
 STATUTORY INSTRUMENTS

1976 No. 1221 (S. 103)

FOOD AND DRUGS

FOOD HYGIENE

The Poultry Meat (Hygiene) (Scotland) Regulations 1976

<i>Made</i> - - - -	30th July 1976
<i>Laid before Parliament</i> -	4th August 1976
<i>Coming into Operation—</i>	
<i>Regulations 1, 2 & 4(1)</i>	1st September 1976
<i>Remainder</i> - -	1st January 1977

In exercise of the powers conferred upon me by sections 13 and 56 of the Food and Drugs (Scotland) Act 1956^(a) and of the powers conferred on me by section 2(2) of the European Communities Act 1972^(b) being designated ^(c) one of the Ministers for the purposes of the said section 2(2) in relation to the common agricultural policy of the European Economic Community and of all other powers enabling me in that behalf after consultation with such organisations as appear to me to be representative of interests substantially affected by the regulations and after reference to the Scottish Food Hygiene Council under section 25 of the said Act of 1956, I hereby make the following regulations:—

Citation and commencement

1. These regulations may be cited as the Poultry Meat (Hygiene) (Scotland) Regulations 1976 and shall come into operation as respects regulations 1, 2 & 4(1) on 1st September 1976 and as respects the remainder on 1st January 1977.

Interpretation

2.—(1) In these regulations unless the context otherwise requires—

“the Act” means the Food and Drugs (Scotland) Act 1956;

“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;

“carcase” means the whole body after bleeding, plucking and evisceration save that removal of the kidneys, legs at the tarsus or of 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

^(a) 1956 c. 30.

^(b) 1972 c. 68.

^(c) Designated by the European Communities (Designation) Order 1972—S.I. 1972/1811 (1972 III, p. 5216).

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;

“disinfect” means to apply hygienically satisfactory chemical or physical agents or processes with the intention of eliminating micro-organisms;

“establishment” means a slaughterhouse or cutting premises which has been licensed in accordance with regulation 12 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 who is acceptable to the Secretary of State to assist the official veterinary surgeon and who is either—

(a) a person who is a suitably qualified officer within the meaning of these regulations who has undertaken a further course of training in poultry meat hygiene and inspection approved by the Secretary of State, or

(b) a person having the qualifications set out in Regulation 18 of the Food (Meat Inspection) (Scotland) Regulations 1961^(a) as amended^(b) or approved by the Secretary of State under that regulation, and appointed an inspector of meat for the purposes of the said Food (Meat Inspection) (Scotland) Regulations 1961, who has undertaken a further course of training in poultry meat hygiene and inspection approved by the Secretary of State, or

(c) a person qualified in accordance with the requirements set out in Schedule 13;

“licence” means a licence granted under regulation 12 authorising the use of any premises as a slaughterhouse or cutting premises;

“local authority” means the council of an islands area or district and in relation to any land or premises the local authority within whose area the land or premises is situated;

“locality” means the area within the boundary of a local authority;

“Member State” means any country of the European Economic Community;

“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 Secretary of State;

“poultry” means domestic fowls, turkeys, guinea fowls, ducks and geese;

“poultry meat” means the flesh or other edible part of poultry;

(a) S.I. 1961/243 (1961 I, p. 395).

(b) S.I. 1963/1231, 1971/1196, 1975/685, 1976/874 (1963 II, p. 2055; 1971 II, p. 3498; 1975 I, p. 2477; 1976 II, p. 2235).

“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;

“sell” includes offer or expose for sale or have in possession for sale, and “sale” and “sold” shall be construed accordingly;

“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;

“suitably qualified officer” means the holder of a valid—

- (a) Certificate or Diploma of the former Public Health Inspectors Education Board, or
- (b) Certificate of registration of the Environmental Health Officers Registration Board, or
- (c) Diploma of the Environmental Health Officers Education Board, or
- (d) Certificate of the former Royal Sanitary Institute and Sanitary Inspectors Examination Joint Board, or
- (e) Certificate of the former Sanitary Inspectors Examination Board, or
- (f) Certificate or Diploma of the Royal Sanitary Association of Scotland in sanitary science, law, administration and food inspection;

“third country” means any country other than a Member State;

“transport” means the carriage of poultry meat from an establishment;

“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;

and other expressions have the same meaning as in the Act.

(2) The Interpretation Act 1889(a) shall apply to the interpretation of these regulations as it applies to the interpretation of an Act of Parliament.

(3) Any reference in these regulations to a numbered regulation or schedule shall be construed as a reference to the regulation or schedule bearing that number in these regulations.

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 poultry meat unless—

- (a) 1889 c. 63.

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

- (i) it has been obtained from a slaughterhouse which has been licensed by a local authority for this purpose in accordance with the requirements of regulation 12 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 under hygienic conditions in establishments, or in separate stores which satisfy the requirements of Schedule 10 and which are under the supervision of an official veterinary surgeon or otherwise in accordance with regulation 4(3).

Provided that this shall not apply to storage operations carried on in premises or in rooms adjoining premises from which carcasses and 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 and offal not packed individually brought into premises or rooms adjoining premises to be packed for supply direct to the final consumer;

- (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 a local authority for this purpose in accordance with the requirements of regulation 12 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—
 - (a) from poultry meat originating from poultry slaughtered in Scotland in accordance with the provisions of these regulations,
 - (b) from poultry meat originating from poultry slaughtered in another Member State in accordance with Community requirements, or

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

- (iv) if it is stored, this has been done under hygienic conditions in establishments or in separate stores which satisfy the requirements of Schedule 10 and which are under the supervision of an official veterinary surgeon or otherwise in accordance with regulation 4(3).

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;
- (vi) 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;
- (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 or boning operations are carried out on the premises or on adjacent premises and where the poultry meat is sold 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 substance 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 under regulation 4 remain in operation it shall not be an offence to sell any poultry meat for human consumption in Scotland 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 Scotland 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 in carrying out such cutting or boning, the requirements of sub-paragraph (1)(b) other than sub-paragraph (1)(b)(iii) of this regulation are complied with.

(5) Subject to the provisions of regulation 5 nothing in this regulation shall prohibit the sale or preparation for sale in Scotland of poultry meat imported in accordance with the Imported Food (Scotland) Regulations 1968(a) as amended (b) and the Imported Food Regulations 1968(c) as amended (d) and the Imported Food (Northern Ireland) Regulations 1968(e) as amended (f).

(a) S.I. 1968/1181 (1968 II, p. 3194).

(b) S.I. 1973/1471 (1973 II, p. 4495).

(c) S.I. 1968/97 (1968 I, p. 272).

(d) S.I. 1973/1351 (1973 II, p. 4160).

(e) S.I. 1968/98 (1968 I, p. 285).

(f) S.I. 1973/1350 (1973 II, p. 4151).

(6) 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 the 1st January 1977 may apply to the local authority for, and the local authority 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 the 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 the 15th August 1979;
- (c) from the provisions of items 1, 2, 3, 4 and 8 of Schedule 4 until the 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 in regulations 3(1)(a)(vi) and 3(1)(b)(i), (iv) and (v) of cutting premises and stores not forming part of slaughterhouses shall not be obligatory; save that where such supervision is not carried out then there shall be supervision by a suitably qualified officer of the local authority and 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 local authority upon six months notice being given in writing either by the occupier of the premises to the local authority or by the local authority to the occupier of the premises.

Health marking

5. The health marking referred to in Schedule 9 shall be affixed only if the official veterinary surgeon is satisfied that the poultry meat has been produced in an establishment and has been passed as fit for human consumption following ante- and post-mortem health inspections, and shall not under any circumstances be affixed to any poultry meat imported from third countries.

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) of this regulation.

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) No person shall remove from any of the places referred to in subparagraph (1) above 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 carcass or part of any carcass and any viscera which he believes should be the subject of further examination.

Slaughterhouses and cutting premises to be licensed

11.—(1) 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);

(2) Licences under these regulations shall be granted by the local authority subject to and in accordance with the provisions of these regulations.

Licences and application for licences

12. Where a local authority receive 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, then subject to the provisions of this regulation, the authority—

- (a) shall grant the licence in accordance with the application if an official veterinary surgeon or a suitably qualified officer designated by the Secretary of State, has inspected the premises and has certified that:—
 - (i) the requirements of Schedule 3 are complied with,
 - (ii) the requirements of Schedules 1 or 2, as the case may be, are, or within a reasonable time will be, complied with;and the local authority is similarly satisfied;
- (b) shall refuse to grant the licence if they are not so satisfied.

Cancellation of licence

13. If it appears to an official veterinary surgeon or, a suitably qualified officer designated by the Secretary of State, 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 local authority may, instead of or in addition to any other action taken in accordance with these regulations, cancel the licence.

Notification of refusal of licence

14.—(1) If a local authority refuse to grant a licence, or decide to cancel a subsisting licence, they shall forthwith give notice to the applicant of their 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) of this regulation shall state the right of appeal to the sheriff for which provision is made by regulation 15 and the time within which such appeal may be brought.

Appeals against refusal of licence

15.—(1) A person aggrieved by the refusal of a local authority to grant a licence or by a decision of a local authority to cancel a licence may appeal to the sheriff.

(2) On any appeal to the sheriff under paragraph (1) the sheriff may make such order in the matter as he thinks equitable, and any order so made shall be binding and conclusive on all parties.

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

(4) Where on an appeal under paragraph (1) of this regulation the sheriff varies or reverses any decision of a local authority it shall be the duty of the local authority to give effect to the order of the sheriff, and, in particular, to grant any necessary licence.

Right to continue to use premises pending appeal

16. Where a decision of a local authority 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 local authority 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

17. 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 executor, or of his widow or any other member of his family, until the expiration of six months from his death or until the expiration of such longer period as the local authority may allow.

Form of application

18. Every application to a local authority for the grant of a slaughterhouse licence or cutting premises licence, as the case may be, shall be made in the form set out in Part I of Schedule 15 or in a form substantially to the like effect and shall contain the particulars referred to therein.

Form of licence

19. Every slaughterhouse or cutting premises licence issued by a local authority shall be in the form set out in Part II of Schedule 15, or in a form substantially to the like effect and shall contain the particulars referred to therein.

Record of licence

20. A local authority shall—

- (a) make and retain a copy of each slaughterhouse and cutting premises licence granted by them;

- (b) maintain separate records for slaughterhouses 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,
 - (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 expiration or ceasing to have effect.

Information to be supplied to the Secretary of State

21. A local authority shall—

- (a) furnish the Secretary of State with copies of all licences granted;
- (b) notify the Secretary of State of any cancellation of a licence and supply him with a copy of the statement of the grounds on which the decision was based;
- (c) furnish the Secretary of State with particulars of any exemption granted or operating under regulation 4;
- (d) furnish the Secretary of State with such relevant information as he may from time to time require.

Charges by local authorities

22.—(1) Subject to the following provisions of these regulations, a local authority may make charges of such amounts as are determined by them from time to time for—

- (a) the grant of exemptions under regulation 4(1);
- (b) the grant of licences under regulation 12;
- (c) inspections carried out in pursuance of these regulations.

(2) If it appears to the Secretary of State that the amounts of any charges so determined are in any respect unreasonable, whether as respects their operation in the area generally or as respects their operation for particular premises within the area, he may, after consultation with the local authority, direct them, in relation to the operation of the charges in the area generally or in relation to their operation for particular premises within the area—

- (a) to make such alterations in the amounts of the charges as he considers appropriate;
- (b) except with his approval, not to depart from those amounts as altered for such period as he may specify;

and the authority shall comply with the direction.

(3) The amount of the charges made by any local authority and of any charges determined by the Secretary of State for the purposes of this regulation shall be published by the local authority in at least one newspaper circulating in their area and in such other manner (if any) as they think expedient for informing persons interested.

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

- (a) in respect of the grant of an exemption or 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 local authorities

24.—(1) Except in the case of any exemption operating under regulation 4 each local authority shall, in relation to any slaughterhouse, cutting premises and store, 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 exemption operating under regulation 4 each local authority shall, if necessary, in relation to any slaughterhouse and cutting premises, arrange for inspectors to work under the supervision and responsibility of the official veterinary surgeon in carrying out the duties specified in paragraph(1) of this regulation and a local authority may appoint a suitably qualified officer or other proper officer who in either case is an inspector to act in a supervisory capacity in assisting an official veterinary surgeon in the discharge of any of his responsibilities under these regulations.

Powers of entry

25. Any person authorised in that behalf either by the Secretary of State or the local authority (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 is slaughtered or on which poultry meat is sold, prepared or stored for the purpose of—

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

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 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 a 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 or to both, 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) Each local authority shall administer, execute and enforce the provisions of these regulations in their area.

(2) Each local authority responsible for enforcement shall, whenever the Secretary of State so directs, make to him a report on the exercise of their functions under these regulations in such form and containing such particulars as he may direct.

Application of provisions of Food and Drugs (Scotland) Act 1956

31. Section 45 (which relates to a contravention due to a default of some other person), section 46 (which relates to conditions under which warranty may be pleaded as a defence) and section 47 (which relates to offences in relation to warranties and certificates of analysis) of the Act shall apply for the purposes of these regulations as if references therein to proceedings taken or brought under the Act included references to proceedings taken or brought for an offence under these regulations.

Bruce Millan,
One of Her Majesty's Principal
Secretaries of State.

New St. Andrew's House,
Edinburgh.

30th July 1976.

Regulations 4(1)(a) and 12(a)(ii)

SCHEDULE 1

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 flush lavatories;

Provided that—

(i) no lavatory 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 flush lavatories; as from the 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,

(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 cleansing 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, waterproof 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. These 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 easily 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 work rooms 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 the 1st January 1977 such pipes may pass through any such rooms which have not taps or outlets thereto until the 15th February 1980;
- (w) an adequate supply of hot, clean and wholesome water under pressure;
- (x) an hygienic waste-water disposal system;
- (y) crates for the delivery of live poultry made of non-corrodible material which is easy to cleanse 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.

Regulations 4(1)(a), 12(a)(ii), 24(1) and 27(2)

SCHEDULE 2

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 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 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 flush lavatories provided that—

- (i) no lavatory 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 flush lavatories; as from the 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, and
- (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 easily to be kept clean, and
- (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 the 1st January 1977 such pipes may pass through any such rooms which have no taps or outlets thereto until the 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°C, and
- (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.

Regulations 4(2), 12(a)(i), 24(1), 27(1), (2) and (3)

SCHEDULE 3

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;
 - (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 lavatory.
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 local authority or the official veterinary surgeon, as the case may be, require 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 slaughterhouse.

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 work rooms;

(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 substance 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 sub-paragraph 11 above, and
- (c) handled and stored hygienically.

Regulations 3(1)(a)(iii), 4(1)(c), 24(1) and 27(1)

SCHEDULE 4

SLAUGHTER HYGIENE AND EVISCERATION REQUIREMENTS

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

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 meat 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 any offal other than edible offal from poultry slaughtered in the slaughterhouse;

(6) meat detained for further inspection, 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 carcase 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.

Regulations 2(1) and 4(1)(b)

SCHEDULE 5

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 they are showing symptoms of a disease or of a disorder affecting their condition which may make the meat unfit for human consumption.

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

SCHEDULE 6

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 by 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.

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

SCHEDULE 7

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 or, in accordance with regulation 4(3), the suitably qualified officer 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 or, in accordance with regulation 4(3), the suitably qualified officer unimpeded access at all times to all cold stores, stores and work-rooms 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 Schedule 4 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 $+4^{\circ}\text{C}$, 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.

Regulations 3(1)(b)(v), 4(1)(b) and 24(1)

SCHEDULE 8

HEALTH CONTROL OF POULTRY MEAT IN CUTTING PREMISES

1. Cutting premises shall be subject to the general supervision of an official veterinary surgeon or, in accordance with regulation 4(3), a suitably qualified officer 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 examinations 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.

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

SCHEDULE 9

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;
- (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 of this Schedule.

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. The health marking referred to in paragraph 2(a) of this Schedule 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 Secretary of State from time to time;
 - (b) to wrappers or visibly beneath wrappers of carcasses which are individually wrapped;
 - (c) to wrappers or visibly beneath wrappers of parts of carcasses or offal packed in small quantities.
4. The health marking referred to in paragraph 2(b) of this Schedule shall be made to large packages containing carcasses, parts of carcasses or offal marked in accordance with the requirements of paragraph 3.
5. The health marking appearing on any wrapper or packaging in the manner prescribed in paragraphs 3 and 4 of this Schedule 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.
6. No material used for marking shall prejudice the wholesomeness of the poultry meat.

Regulations 3(1)(a)(vi) and (b)(iv) and 24(1)

SCHEDULE 10

REQUIREMENTS FOR THE STORAGE OF POULTRY MEAT IN STORES SEPARATE FROM SLAUGHTERHOUSES AND CUTTING PREMISES

PART I

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

1. Every person who engages in the handling of poultry meat or packages of poultry meat while so engaged shall:—
- (a) keep himself clean;
 - (b) wear clean working clothes and headgear;
 - (c) refrain from smoking or engaging in unhygienic practices;
 - (d) not contaminate the poultry meat.

PART II

Requirements applicable to occupiers or persons responsible for the control or management of stores

1. Every occupier or person responsible for the control or management of a store shall provide:—
 - (a) adequate changing, washing and toilet facilities;
 - (b) adequate facilities for the handling and hygienic storage of poultry meat;
 - (c) adequate means and procedures for ensuring that the chambers are maintained at an adequately low temperature;
 - (d) adequate artificial lighting in all storage chambers.

2. Every occupier or person responsible for the control or management of a store shall ensure that:—
 - (a) poultry meat is loaded and unloaded under cover;
 - (b) poultry meat is handled, loaded and unloaded, stored and, if freezing is carried out, frozen in a hygienic manner;
 - (c) no poultry meat or container, such as a tray or carton is so placed as to come into direct contact with the floor or ground as the case may be;
 - (d) the internal temperature of the poultry meat does not exceed $+ 4^{\circ}\text{C}$;
 - (e) the storage of poultry meat takes place under conditions which will avoid taint or other contamination;
 - (f) the use of detergents and disinfectants is not allowed to affect the wholesomeness of the poultry meat;
 - (g) sawdust or any similar substance is not spread on floors;
 - (h) poultry meat marked in accordance with regulation 5 and Schedule 9 is retained identifiable as such in the store;
 - (i) live animals and birds are prevented from entering the store;
 - (j) suitable and adequate measures are taken to destroy rodents, insects and other vermin.

3. Every occupier or person responsible for the control or management of a store from which it is intended that poultry meat is to be exported to any other Member State shall:—
 - (a) make available to an official veterinary surgeon on demand records indicating the time at which any poultry meat to be exported was taken into the store and the conditions under which it has been stored;
 - (b) on demand by an official veterinary surgeon, make available such poultry meat for inspection either at a suitable place within the store or at suitable premises which are acceptable to him near to the store;
 - (c) ensure that any poultry meat to be exported is loaded for removal from the store under the supervision of an official veterinary surgeon.

Regulations 3(1)(a)(vi) and (b)(iv) and 24(1)

SCHEDULE II

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 substance 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 carcase shall be wrapped in firmly sealed protective material which in each case complies with the aforesaid requirements.

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

SCHEDULE 12

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 can be 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.

Regulation 2(1)

SCHEDULE 13

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 has shown in any test approved by the Secretary of State that he has sufficient technical knowledge satisfactorily to perform the duties of an inspector.

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 feeding stuffs, is a professional poultry farmer or is engaged in work in any agricultural undertaking.

Schedule 5 paragraph 2

SCHEDULE 14

MODEL HEALTH CERTIFICATE

For poultry transported from the holding to the slaughterhouse

Inspection service..... No.¹.....

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 Poultry Meat (Hygiene) (Scotland) Regulations, 1976.

Signature of official veterinary surgeon

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

¹ Optional.

SCHEDULE 15

PART I

THE POULTRY MEAT (HYGIENE) (SCOTLAND) REGULATIONS, 1976

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

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

To the 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 12 of the Poultry Meat (Hygiene) (Scotland) Regulations 1976 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 manufacture of meat products, or for the storage of meat used in such manufacture.
- 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.)

* Insert name of the local authority area in which the premises are situated or in which the proposed premises will be situated.

PART II

THE POULTRY MEAT (HYGIENE) (SCOTLAND) REGULATIONS 1976

Slaughterhouse Licence

Cutting Premises Licence

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

Name of Authority.....
.....

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

WHEREAS application has been made to the Council of the.....
.....

by

of

for the grant of a licence under Regulation 12 of the Poultry Meat (Hygiene) (Scotland) Regulations 1976 to authorise [him] [them] as the occupier(s) of the premises described in the Schedule hereto and situated in the Council's area 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 Council

NOW the Council have resolved to grant and hereby grant 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.....

.....

on behalf of Council.

SCHEDULE

1. Address 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 manufacture of meat products, or for the storage of poultry meat used in such manufacture.

EXPLANATORY NOTE

(This Note is not part of the Regulations.)

These Regulations, of which Regulations 1, 2 and 4(1) come into operation on 1st September 1976 and the remainder on 1st January 1977, apply to Scotland only and implement the provisions of Council Directive No. 71/118/EEC (O.J. 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. 74/387/EEC (O.J. No. L202, 24.7.1974, p. 1) and Council Directive No. 75/431/EEC (O.J. No. L192, 24.7.1975, p. 6).

The Regulations apply to poultry meat derived from domestic fowls, turkeys, guinea fowls, ducks and geese. They 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 14 and related schedules);
- (b) lay down requirements as to slaughter and evisceration procedures, ante- and post-mortem inspections, 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 15 and 16).

The enforcement and execution of the regulations is assigned to District and Islands Councils who are empowered to make reasonable charges for the grant of exemptions, the issue of licences and for the inspection of poultry meat (Regulations 22 and 30) and who are required to maintain records of licences and exemptions issued and to furnish information to the Secretary of State (Regulations 20 and 21).

The Regulations also make provision for powers of entry by authorised officers of the Secretary of State and of local authorities (Regulation 25) and concerning offences and penalties (Regulations 27 and 29).

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