plans and specifications of the premises and a site plan or contour map.

##### *Register of premises*

10.—(1) The register, to be kept by the Ministry, of premises—

- (a) for the slaughter of animals, the meat from which is intended for shipping; or
  - (b) to be used for the preparation, cooling, chilling, freezing or preserving by any other process not altering its character or the packaging or cutting of meat intended for shipping—
- shall contain

- (i) the full name and address of the person in whose name the premises are registered;
- (ii) the full postal address of the premises; and
- (iii) the names and addresses of all holders of meat shipping licences entitled to use the premises.

(2) When a person becomes the occupier of any registered premises in succession to a previous occupier such person shall give to the Ministry notice in writing stating—

- (a) his name and address, and
- (b) the address of the registered premises of which he has become the occupier,

and upon receipt of such notice the Ministry shall enter the name and address of such person on the said register as the person in whose name the premises are registered.

(3) When any person being the holder of a meat shipping licence either—

- (a) becomes entitled to use any registered premises, or
- (b) ceases to be entitled to use any such premises,

such person shall forthwith give notice in writing of such fact to the Ministry.

(4) The Ministry shall allot a number to each registered premises.

#### *Conditions of registration*

11.—(1) (a) The premises and the equipment therein for which the Ministry may grant or continue registration shall comply with the standards prescribed in the Eleventh Schedule.

(b) The Ministry shall determine the maximum number of animals and carcases to be handled on the premises in relation to the size of the premises, the range and capacity of the equipment, and the nature of the proposed operations at the premises.

(c) Where the slaughter of

- (i) cattle or horses exceeds 100 per day; or
  - (ii) sheep or pigs or goats exceeds 400 per day;
- the method of slaughter shall be line slaughter.

(d) Premises shall not be registered unless the site at which it is proposed to erect them or on which they already exist, is such that an adequate system of drainage, having regard to the operations intended to be carried on in the premises, can be provided on the site, and unless the site is free from the risk of atmospheric or other pollution which could have an adverse effect on the meat.

(e) The equipment in the premises shall be adequate in the opinion of the Ministry for the carrying out of the proposed operations, including refrigeration and storage, in an efficient and hygienic manner.

(f) Operations in the premises shall be carried on in an hygienic manner and in accordance with the Twelfth Schedule.

(2) Premises at which any operations are carried on in connection with the slaughtering and dressing of horses or the preparation or storing of horse meat shall not become registered premises for the carrying on of any operations in connection with the slaughtering and dressing of animals other than horses, or the preparation or storing of meat other than that derived from horses.

(3) Notwithstanding the provisions of paragraph (2), frozen horse meat may be stored under refrigeration on the same registered premises as frozen meat of other types provided that it is clearly identified as horse meat by label or other method approved by the Ministry.

(4) Alterations or additions shall not be made to registered premises unless the occupier submits proposals for the alterations or additions to the Ministry and the proposals are approved by the Ministry.

(5) Any proposals for making alterations or additions to registered premises shall be accompanied by two copies of the plans and specifications for the proposed alterations.

#### *Admission of persons or articles*

**12.** A person shall not be admitted to those portions of the registered premises where meat for shipping is dealt with unless he is engaged on duties therein in connection with such meat and a person shall not bring into or keep in any part of registered premises any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved to that part of the premises.

#### *Entry or removal of live animals*

**13.** A person, unless he has permission to do so from a veterinary inspector, shall not bring or permit to be brought into registered premises any animal not intended for slaughter and shall not permit any live animal to be removed from such premises. Animals which in the opinion of a veterinary inspector are excessively dirty may not be permitted to enter registered premises.

#### *Diseased animals*

**14.—(1)** A person shall not bring or permit to be brought into registered premises any animal which he knows, or suspects, to be diseased unless it is accompanied by a certificate from a veterinary surgeon stating—

- (a) that the animal is not suffering from a disease which is likely to infect other animals in the registered premises or cause danger to health by contaminating the registered premises or meat therein; and
- (b) what drugs to his knowledge have been administered to the animal.

(2) Any animals on registered premises which are known or suspected to be diseased shall be kept segregated from other animals and shall be slaughtered and dressed in the casualty slaughter unit or otherwise in accordance with the requirements of a veterinary inspector as to place and time of lairage and slaughter.

#### *Entry of carcasses*

**15.** A person shall not bring or permit to be brought into registered premises a carcase or portion of a carcase unless—

(1) It has been forwarded from other registered premises in accordance with these regulations and is accompanied by the certificate prescribed in the Fourth Schedule; or

(2) A veterinary inspector has permitted its unloading from the vehicle or container which conveyed it to the registered premises after satisfying himself that it is accompanied by its visceral organs together with a certificate from a veterinary surgeon stating

- (a) that he has examined the animal ante-mortem;
- (b) the reason for slaughter;
- (c) that in his opinion the animal was not affected by any disease likely to render the meat unfit for human consumption, or to infect other animals, or to contaminate the registered premises; and
- (d) particulars of any drugs which to his knowledge have been administered to the animal before slaughter and which might affect the fitness of the meat for human consumption.

#### *Meat unfit for human consumption*

16.—(1) Where a veterinary inspector finds that a carcase is unfit for human consumption he shall mark it by slashing with a knife or by other method, and these methods of marking meat as being unfit shall also apply to meat pieces.

(2) Meat unfit for human consumption shall be removed as soon as possible to accommodation provided in the registered premises for the retention of such meat and

- (a) such accommodation shall be kept locked except when it is necessarily opened for the reception or removal of unfit meat or at the request of the veterinary inspector; and
- (b) such meat shall be rendered sterile or removed from such accommodation under permit within a period not exceeding two days.

(3) Meat unfit for human consumption shall not be removed from the registered premises except in accordance with a permit in the form in the Sixth Schedule issued by a veterinary inspector and shall be transported in a closed and locked container or vehicle bearing a notice of adequate size and conspicuously visible stating distinctly and legibly that the contents are not for human consumption.

(4) Such movement permit shall accompany the consignment to the premises of the consignee indicated thereon who shall complete and return it to the Ministry without delay.

#### *Preparation of meat*

17.—(1) Meat intended for shipping shall be prepared only at registered premises and shall be stored only at registered premises or other place approved by the Ministry.

(2) Meat for shipping shall be chilled, frozen or preserved by any other recognised process not altering the character of the meat.

(3) Such meat shall be placed immediately after inspection in a chamber, approved for the purpose by the Ministry, and shall be retained there until the required bone temperature has been attained or other process of preservation has been completed. In the case of chilled meat the maximum temperature shall not exceed 4° Centigrade (39° Fahrenheit); in the case of frozen meat the maximum temperature shall not exceed minus 10° Centigrade (14° Fahrenheit). The meat shall be maintained at a temperature not exceeding the specified maxima until the time of shipment and shall in the opinion of a veterinary inspector be sufficiently chilled or frozen or otherwise treated

before an inspection certificate is granted by him. Meat intended for shipping shall be under the supervision of a veterinary inspector at all stages from slaughtering until shipment of the finished product and shall be dealt with in an hygienic manner.

(4) Tripe, gut and other similar offals to be exempted from the provisions of Section 1 of the Act shall be treated and prepared in the manner prescribed in the Seventh Schedule.

#### *Packaging and materials*

18. All packaging materials and methods used shall be approved by the Ministry. Carcases and primary meat cuts shall be shrouded in clean new material. Other meat cuts, meat pieces and offals shall be enveloped in clean new approved material before being packed in new cardboard or other approved packages or cartons.

#### *Marking of packages*

19. Cartons and packages containing meat for shipping shall be clearly marked with the description and quantity of meat therein and shall have clearly stamped or printed thereon that the product has been inspected and passed by the Ministry as fit for human consumption together with the registration number of the premises and the meat shipping licence number. The holder of the meat shipping licence shall notify the veterinary inspector at the registered premises when containers are to be loaded.

#### *Transport of meat intended for shipping*

20.—(1) Meat intended for shipping shall be transported from registered premises only in clean insulated or refrigerated containers capable of holding chilled meat at less than 4° Centigrade (39° Fahrenheit) or frozen meat at less than minus 10° Centigrade (14° Fahrenheit).

(2) Any such container when in use for the transportation of meat for shipping shall not be used for any other purpose and shall be closed and locked while in transit.

(3) Every container as aforesaid shall be—

- (a) cleaned after each occasion on which meat has been transported in it;
- (b) kept in such condition as will ensure that it is clean when next meat is placed in it; and
- (c) maintained in good repair.

(4) Meat for shipping shall not be placed in any ship, boat, railway wagon, aircraft, motor lorry, cart or other vessel, vehicle or container used for the conveyance of goods in the proximity of other products capable of contaminating the meat.

#### *Records and returns*

21.—(1) The holder of a meat shipping licence shall, in respect of each week, complete and furnish to the Ministry a return in accordance with the Eighth Schedule and shall keep such records as will permit of the particulars required for the completion of the said return being readily available for inspection by a duly authorised officer of the Ministry.

(2) The return shall be made to the Ministry not later than the Tuesday following the week to which it relates.

## PART IV

## GENERAL

*Payment of fees*

22. The holder of a meat shipping licence shall, for the inspection of meat thereunder, pay on demand to the Ministry the fees prescribed in the Ninth Schedule.

*Permits*

23. A permit as prescribed in the Tenth Schedule may be issued authorising the shipping of meat not for human consumption under the conditions prescribed in that permit.

*Exceptions*

24. These regulations shall not apply to meat shipped in one lot or consignment which does not exceed in total gross weight fourteen pounds.

25. Nothing in these regulations shall prejudice or affect any provisions of the Slaughter of Animals Acts (Northern Ireland) 1932 to 1956(a) or the Factories Act (Northern Ireland) 1938(b) or regulations made under such Acts.

Sealed with the Official Seal of the Ministry of Agriculture for Northern Ireland this 20th day of March, 1964.

(L.S.)

*W. G. Malcolm,*  
Assistant Secretary.

The Ministry of Health and Local Government hereby concurs with these regulations in so far as they relate to matters which may be dealt with by regulations made under the Food and Drugs Act (Northern Ireland) 1958.

Sealed with the Official Seal of the Ministry of Health and Local Government for Northern Ireland this 20th day of March, 1964.

(L.S.)

*N. Dugdale,*  
Assistant Secretary.

The Ministry of Finance hereby approves of the Meat Inspection Fees set out in the Ninth Schedule.

Sealed with the Official Seal of the Ministry of Finance for Northern Ireland this 20th day of March, 1964.

(L.S.)

*W. W. Arthur,*  
Assistant Secretary.



## FIRST SCHEDULE

## GOVERNMENT OF NORTHERN IRELAND

## MINISTRY OF AGRICULTURE

AGRICULTURAL PRODUCE (MEAT REGULATION AND PIG INDUSTRY) ACT  
(NORTHERN IRELAND) 1962

## MEAT SHIPPING REGULATIONS (NORTHERN IRELAND) 1964

**Form of Application for a Meat Shipping Licence under the above-mentioned Act**

1. I/We .....  
of .....  
hereby apply for a licence under the above-mentioned Act to send meat to Great Britain, the Isle of Man and the Republic of Ireland.

2. I/We enclose herewith cheque for £1, being the fee prescribed by the above-mentioned Act for a licence. (No fee is payable by a licensed bacon curer.)

3. \*(a) I am/We are the occupier(s) of the registered premises indicated below within the meaning of the above-mentioned Act.

(b) I/We have arranged to the satisfaction of the Ministry for the use of the registered premises indicated below within the meaning of the above-mentioned Act.

4. I/We hereby undertake, in the event of a licence being granted to me/us, to comply with the provisions of the above-mentioned Act and of the Regulations made thereunder and with such Regulations and directions as the Ministry may from time to time issue.

Signature of Applicant(s) .....

Full Postal Address of .....

registered premises .....

referred to at 3 above, .....

Date .....

\*Delete (a) or (b) as may be necessary.

TO: THE SECRETARY,  
MINISTRY OF AGRICULTURE,  
DUNDONALD HOUSE,  
BELFAST, 4.

N.B.—Special attention is directed to the following extract from the above-mentioned Act.

AGRICULTURAL PRODUCE (MEAT REGULATION AND PIG INDUSTRY) ACT  
(NORTHERN IRELAND) 1962

18.—(4) (a) “Any person who in connection with an application for the issue of a licence or permit under this Act makes any statement or furnishes any information which to his knowledge is in any material respect false or misleading . . . shall be liable on summary conviction to imprisonment for a term not exceeding three months or to a fine not exceeding twenty pounds, or to both such imprisonment and such fine.”

SECOND SCHEDULE

GOVERNMENT OF NORTHERN IRELAND

*MINISTRY OF AGRICULTURE*

AGRICULTURAL PRODUCE (MEAT REGULATION AND PIG INDUSTRY) ACT  
(NORTHERN IRELAND) 1962

MEAT SHIPPING REGULATIONS (NORTHERN IRELAND) 1964

Licence No. ....

**Meat Shipping Licence**

This is to certify that .....

of .....

in the County of .....

County Borough  
is/are licensed under the above-mentioned Act to send meat to Great Britain, the Isle of Man and the Republic of Ireland, subject to compliance with the provisions of the Act and the Regulations made thereunder, and with such Regulations and directions as the Ministry may from time to time issue.

Meat sent under the authority of this licence shall be derived from animals which have received ante and post-mortem veterinary inspection on the registered premises of .....  
at .....

This licence shall not be valid after the ..... day of  
..... 19....

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

Secretary.

.....  
Authorised Officer

Ministry of Agriculture,  
Dundonald House,  
Belfast, 4.

THIRD SCHEDULE

Slaughtering Code

1. Slaughtering shall normally take place in accordance with a pre-arranged programme agreed by the Ministry except in cases of emergency or in special circumstances which have received the Ministry's written approval.

2. Notice of variations of the time of slaughtering within the agreed programme shall be given to the veterinary inspector at the premises not less than twenty-four hours in advance.

3. After stunning, all animals shall be expeditiously bled and blood intended for human consumption shall be collected hygienically for inspection in covered containers which shall not be used for any other purpose. Such blood shall be identifiable with the carcasses from which it is collected and shall not be stirred other than by an approved mechanical agitator. There shall be an efficient method approved by the Ministry of identifying offals with their respective carcasses until the carcasses have been inspected.

4. Flaying and dressing shall be completed without delay in an hygienic manner. The carcasses of calves or other animals shall not be blown.

5. Stomachs and intestines shall immediately be removed unopened from the slaughter hall to a room or a part of the premises in which they can be opened or cleaned which does not contain blood intended for human consumption or any meat other than stomachs and intestines.

6. Any contaminant shall be removed immediately following its appearance.

7. The carcasses of female animals whose udders contain milk shall have the udders removed and the supramammary lymph nodes left intact and attached to the carcase.

FOURTH SCHEDULE

GOVERNMENT OF NORTHERN IRELAND

Serial Number

MINISTRY OF AGRICULTURE

.....

AGRICULTURAL PRODUCE (MEAT REGULATION AND PIG INDUSTRY) ACT  
(NORTHERN IRELAND) 1962

Certificate of Veterinary Inspection

I hereby certify that the meat described below has been inspected and passed as fit for human consumption.

Description of Meat: .....

Quantity: .....

tons cwts. qrs. lbs.

Weight: .....

Granted at (hour) ..... on (date) .....

This certificate is valid for ..... hours.

Signed: .....

Veterinary Inspector.

FIFTH SCHEDULE

GOVERNMENT OF NORTHERN IRELAND

*MINISTRY OF AGRICULTURE*

AGRICULTURAL PRODUCE (MEAT REGULATION AND PIG INDUSTRY) ACT  
(NORTHERN IRELAND) 1962

MEAT SHIPPING REGULATIONS (NORTHERN IRELAND) 1964

**Application for Registration of Premises**

1. I/We .....  
hereby apply for registration of the premises indicated below in the Ministry's Register of Premises.

2. I/We hereby undertake in the event of such registration being granted to comply with the provisions of the above-mentioned Act and of the Regulations made thereunder, and with such Regulations and directions as the Ministry may from time to time issue.

Signature of Applicant .....

Full Postal Address .....

Full Postal Address  
of the premises .....

referred to at 1 above .....

Date .....

To The Secretary,  
Ministry of Agriculture,  
Dundonald House,  
Belfast, 4.

SIXTH SCHEDULE

Serial Number

District .....

GOVERNMENT OF NORTHERN IRELAND

MINISTRY OF AGRICULTURE

AGRICULTURAL PRODUCE (MEAT REGULATION AND PIG INDUSTRY) ACT  
(NORTHERN IRELAND) 1962

Movement of Condemned Meat

I hereby authorise the movement of the meat detailed hereunder which is unfit for human consumption from the premises of ..... at ..... to the premises of ..... at ..... for the purpose of ..... Granted at (hour) ..... on (date) .....

Signed .....  
Veterinary Inspector

Details of meat to which this authorisation refers (full particulars must be given) .....

This authorisation is available for ..... hours and must accompany the meat for delivery to premises specified.

I/We hereby certify that the meat to which this authorisation refers has been received at my/our premises and has been treated in such a manner as to render it sterile.

Date ..... Signed .....  
Consignee(s)

THIS LICENCE MUST BE SIGNED BY THE CONSIGNEE(S) AND RETURNED TO THE MINISTRY OF AGRICULTURE, DUNDONALD HOUSE, BELFAST, 4, WHEN THE MEAT TO WHICH IT REFERS HAS BEEN RECEIVED.

SEVENTH SCHEDULE

Treatment and Preparation of Tripe, Gut and other similar Offals

- 1. Tripe shall be washed then scalded in water containing washing soda, after which it shall be scraped, rinsed in clean water and cooked.
2. Gut from which casings are to be made shall be emptied, cleaned, manufactured into casings and, unless used immediately, drained and bundled. Casings shall be dried, salted and packed in containers.
3. Gut shall not be cleaned by any method of fermentation.
4. Cows heels shall be scalded to remove hair and horn from hoofs, then cooked and cooled.
5. All tripe, gut and other similar offals shall be packed in an hygienic manner.

**EIGHTH SCHEDULE**

**AGRICULTURAL PRODUCE (MEAT REGULATION AND PIG INDUSTRY) ACT  
(NORTHERN IRELAND) 1962**

**MEAT SHIPPING REGULATIONS (NORTHERN IRELAND) 1964**

**Return of Shipments**

Return showing meat and offal shipped during week ended .....  
Name of Licensee:— .....

	<i>No. of carcases</i>	<i>Nos. and description of cuts or pieces of meat</i>	<i>Weight</i>	
			cwt.	qr. lb.
Beef (Including Veal) .....	.....	.....	.....	.....
Mutton and Lamb .....	.....	.....	.....	.....
Pork				
Sows and Boars .....	.....	.....	.....	.....
Baconers .....	.....	.....	.....	.....
Others .....	.....	.....	.....	.....
Beef and Calf Offal .....	.....	.....	.....	.....
Sheep and Lamb Offal .....	.....	.....	.....	.....
Pig Offal .....	.....	.....	.....	.....

Signed .....

Date .....

**NINTH SCHEDULE**

**Meat Inspection Fees**

The fees to be paid to the Ministry for inspection of carcasses or parts of carcasses shall be as follows:

Cattle: each .. .. .	Three shillings and ninepence
Pigs: each .. .. .	One shilling
Sheep: each .. .. .	Sixpence
Goats: each .. .. .	Sixpence
Horses: each .. .. .	Three shillings and ninepence

TENTH SCHEDULE

Permit No. ....

GOVERNMENT OF NORTHERN IRELAND

MINISTRY OF AGRICULTURE

AGRICULTURAL PRODUCE (MEAT REGULATION AND PIG INDUSTRY) ACT  
(NORTHERN IRELAND) 1962

Permit to Ship Meat not for Human Consumption

In pursuance of the provisions of Section 4(1) of the above-mentioned Act, the Ministry of Agriculture for Northern Ireland hereby permits ..... of ..... to send the meat described below to ..... of .....

Description of meat (state also how packed and number of packages) .....

The following conditions shall be observed in connection with the shipping of this meat:—

- (a) The packaging and labelling of the consignment shall be subject to the direction of the Veterinary Inspector issuing this permit.
(b) Each package shall be clearly marked "Not for Human Consumption".
(c) The number of this permit shall be shown on each package to which the permit relates.
(d) This permit shall be sent to the consignee named above who shall complete and return it without delay to the Ministry of Agriculture, Dundonald House, Belfast, 4, as soon as the meat referred to has been received.

Date: ..... Signed .....
Veterinary Inspector

FOR USE OF CONSIGNEE

I/We hereby certify that the meat described above has been received at my/our premises and has been treated in such manner as to render it sterile:

Date: ..... Signed .....
Consignee

## ELEVENTH SCHEDULE

## Standards for Registration of Premises and Equipment

## PART I—BUILDINGS AND ANCILLARIES

*Accommodation at premises*

1. Registered premises shall include any, or all, of the accommodation used for the following purposes as may be considered necessary by the Ministry in the light of the nature of the proposed use of the premises:—

- (a) Lairage
- (b) Stunning pens
- (c) Slaughter hall
- (d) Cooling hall
- (e) Casualty slaughter unit
- (f) Refrigeration chambers
- (g) Meat market
- (h) Meat cutting room
- (i) Packaging room
- (j) Any other rooms connected with the dressing, butchering, processing and packing of meat
- (k) Despatch bay
- (l) Detention room
- (m) Offal room
- (n) Gut and tripe processing room
- (o) Inedible by-products plant
- (p) Hide, skin, hoof and horn store
- (q) Manure disposal unit
- (r) Meat inspection staff facilities
- (s) Laboratory
- (t) Employees' changing room
- (u) Washing and sanitary convenience accommodation
- (v) Facilities for cleansing transport vehicles and containers

*Construction and maintenance*

2. All buildings comprising the registered premises shall be constructed in accordance with the general standards for buildings defined hereafter.

3. All buildings provided in registered premises shall be of durable construction and of such size and design as will permit the animals to be slaughtered or carcasses to be handled or processed in accordance with these Regulations.

4. In all buildings concerned in the slaughtering of animals, or the processing, handling, packaging and storage of meat, the internal finish of the walls from floor to wallplate shall be hard, smooth and impervious with all corners coved. Walls shall be fitted where necessary with sanitary-type bumpers to prevent damage. Ceilings shall give adequate insulation against changes in outside temperatures and shall be constructed of smooth non-absorbent and non-corrosive impervious material in which any joints shall be sealed. Where a ceiling has exposed joists these shall be at least three feet apart and so constructed that they can be kept in a clean condition and painted regularly. Window ledges shall be sloped.

5. Doorways through which meat is moved by barrow, truck or overhead rail shall be not less than 5 feet wide provided that doors used solely in connection



with overhead rails shall be not less than  $4\frac{1}{2}$  feet wide and doors used solely in connection with the movement of pig and sheep carcasses shall be not less than 3 feet wide. Doors through which meat is moved shall be of such material as to render them hygienic in use and proof against rodents.

6. Exposed woodwork inside the buildings shall be planed smooth and painted with a good grade non-toxic oil or plastic based paint or treated with hot linseed oil or with a clear wood sealer.

7. Stairs shall be of impervious construction with solid treads and closed risers and shall have side curbs of similar material.

8. Floors shall be hard, impervious, non-slip and with corners coved and so constructed as to enable them to be thoroughly cleaned. Unless otherwise authorised, the floors shall be laid so as to provide surface drainage to sediment traps outside the buildings and a fall of not less than 2 inches in every 10 feet.

9. All buildings shall be maintained to the satisfaction of the Ministry in such condition as to preserve the hygienic standards prescribed in these Regulations.

#### *Lighting*

10. The premises shall be adequately lighted by natural or artificial means. Any artificial light shall be well distributed and of an over-all intensity at working levels of not less than 20 foot candles throughout the premises and of not less than 50 foot candles at places where meat inspection is carried out and at work benches and equipment where meat is prepared.

11. Where required by the Ministry artificial light fixtures shall be protected with plastic shields or otherwise to prevent contamination of meat by broken glass.

#### *Ventilation*

12. Working rooms on the premises not being rooms in which meat is kept under controlled temperature shall be so ventilated as to ensure that the air in the room is changed at least six times in an hour or at such other intervals as may be approved by the Ministry.

#### *Water*

13. Wholesome water shall be provided in adequate supply and pressure for the intended daily slaughtering and for consequential operations.

#### *Lairage*

14. Covered lairage shall be of sufficient size to allow for the resting of animals for the equivalent of not less than one day's slaughter and the following floor area shall be allowed for each animal:—

- (a) Cattle 25 sq. feet
- (b) Sheep and bacon pigs 5 sq. feet
- (c) Sows and boars 15 sq. feet.

15. The internal finish of the walls from floor to wallplate shall be hard, smooth and impervious with all corners coved.

16. The general layout shall be such as to facilitate the ante-mortem inspection and efficient handling of animals. The lairage shall be divided into pens which may be used for lairaging cattle, sheep or pigs separately with divisions constructed in metal or concrete. Provision shall be made for the tying of bulls and of cows and of such other animals as may be required to be restrained. Each cattle pen shall be equipped with a fodder rack and all pens with a water bowl or trough. Isolation pens for the segregation of sick or injured animals shall be provided.

#### *Stunning pens*

17. A suitable stunning pen shall be provided for confining a bull, ox, bullock, cow, heifer or steer being stunned and so constructed as to confine, without

discomfort, one such animal at a time and to prevent any substantial movement of the animal in any direction. This paragraph shall not apply to any animal slaughtered by the Jewish or Mohammedan method of slaughter.

18. The stunning pen shall be kept in good condition and proper working order.

19. Except with the permission of the veterinary inspector a person shall not stun any bull, ox, bullock, cow, heifer or steer in a slaughter-house unless at that time it is confined in the pen.

#### *Slaughter hall*

20. The slaughter hall shall be of sufficient size to accommodate the number and type of animals to be slaughtered in relation to the method of slaughter and dressing employed.

21. Slaughtering or stunning equipment of a standard approved by the Ministry shall be adjacent to the bleeding passage and a trough so constructed that blood, other than that collected for human consumption or for processing on the premises is piped to a collecting point situated outside the building in such a manner that no contamination is caused. Water sprays shall be provided for washing down of carcasses and offals as required.

22. Provision shall be made for the positioning of meat detention officers at points to be approved by the veterinary inspector so that other slaughter-house operations shall not interfere with the work of such officers.

#### *Cooling hall*

23. The cooling hall for the atmospheric cooling of carcasses shall not be used for any other purpose so long as the carcasses remain therein.

#### *Casualty slaughter unit*

24. The unit for the slaughter of sick or injured animals shall be situated convenient to the slaughter hall and shall be connected, if possible, to the hall by overhead rails. The unit shall be of suitable dimensions and shall include appropriate lairage accommodation and shall be equipped with overhead rails, a hoist and a dropper.

#### *Refrigeration chambers*

25. Refrigeration chambers shall be suitable in size in relation to the slaughtering facilities. A chamber for chilling meat shall be capable, when filled, of bringing meat down to a temperature not exceeding 4° Centigrade (39° Fahrenheit) and maintaining that temperature. A chamber for freezing meat shall be capable, when filled, of bringing meat down to a temperature not exceeding minus 10° Centigrade (14° Fahrenheit) and maintaining that temperature.

26. Refrigeration chambers shall be fitted with thermographs to indicate the temperature of the chamber in which the meat is stored throughout its storage period.

#### *Meat market*

27. The meat market shall be so situated that the public can enter and leave it without entering or passing through any other part of the registered premises.

#### *Rooms for the dressing, butchering, cutting, processing and packing of meat*

28. These rooms shall be an integral part of the registered premises and convenient to each other and shall be of sufficient size to permit the hygienic preparation of meat.

#### *Despatch bay*

29. The despatch bay shall be so constructed as to permit the hygienic loading of meat for transporting from the premises.

*Detention room*

30. The detention room or cage for the purpose of isolating carcasses and other meat for detailed inspection shall be in, or adjacent to, the slaughter hall and connected to it by overhead rails which shall be equipped with a hoist and a dropper for beef carcasses. Such room or cage shall be capable of being locked.

*Offal room*

31. The offal room shall be adjacent to, but not a part of, the slaughter hall.

*Gut and tripe processing room*

32. The gut and tripe processing room shall be situated apart from all other rooms where meat is handled.

*Inedible by-products plant*

33. The by-products plant shall have equipment capable of rendering meat sterile and shall not be offensive in operation. The plant shall be used only for the purpose of utilising meat which has originated on the registered premises. The building in which it is housed shall be so situated that contamination of edible meat products or other parts of the registered premises can not occur. If a by-products plant is not installed, a condemned meat room capable of being locked shall be provided to the Ministry's approval.

*Hide, skin, hoof and horn store*

34. The hide, skin, hoof and horn store shall be separate from all other rooms where meat is handled.

*Manure and refuse disposal unit*

35. The manure pit or other receptacle shall be so situated and constructed that it does not give rise to an offensive odour or contamination of the registered premises. It shall be kept covered.

*Meat inspection staff facilities*

36. All registered premises shall contain separate adequate accommodation for the staff of the Ministry engaged in meat inspection at the premises including:

- (a) an office with appropriate furniture;
- (b) a room containing adequate furniture for the storing of clothing and personal effects;
- (c) adequate wash-hand basins each with piped hot and cold water with adequate supplies of towels and soap; and
- (d) adequate sanitary conveniences.

37. Where slaughtering is carried out on the registered premises, the meat inspection office shall be situated, as near as possible to the casualty slaughter unit, detention room and slaughter hall.

*Laboratory*

38. A room shall be provided for the microscopic or other detailed examination of meat by the veterinary inspector.

*Employees' changing room*

39. A room shall be provided for the changing of clothes and footwear by the employees engaged in the handling of animals and the slaughter, butchering, cutting, preparing or otherwise handling meat. Changing of clothing or footwear shall not be permitted elsewhere in the registered premises. Protective or other clothing not in use shall be kept in the changing room.

40. Lockers, if provided, for employees shall be either flush with the floor or be raised above the floor on legs or other supports a minimum of one foot high to permit cleaning and shall have sloping tops.

*Washing and sanitary convenience accommodation*

41. Sanitary conveniences shall be connected directly to a separate drainage system or be separated from the main drainage system by a method approved by the Ministry and shall not communicate directly with any part of the premises where meat is handled. There shall be a sufficient number of sanitary conveniences and wash-hand basins on the registered premises. Shower baths shall be part of the changing room facilities. Hot and cold water shall be piped to all wash-hand basins and showers and soap, nail brushes and clean towels or hot air hand driers shall be available at all times.

*Drinking water*

42. Sufficient drinking fountains shall be provided in working rooms.

*First-aid materials*

43. Suitable and sufficient bandages, dressings, including waterproof dressings, and antiseptics for first-aid treatment shall be provided and maintained in a readily accessible position in registered premises.

*Cleansing of transport vehicles and containers*

44. Adequate facilities for the cleansing of vehicles and containers shall be provided.

## PART II—STANDARDS OF EQUIPMENT

45. The equipment in registered premises shall be of such material and so designed that it can be kept in a clean and hygienic condition. Surfaces in contact with meat shall be smooth and impervious.

46. Excepting such items as cutting boards, brooms and the handles of knives, the equipment shall be made of plastic material or non-corrosive metal and so constructed as to enable an adequate standard of hygiene to be maintained.

47. Any material in equipment used in connection with meat shall be such that no contamination, adulteration or deterioration of the meat shall arise therefrom.

48. Where practicable, permanently mounted equipment shall be sealed to the floor by an all-round watertight seal, or shall be raised at least one foot off the floor and shall be sealed to the walls or ceiling or be separated therefrom by a space of not less than one foot.

49. Rails in working rooms shall be so arranged that no part of a hanging carcass except that of a pig shall come within eighteen inches of the walls or floors and shall be sufficiently separated for the efficient carrying out of routine operations in whatever place they may be situated. Rails shall be provided with hoists and droppers at points approved by the Ministry.

50. Receptacles for collecting and holding blood for human consumption and receptacles used for the movement or temporary storage of stomachs and intestines and condemned or inedible material within the premises shall be fitted with closely fitting covers.

51. Such meat inspection equipment as the Ministry considers necessary shall be provided.

## TWELFTH SCHEDULE

## Hygienic Practice

## PART I—HYGIENE OF PREMISES

1. The premises and equipment therein shall be kept in a clean and hygienic condition. Sufficient hose points shall be provided as required for steam and water hoses for washing down of work rooms, lairages and other parts of the premises.

Equipment, floors and walls shall be thoroughly washed down and cleaned as frequently as necessary, and in any event at the end of operations each day. The veterinary inspector at the premises may require any place or item of equipment to be cleaned or sterilised and shall have power to require the slaughtering or other operations to be suspended until the required cleaning or sterilisation has been completed to his satisfaction.

2. The veterinary inspector shall have power to remove from the premises reasonable samples of meat, air, water, clothing or other material for the purpose of determining the soundness of the meat or the hygienic state of the premises or equipment.

3. Scalding and other tanks, including sterilisers, in which washing takes place shall be drained and cleaned once daily, the drainage system being so arranged that effluent runs directly into a drain.

4. Condemned material and inedible products including hides, skins and manure shall be removed from the work rooms as expeditiously and hygienically as possible, so that no contamination is caused.

5. Sanitary conveniences shall be kept clean and maintained in efficient working order.

6. The premises shall be kept free of vermin, insects and birds. The manure bays and their walls and doors, manure pits or other receptacles and manure trolleys shall be treated at regular intervals from March to October inclusive with an insecticidal spray having a residual effect and any manure in the foregoing places shall be treated daily with an insecticide from March to October inclusive. The contents of the manure pit or other receptacle shall be removed from the registered premises as often as may be necessary to prevent a nuisance, and in any event once every two days, and after the contents have been so removed the pit or receptacle shall be thoroughly cleansed before being used again.

#### PART II—HYGIENE OF EQUIPMENT

7. Suitable facilities shall be provided for washing, steam sterilising and cleaning of trolleys, receptacles and other moveable equipment.

8. All knives and other instruments shall be sterilised by steam immediately before and at regular intervals during the process of slaughtering, butchering or preparing meat and any knife or other equipment which has become contaminated, or which there may be reason to suspect has become contaminated shall not be used again until sterilised. Such sterilisation shall be carried out as soon as possible after contamination. Facilities shall be provided for sterilisation of knives at all meat inspection points and at such other places in the slaughter hall and work rooms as a veterinary inspector requires.

#### PART III—PERSONAL HYGIENE, HEALTH AND CONDUCT

9. The work of slaughter, processing and any other handling of meat shall not be carried out by any person who is suffering from, or is the carrier of, typhoid fever, paratyphoid fever, or any other salmonella infection, or dysentery, or any staphylococcal infection or any other infection likely to cause food poisoning.

10. The occupier of the registered premises or as the case may be the holder of a meat shipping licence for the time being using the premises shall ensure that the above requirement is fully observed by the personnel employed by him in the work of slaughter and in the processing and any other handling of meat, and shall, on the request of a veterinary inspector, notify the medical officer of health of the health authority in whose area the registered premises are situated of any employee who, the veterinary inspector has reasonable grounds to suspect, may come within the provisions of paragraph 9.

11. Any person while engaged in or about any registered premises in the slaughtering of animals, or the dressing, cutting, weighing, examining, packing or other handling of meat or the handling of blood intended for human consumption, shall wear overalls or other suitable protective clothing including head covering and footwear so that complete covering is provided except for face and hands and arms which shall be kept clean at all times. The protective covering shall be made of an easily-cleaned hygienic material and shall be kept clean.

12. A person who, or whose clothing, comes into contact in registered premises with any meat or blood which he knows or suspects to be diseased shall immediately thereafter wash with hot water and soap or detergent all parts of his person which have come into contact therewith and shall wash or change such parts of his clothing as have come into contact with the meat or blood as aforesaid.

13. A person shall wash his hands immediately after using a sanitary convenience.

14. A person shall not take any meat or blood into or through a room which contains a sanitary convenience.

15. A person shall not work on the premises while he has any uncovered wound or sore.

16. A person wearing a bandage or surgical dressing on his hand or arm or a finger stall shall not engage in cutting up meat except that a waterproof bandage or dressing may be permitted in so far as slaughtering is concerned.

17. Spitting shall be prohibited in any part of the premises.

18. Consumption of food, smoking, taking of snuff and chewing tobacco shall not be permitted in any part of the registered premises where meat is handled.

19. Where any unhygienic practice has taken place the operations with which the person is concerned shall be suspended immediately on the request of the veterinary inspector and shall not be resumed until the veterinary inspector is satisfied that an adequate standard of hygiene has been restored.

20. The occupier of registered premises shall cause a clearly legible notice or notices to be affixed and maintained in a prominent position at each of several and relevant points within the premises requiring compliance with paragraphs 9, 11, 12, 13, 14, 15, 16, 17 and 18.

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#### EXPLANATORY NOTE

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

These regulations set out the requirements for and the conditions governing the registration of any premises from which meat is shipped to Great Britain, the Isle of Man or the Republic of Ireland but do not apply to any premises providing meat solely for consumption in Northern Ireland.