
 STATUTORY INSTRUMENTS

1981 No. 454

FOOD AND DRUGS

FOOD HYGIENE

**The Fresh Meat Export (Hygiene and Inspection)
Regulations 1981**

Made - - - - 19th March 1981

Laid before Parliament 2nd April 1981

Coming into Operation 2nd November 1981

The Minister of Agriculture, Fisheries and Food and the Secretary of State, being Ministers designated (a) for the purposes of section 2(2) of the European Communities Act 1972(b) in relation to the common agricultural policy of the European Economic Community, acting jointly, in exercise of the powers conferred upon them by the said section 2(2), and of all other powers enabling them in that behalf, and the Minister of Agriculture, Fisheries and Food, the Secretary of State for Social Services and the Secretary of State for Wales, acting jointly, in exercise of the powers conferred by sections 13 and 123 of the Food and Drugs Act 1955(c) and now vested in them (d), and of all other powers enabling them in that behalf, after consultation with such organisations as appear to them to be representative of interests substantially affected by the regulations and after reference to the Food Hygiene Advisory Council under section 82 of the said Act of 1955, hereby make the following regulations:—

Citation, commencement and extent

1.—(1) These regulations may be cited as the Fresh Meat Export (Hygiene and Inspection) Regulations 1981 and shall come into operation on 2nd November 1981.

(2) These regulations apply in England and Wales only.

Interpretation

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

“the Act” means the Food and Drugs Act 1955;

“animals” means domestic animals of the following species: bovine animals, swine, sheep, goats and solipeds;

“ante-mortem health inspection” means inspection of live animals in a slaughterhouse in accordance with the requirements of regulation 8 and Schedule 6;

(a) S.I. 1972/1811.

(b) 1972 c. 68.

(c) 1955 c. 16 (4 & 5 Eliz. 2).

(d) S.I. 1968/1699, 1978/272.

“appropriate Minister” means as respects England the Minister of Agriculture, Fisheries and Food, and as respects Wales the Secretary of State;

“authorised officer of the Council” means in Schedules 7, 8, 9 and 13 an official veterinary surgeon or inspector;

“carcase” means the whole body of a slaughtered animal after bleeding and dressing in accordance with the requirements of Schedule 7;

“cold store” means premises, not forming part of a slaughterhouse or cutting premises, used for the cold storage of meat intended for sale for human consumption;

“contravention” in relation to any provision of these regulations includes a failure to comply with that provision;

“country of destination” means the Member State to which fresh meat is sent;

“cutting premises” means premises used for the purpose of cutting up meat intended for sale for human consumption, whether or not they form part of a slaughterhouse;

“cutting up” means cutting meat into cuts smaller than quarter carcasses or boning meat;

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

“examine in detail” means to examine by making multiple deep incisions into lymph nodes;

“export” means to send to a Member State;

“export cold store” means a cold store currently approved by the appropriate Minister under these regulations for the cold storage of fresh meat prior to export;

“export cutting premises” means cutting premises currently approved by the appropriate Minister under these regulations for the purpose of cutting up fresh meat for export;

“export slaughterhouse” means a slaughterhouse currently approved by the appropriate Minister under these regulations for the purpose of producing fresh meat for export;

“fresh” as applied to meat means all meat which has not undergone any preserving process, however chilled and frozen meat shall be considered to be fresh meat;

“health mark” means a mark made by or under the supervision and responsibility of an official veterinary surgeon in accordance with regulation 8 and of a kind and in the manner set out in Schedule 11;

“inspector” means a person who, in accordance with section 86(4) of the Act and the Authorised Officers (Meat Inspection) Regulations 1978(a), is authorised under the Act to act in relation to the examination and seizure of meat and who is appointed in accordance with regulation 12(2);

“lairage” means that part of a slaughterhouse used for the confinement of animals awaiting slaughter there;

“local authority” means—

(a) as respects the City of London, the Common Council;

(b) as respects any London borough, the council of the borough;

(c) as respects any district, the council of the district;
and in relation to any land or premises means the local authority within whose area the land or premises is or are situated;

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

“occupier” means any person carrying on the business of an export slaughterhouse, export cutting premises or export cold store, either together or separately;

“offal” means meat other than that of the carcass whether or not naturally connected to the carcass;

“official veterinary surgeon” means a veterinary surgeon designated by the appropriate Minister;

“packing”, in relation to meat, means placing wrapped meat into a carton or similar receptacle, and “package” shall be construed accordingly;

“post-mortem health inspection” means inspection of slaughtered animals in a slaughterhouse in accordance with the requirements of regulation 8 and Schedule 8;

“sell” includes offer or expose for sale or have in possession for sale;

“slaughterhouse” has the same meaning as in the Act, except that it does not include any place available in connection with a slaughterhouse and used solely for the manufacture of bacon and ham, sausages, meat pies or other manufactured meat products, or for the storage of meat used in such manufacture;

“transshipment centre” means an export slaughterhouse or export cutting premises currently approved by the appropriate Minister under these regulations for the purpose of unloading, assembling, inspecting and loading consignments of fresh meat for export where such meat bears the health mark of other premises approved by the appropriate Minister under these regulations or the meat comes from outside England and Wales and satisfies the requirements of the European Economic Community;

“veterinary officer” means a veterinary officer of the appropriate Minister;

“viscera” means offal from the thoracic, abdominal and pelvic cavities, including the trachea and oesophagus;

“wrapping”, in relation to meat, means placing in a material which comes into direct contact with the meat.

(2) Except in so far as the context otherwise requires, 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.

Exemption

3. These regulations shall not apply to minced meat or meat which is similarly finely divided.

Approval of premises

4.—(1) The appropriate Minister on an application made to him under this regulation—

(a) shall approve the premises to which the application relates as:

(i) an export slaughterhouse if he is satisfied that the premises comply with the requirements of Schedule 1 and that the method of opera-

tion in those premises can comply with the requirements of Part I of Schedule 5 and Schedules 6, 7 and 8;

(ii) export cutting premises if he is satisfied that—

(*aa*) in the case of premises to which the Slaughterhouses (Hygiene) Regulations 1977(a) apply, the premises comply with the requirements of Part I of Schedule 2 and the method of operation in those premises can comply with the requirements of Part I of Schedule 5 and Schedule 9, and

(*ab*) in the case of premises to which the Slaughterhouses (Hygiene) Regulations 1977 do not apply, the premises comply with the requirements of Schedule 2 and the method of operation in those premises can comply with the requirements of Parts I and II of Schedule 5 and Schedule 9;

(iii) an export cold store if he is satisfied that the premises comply with the requirements of Schedule 3 and that the method of operation in those premises can comply with the requirements of Part III of Schedule 5 and Schedule 13;

(iv) a transshipment centre if he is satisfied that the premises, being an export slaughterhouse or export cutting premises, comply with the requirements of Schedule 4; and

(*b*) shall refuse so to approve those premises if he is not so satisfied.

(2) Each application for the approval of any premises under this regulation shall be made in writing to the appropriate Minister by the occupier of, or a person proposing to occupy, those premises.

(3) The appropriate Minister shall notify the local authority in writing of each such application and shall arrange for a veterinary officer to inspect the premises named in the application and to make a report on those premises.

(4) Where a local authority have been notified under paragraph (3) of this regulation of an application for the approval of any premises they may submit written representations relating to that application to the appropriate Minister within 21 days after the receipt of such notification and shall send a copy of any representations to the applicant.

(5) Within 21 days after the receipt of a copy of any representations submitted by the local authority under paragraph (4) of this regulation the applicant may submit written observations on those representations to the appropriate Minister.

(6) In determining whether or not to approve any premises under paragraph (1) of this regulation the appropriate Minister shall have regard to—

(*a*) the report made on the premises by the veterinary officer under paragraph (3) of this regulation;

(*b*) any representations submitted by the local authority under paragraph (4) of this regulation; and

(*c*) any observations submitted by the applicant under paragraph (5) of this regulation.

(7) The appropriate Minister shall notify the applicant and the local authority in writing of his decision on each application for the approval of premises under this regulation and of the reasons for any refusal to approve such premises.

(8) Any approval of any premises under this regulation shall, in the interest of maintaining a sufficient standard of hygiene, be subject to the condition that no significant alteration shall be made to:—

- (a) the premises or the equipment in those premises otherwise than by way of repairs and maintenance; or
- (b) the method of operation in those premises;

without prior consultation with the appropriate Minister who shall have regard to any views expressed by the local authority.

(9) Following the approval of any premises as an export slaughterhouse or as export cutting premises the appropriate Minister shall issue to the local authority the necessary equipment for application of the health mark.

Premises approved prior to 2nd November 1981

5. Slaughterhouses, cutting premises, cold stores and transshipment centres which are approved by the appropriate Minister prior to 2nd November 1981 for the purpose of the export of fresh meat shall be deemed to be approved in accordance with regulation 4.

Suspension and revocation of approval

6.—(1) The appropriate Minister may suspend or revoke his approval of any export slaughterhouse, export cutting premises, export cold store or transshipment centre and require the withdrawal of the equipment for application of the health mark if, after an inspection of, and report on, the premises by a veterinary officer and, in the case of revocation of approval, after consultation with the local authority and the occupier, he is satisfied in respect of those premises that the requirements of these regulations are no longer complied with or that the condition attached to the approval of those premises in accordance with regulation 4(8) has not been observed.

(2) The appropriate Minister shall forthwith notify the occupier and the local authority of his decision under paragraph (1) of this regulation to suspend or revoke his approval of any premises, of the date on which the suspension or revocation is to take effect and of the reasons for such suspension or revocation.

(3) Any notification under paragraph (2) of this regulation shall be given in writing in the case of any revocation of approval and may be given orally or in writing in the case of any suspension of approval, and where any such notification is given orally it shall be confirmed in writing.

(4) Where the appropriate Minister has suspended approval of any premises under this regulation, those premises shall be treated throughout the period of suspension as if approval had not been granted under regulation 4.

(5) Where the suspension of approval of any premises under this regulation is not expressed to end on a specified date it may, if the appropriate Minister thinks fit, be ended by notice given by him to the occupier, and the appropriate Minister shall notify the local authority in writing that the suspension of approval of the premises has been ended.

Use of premises for production, cutting up, storage and loading of fresh meat for export

7.—(1) No person shall use any premises as a slaughterhouse for the production of fresh meat for export unless at the time of such use those premises are

currently approved by the appropriate Minister as an export slaughterhouse in accordance with regulation 4(1)(a)(i).

(2) No person shall use any premises, whether or not they comprise a part of a slaughterhouse, for the purpose of cutting up fresh meat for export unless at the time of such use those premises are currently approved by the appropriate Minister as export cutting premises in accordance with regulation 4(1)(a)(ii).

(3) No person shall use any premises for the cold storage of fresh meat for export where those premises do not form part of an export slaughterhouse or export cutting premises unless at the time of such use those premises are currently approved by the appropriate Minister as an export cold store in accordance with regulation 4(1)(a)(iii).

(4) No person shall use any premises for the purpose of unloading, assembling, inspecting and loading consignments of fresh meat for export where such meat bears the health mark of other premises approved by the appropriate Minister under these regulations or the meat comes from outside England and Wales and satisfies the requirements of the European Economic Community unless at the time of such use the first mentioned premises are an export cold store or are currently approved by the appropriate Minister as a transhipment centre in accordance with regulation 4(1)(a)(iv).

(5) In any export slaughterhouse, without prejudice to the requirements of the Slaughterhouses (Hygiene) Regulations 1977 and the Slaughter of Animals (Prevention of Cruelty) Regulations 1958(a), the requirements of Part I of Schedule 5 and Schedules 6, 7 and 8 shall be complied with at all times and the requirements of Schedules 11 and 14 shall be complied with whenever fresh meat for export is being produced.

(6) In any export cutting premises, without prejudice to the requirements of the Slaughterhouses (Hygiene) Regulations 1977 or the Food Hygiene (General) Regulations 1970(b), as appropriate, the requirements of Part I of Schedule 5 and Schedules 9, 10, 11, 12 and 14 shall be complied with whenever fresh meat for export is being cut up, and in the case of premises to which the Slaughterhouses (Hygiene) Regulations 1977 do not apply Part II of Schedule 5 shall also be complied with whenever fresh meat for export is being cut up.

(7) In any export cold store, without prejudice to the requirements of the Food Hygiene (General) Regulations 1970, the requirements of Part III of Schedule 5 and Schedule 13 shall be complied with whenever fresh meat for export is in cold storage.

(8) Subject to regulation 8(4) and (5), the provisions of regulations 3, 5 to 7 and 9 to 13 of, and Schedules 1 to 3 to, the Meat Inspection Regulations 1963(c) shall not apply in relation to any export slaughterhouse.

Inspection and health marking

8.—(1) Each local authority shall arrange for every animal which is to be slaughtered in an export slaughterhouse to be subjected to an ante-mortem health inspection.

(2) Each local authority shall arrange for every animal slaughtered in an export slaughterhouse to be subjected to a post-mortem health inspection.

(a) S.I. 1958/2166, amended by S.I. 1959/1493.

(b) S.I. 1970/1172.

(c) S.I. 1963/1229; the relevant amending instrument is S.I. 1966/915.

(3) Where fresh meat intended for export has been passed as fit for human consumption following ante- and post-mortem health inspections and is eligible for export in accordance with these regulations, it shall be marked in accordance with the requirements of Schedule 11, and, subject to paragraph (4) of this regulation, no other meat shall be so marked.

(4) Where fresh meat is not intended for export but has been passed as fit for human consumption following ante- and post-mortem health inspections and is eligible for export in accordance with these regulations, it shall be marked in accordance with regulation 10 of, and Schedule 3 to, the Meat Inspection Regulations 1963, except that where the owner of the meat so requests it shall be marked in accordance with the requirements of Schedule 11.

(5) Where fresh meat has been passed as fit for human consumption following ante- and post-mortem health inspections but is not eligible for export in accordance with these regulations, it shall be marked in accordance with regulation 10 of, and Schedule 3 to, the Meat Inspection Regulations 1963.

(6) No person shall remove, or cause or permit to be removed, from an export slaughterhouse any blood intended for human consumption or any carcase or part of a carcase or any offal until it has been inspected in accordance with these regulations and, in the case of fresh meat passed as fit for human consumption after inspection, until it has been marked in accordance with paragraphs (3) to (5) of this regulation.

(7) The occupier shall give the local authority not less than 24 hours' notice of the day and time on and at which fresh meat intended for export is to be cut up on, or despatched from, any export cutting premises or admitted to, or despatched from, any export cold store.

(8) Where a local authority have been given notice under paragraph (7) of this regulation they shall arrange for fresh meat intended for export to be supervised—

(a) during cutting up on and despatch from any export cutting premises in accordance with the requirements of Schedule 10; and

(b) during admission to and despatch from any export cold store in accordance with the requirements of Schedule 13.

(9) No person shall use the health mark described in Schedule 11 except in premises currently approved by the appropriate Minister as an export slaughterhouse or export cutting premises.

Health Certificate

9. The official veterinary surgeon shall sign the health certificate referred to in Schedule 14 only if he is satisfied that the fresh meat has been produced, inspected, prepared, stored and handled in accordance with the requirements of these regulations.

Conditions for export of fresh meat

10.—(1) No person shall export or sell for export for human consumption any fresh meat being carcasses, half carcasses, quarter carcasses or offal unless—

(a) it has been obtained from an export slaughterhouse which is supervised in accordance with regulation 12;

(b) it comes from an animal which has been subjected to an ante-mortem health inspection and following such inspection has been passed as fit for slaughter for human consumption;

- (c) it has been prepared under hygienic conditions in accordance with the requirements of Schedule 5;
- (d) it comes from an animal which has been subjected to a post-mortem health inspection and which has shown no evidence of disease or other abnormal condition except for traumatic lesions incurred shortly before slaughter or localised malformations or pathological changes and it is established that these do not render unfit for human consumption those parts of the carcase or offal not affected by such lesions, malformations or changes;
- (e) it has been given a health mark in accordance with the requirements of Schedule 11;
- (f) if it has been stored after the post-mortem health inspection, this has been done under hygienic conditions in an export slaughterhouse, export cutting premises or an export cold store which in each case is supervised in accordance with regulation 12;
- (g) it is accompanied by a health certificate in accordance with the requirements of Schedule 14; and
- (h) if it has been transported, this has been done under hygienic conditions in accordance with the requirements of Schedule 15.

(2) No person shall export or sell for export for human consumption any fresh meat which has been cut up unless—

- (a) it has been obtained from export cutting premises which are supervised in accordance with regulation 12;
- (b) it has been cut up and obtained in accordance with the requirements of Schedule 9;
- (c) it comes from—
 - (i) fresh meat from animals slaughtered in England and Wales which satisfies the requirements of paragraph (1)(a), (b), (c), (d), (e), (f) and (h) of this regulation; or
 - (ii) fresh meat from animals slaughtered in Scotland or Northern Ireland which satisfies the requirements of the European Economic Community; or
 - (iii) fresh meat imported in accordance with the requirements of the European Economic Community;
- (d) it has been prepared under hygienic conditions in accordance with the requirements of Schedule 5;
- (e) it has been given a health mark in accordance with the requirements of Schedule 11;
- (f) if it has been stored, this has been done under hygienic conditions in an export slaughterhouse, export cutting premises or an export cold store which in each case is supervised in accordance with regulation 12;
- (g) it has been subjected to supervision in accordance with the requirements of Schedule 10;
- (h) if it is wrapped or packed, this has been done under hygienic conditions in accordance with the requirements of Schedule 12;
- (i) it is accompanied by a health certificate in accordance with the requirements of Schedule 14; and
- (j) if it has been transported, this has been done under hygienic conditions in accordance with the requirements of Schedule 15.

- (3) No person shall export or sell for export for human consumption—
- (a) fresh meat from cryptorchid pigs;
 - (b) fresh meat from boars;
 - (c) fresh meat of animals in which any form of tuberculosis or any living or dead cysticercus bovis or cysticercus cellulosae have been found;
 - (d) those parts of carcasses or offal showing the traumatic lesions, malformations or changes referred to in paragraph (1)(d) of this regulation;
 - (e) blood which has been chemically treated to prevent coagulation;
 - (f) fresh meat which has been treated with natural or artificial colouring matters.

Admission of animals and carcasses to an export slaughterhouse

11. Without prejudice to regulation 19 of the Slaughterhouses (Hygiene) Regulations 1977, an official veterinary surgeon may require that the accommodation referred to in paragraph 2(b) of Schedule 1 shall be used for—

- (a) the slaughtering and dressing of any animal which is brought into an export slaughterhouse and which is known or suspected to be diseased or injured;
- (b) the carrying out of any necessary examination performed under the Diseases of Animals Act 1950(a) on any undressed and unbled carcass which is brought into an export slaughterhouse;
- (c) the dressing of any undressed and bled carcass which is brought into an export slaughterhouse.

Supervision of approved premises

12.—(1) Each local authority shall, in relation to any export slaughterhouse, export cutting premises or export cold store, appoint for each such establishment one or more official veterinary surgeon or surgeons, in each case to be an officer of the Council authorised to act in relation to the examination and seizure of meat, to provide the health certification of fresh meat intended for export in accordance with the provisions of Schedule 14 and to be responsible for the carrying out of the following functions in relation to those premises—

- (a) the ante-mortem health inspection of animals;
- (b) the post-mortem health inspection of slaughtered animals;
- (c) the health marking of fresh meat;
- (d) securing the observance of the requirements of Schedules 5, 7, 9 and 12;
- (e) the supervision of export cutting premises with particular reference to the functions set out in Schedule 10;
- (f) securing the observance of the requirements of Schedule 15 relating to the transport of fresh meat intended for export;
- (g) the supervision of export cold stores in accordance with the requirements of Schedule 13;
- (h) the supervision at transshipment centres of the unloading, assembly and inspection of fresh meat and the loading of fresh meat into the vehicle in which it is to be exported.

(2) Each local authority shall, in relation to any export slaughterhouse, export cutting premises or export cold store, appoint a sufficient number of

other persons to act as inspectors under the supervision and responsibility of the official veterinary surgeon in relation to the functions specified in paragraph 1(a) to (h) of this regulation.

Charges by local authorities

13.—(1) A local authority may make charges for the inspections and supervisory functions carried out in pursuance of these regulations of such amounts as are determined by them from time to time.

(2) Any charge made by a local authority by virtue of paragraph (1) of this regulation shall be payable—

- (a) in respect of any animal slaughtered in a public slaughterhouse, by the person on whose behalf the animal is slaughtered;
- (b) in any other case, by the occupier.

(3) Any charge due to a local authority by virtue of this regulation shall be recoverable by them summarily as a civil debt.

Powers of entry

14. Any person authorised in that behalf either by the appropriate Minister or the local authority 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 animals are slaughtered for export for human consumption or on which fresh meat is prepared, stored or sold for export for human consumption, for the purpose of—

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

Provided that admission to any premises used only as a private dwelling-house shall not be demanded as of right unless 24 hours' notice of the intended entry has been given to the occupant of such premises.

Obstruction

15. No person shall wilfully obstruct a person authorised under regulation 14 who is acting in the execution of these regulations.

Information to be provided by local authorities

16. Each local authority shall provide the appropriate Minister with such information relating to the execution of their duties under these regulations as he may from time to time require.

Penalties and enforcement

17.—(1) If any person contravenes or fails to comply with any provision of these regulations he shall be guilty of an offence and shall be liable on summary conviction to a fine not exceeding £100 or to imprisonment for a term not exceeding 3 months, or to both.

(2) Each local authority shall enforce and execute the provisions of these regulations in their district with the exception of regulations 4 and 6 which shall be enforced and executed by the appropriate Minister.

Application of various sections of the Act

18.—(1) Section 113 (which relates to a contravention due to some person other than the person charged), section 115 (which relates to conditions under which warranty may be pleaded as a defence) and section 116 (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 that Act included references to proceedings taken or brought for an offence under these regulations.

(2) Section 128 of the Act (which relates to protection for local government officers acting in good faith) shall have effect for the purposes of these regulations as if references therein to that Act were references to these regulations.

Amendment of the Meat Inspection Regulations 1963

19. The Meat Inspection Regulations 1963 shall be further amended by inserting in regulation 3A(6) thereof after the words "having regard to the need to secure adequate meat inspection for the purposes of these regulations" the words "or the need to secure adequate meat inspection and supervision for the purposes of the Fresh Meat Export (Hygiene and Inspection) Regulations 1981, as appropriate,".

In Witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed on 16th March 1981.

(L.S.)

Peter Walker,
Minister of Agriculture,
Fisheries and Food.

19th March 1981.

Patrick Jenkin,
Secretary of State for
Social Services.

18th March 1981.

Nicholas Edwards,
Secretary of State for Wales.

Regulations 4(1)(a)(i) and 11 SCHEDULE 1

CONDITIONS FOR THE APPROVAL OF EXPORT SLAUGHTERHOUSES

1. The slaughterhouse shall comply with the requirements of Parts II and III of the Slaughterhouses (Hygiene) Regulations 1977(a) as if such of those requirements as apply only to slaughterhouses operating for the first time after 10th May 1978 applied to all slaughterhouses regardless of the date on which they first operated.
2. In addition the slaughterhouse shall have—
 - (a) a suitable, sufficient and separate room or rooms for the storage of horns, hooves and fat not intended for human consumption unless these waste products are to be collected and taken away daily; save that where accommodation is provided in accordance with regulation 5(h) of the Slaughterhouses (Hygiene) Regulations 1977 for the storage of hides and skins, that accommodation shall also be regarded as suitable and sufficient for the storage of horns, hooves and fat not intended for human consumption;
 - (b) suitable, sufficient and separate accommodation capable of being securely locked for the slaughter and dressing of any animal which is diseased or injured or suspected of being diseased or injured;
 - (c) a suitable and sufficiently large refrigerated room or rooms;
 - (d) a suitable, sufficiently large and adequately equipped room or rooms capable of being securely locked for the exclusive use of the official veterinary surgeon and inspectors having regard to the number of such persons employed;
 - (e) sufficient and adequately equipped showers which are for the use of persons working in the slaughterhouse and are situated near the accommodation where such persons may change their clothes;
 - (f) facilities which will enable the inspections provided for in these regulations to be carried out efficiently;
 - (g) means of controlling access to and exit from the slaughterhouse;
 - (h) where necessary, adequate means of steam extraction in rooms where work on meat is undertaken;
 - (i) a place and adequate equipment for cleansing and disinfecting vehicles.
3. Water which is not clean and wholesome may only be used in the slaughterhouse for the purpose of fire fighting or the operation of refrigerators or steam boilers, and pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose; and all such pipes shall be painted a distinctive colour and shall not pass through any room which contains meat.
4. In the case of a slaughterhouse where both pigs and other animals are slaughtered, and no separate accommodation for the slaughter of pigs exists, the slaughterhouse shall contain suitable and sufficient accommodation for the scalding, depilation, scraping and singeing of pigs. Where such operations take place such accommodation shall be separated from the slaughter line for other species either by an open space of at least 5 metres or by a partition at least 3 metres high.

Regulation 4(1)(a)(ii)

SCHEDULE 2

CONDITIONS FOR THE APPROVAL OF EXPORT CUTTING PREMISES

PART I

Requirements applicable in all export cutting premises

1. Without prejudice to the requirements of the Slaughterhouses (Hygiene) Regulations 1977 or the Food Hygiene (General) Regulations 1970 (b), as the case may be, the cutting premises shall have—

(a) S.I. 1977/1805.

(b) S.I. 1970/1172.

- (a) suitable and sufficient refrigerated accommodation for—
 - (i) the reception and storage of meat; and
 - (ii) the separate storage of wrapped or packed meat;
- (b) a room for cutting up meat and for wrapping meat in accordance with the requirements of Part I of Schedule 12;
- (c) a separate room for packing meat in accordance with the requirements of Part II of Schedule 12;
- (d) a suitable, sufficiently large and adequately equipped room or rooms capable of being securely locked for the exclusive use of the official veterinary surgeon and inspectors having regard to the number of such persons employed;
- (e) suitable storage accommodation under hygienic conditions for wrapping and packing material;
- (f) suitable, sufficient and adequately equipped rooms, not being any part of the premises which at any time contain meat, where persons working in the cutting premises may change their clothes;
- (g) sufficient and adequately equipped showers which are for the use of persons working in the cutting premises and are situated near the rooms referred to in sub-paragraph (f) of this paragraph;
- (h) a separate room or rooms capable of being securely locked for the retention of meat not intended for human consumption, except that where such meat is removed as often as may be necessary and at least daily and the quantities are not sufficient to require the provision of a separate room or rooms then suitable and sufficient receptacles shall be provided which are capable of being securely locked; such receptacles to be used only for holding meat not intended for human consumption and clearly marked to that effect;
- (i) in the room referred to in sub-paragraph (b) of this paragraph, a thermometer or recording thermometer;
- (j) facilities which will enable the inspections and supervision provided for in these regulations to be carried out efficiently;
- (k) means of controlling access to and exit from the premises.

2. Water which is not clean and wholesome may only be used in the cutting premises for the purpose of fire fighting or the operation of refrigerators or steam boilers, and pipes carrying such water shall be arranged so as not to allow any such water to be used for any other purpose and all such pipes shall be painted a distinctive colour and shall not pass through any room which contains meat.

PART II

Additional requirements applicable in export cutting premises not subject to the Slaughterhouses (Hygiene) Regulations 1977

1. Without prejudice to the requirements of the Food Hygiene (General) Regulations 1970, the cutting premises shall have—
- (a) a sufficient, clean and wholesome supply of water available at an adequate pressure throughout the premises;
 - (b) a sufficient, clean, constant and wholesome supply of hot water under adequate pressure available in the workrooms during working hours;
 - (c) satisfactory drainage, with traps for solids, which shall be maintained in proper working order;
 - (d) at places readily accessible to the work stations and sanitary conveniences, suitable facilities adequately equipped with hot and cold or warm running water at a suitable temperature for the washing of hands by persons working in the cutting premises; any taps supplying hand-washing facilities shall not be operable by hand and disposable towels, which shall only be used once, shall be provided in a suitable container and a receptacle shall be provided for used towels;

- (e) in rooms where work on meat is undertaken, suitable and sufficient facilities, situated as close as possible to the work stations, for the cleaning and disinfection of knives and other hand tools, such facilities to be adequately supplied with water which shall be maintained at a temperature of not less than +82°C;
- (f) adequate protection against the entry of insects, vermin and birds;
- (g) in rooms where work on meat is undertaken, adequate lighting which does not distort colours and is of an overall intensity of not less than 220 lux, save that at places where inspection of meat is normally carried out the overall intensity shall be not less than 540 lux;
- (h) in the rooms referred to in sub-paragraphs (a) and (b) of paragraph 1 of Part I of this Schedule:
 - (i) floors of impervious non-slip material, so constructed and kept in such good order, repair and condition as to enable them to be thoroughly cleaned; and floors in workrooms shall be laid so as to have a fall of not less than 5 centimetres in every 3 metres (i.e. a gradient of 1 in 60);
 - (ii) interior wall surfaces faced with smooth, durable, impervious and washable material, which shall be of a light colour, up to a height of not less than 2 metres from the floor;
 - (iii) rounded angles between floor and wall surfaces and between adjacent wall surfaces;
- (i) equipment and fittings of a durable and impervious material resistant to corrosion and of such construction as to enable them to be kept clean; all equipment for handling meat and for storing receptacles for meat shall be so constructed that meat and the base of the receptacles do not come into contact with the floor.

Regulation 4(1)(a)(iii)

SCHEDULE 3

CONDITIONS FOR THE APPROVAL OF EXPORT COLD STORES

1. Without prejudice to the requirements of the Food Hygiene (General) Regulations 1970, the cold store shall have—
 - (a) adequate facilities for the hygienic reception, handling, storage, inspection and despatch of meat;
 - (b) adequate means and procedures, including fixed apparatus for mechanical or electrical recording of temperatures, for ensuring that the chambers are maintained at an adequately low temperature;
 - (c) adequate artificial lighting in all storage chambers;
 - (d) adequate facilities to ensure that meat and the base of receptacles for meat do not come into contact with the floor;
 - (e) adequate protection against the entry of insects, vermin and birds.

Regulation 4(1)(a)(iv)

SCHEDULE 4

CONDITIONS FOR THE APPROVAL OF TRANSHIPMENT CENTRES

1. The transshipment centre shall have suitable and sufficient facilities for the hygienic unloading, assembly, inspection and loading of meat, including:
 - (a) a suitable loading bay; and
 - (b) suitable and sufficient refrigerated accommodation readily accessible to the loading bay.

SCHEDULE 5 Regulations 4(1)(a)(i), (ii)
and (iii), 7(5), (6) and (7),
10(1)(c) and (2)(d) and
12(1)

HYGIENE REQUIREMENTS IN RELATION TO STAFF, PREMISES, EQUIPMENT AND IMPLEMENTS IN
EXPORT SLAUGHTERHOUSES, EXPORT CUTTING PREMISES AND EXPORT COLD STORES

PART I

Requirements applicable in all export slaughterhouses and export cutting premises

1. No person shall engage in the handling of meat if he is likely to contaminate such meat. In particular, and without prejudice to the generality of the foregoing, no person shall engage in the handling of meat if he is suffering from or suspected of suffering from, or is the carrier of, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery, infectious hepatitis, scarlet fever or any staphylococcal infection likely to cause food poisoning, or is suffering from or suspected of suffering from infectious tuberculosis or any infectious skin disease.

2. No person shall engage in the handling of meat if he is—

(a) undertaking any other activity which may involve any risk of contamination of the meat; or

(b) wearing a bandage on the hands or forearms, other than a waterproof dressing protecting a non-infected wound.

3.—(1) Every person engaged in the handling of meat shall obtain a certificate signed by a registered medical practitioner certifying that there is no objection on public health grounds to his engagement in the handling of meat, and every such medical certificate shall be produced on request to an official veterinary surgeon or to a veterinary officer.

(2) Every medical certificate referred to in sub-paragraph (1) of this paragraph shall be renewed annually unless an official veterinary surgeon requires its renewal at any other time.

4. Every person engaged in slaughtering animals or working on or handling meat shall wash his hands with hot water and soap or other detergent frequently during the working day and each time work is started and resumed.

5. The occupier shall ensure that all equipment and implements which come into contact with meat are kept in a good state of repair.

6. Smoking shall be prohibited in work rooms and store rooms.

PART II

*Additional requirements applicable in export cutting premises not subject to the
Slaughterhouses (Hygiene) Regulations 1977*

1. Every person engaged in handling meat shall—

(a) wear boots and overalls or other suitable protective clothing, including covering for the hair of the head, all of which articles shall be washable and be kept as clean as is reasonably practicable; and any person liable to come into contact with any meat shall wear adequate protective clothing;

(b) wash his hands and arms with hot water and soap or other detergent immediately after contact with meat which he knows or suspects to be diseased;

(c) ensure that all equipment and implements which come into contact with meat are cleansed and disinfected:

(i) prior to commencement of work;

(ii) frequently during the course of each working day;

- (iii) immediately after any contact with meat known or suspected to be diseased;
- (iv) before re-use after any break in work; and
- (v) at the end of each working day.

2. No person shall—

- (a) urinate, defecate or spit except in a sanitary convenience;
- (b) bring into or keep in any part of export cutting premises containing meat any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved to that part of the export cutting premises.

3. The occupier of the export cutting premises shall—

- (a) take all reasonable steps to prevent the entry into the premises of dogs, cats, birds, vermin and insects, and take immediate steps to remove any which may be present;
- (b) ensure that the premises and any plant, equipment, machinery or implements contained therein are not used for any purpose which is not properly connected with the preparation and storage of meat, and that instruments for cutting meat are used solely for that purpose;
- (c) ensure that meat and the base of receptacles which contain or may at any time contain meat are not allowed to come into contact with the floor;
- (d) cause the floor and wall surfaces of the room or rooms provided in accordance with paragraph 1 (a) and 1 (b) of Part I of Schedule 2 to be cleaned and disinfected as often as may be necessary to maintain them at all times in a satisfactory state of cleanliness and in any event to be thoroughly cleaned when cutting up is completed for the day;
- (e) where the premises are supplied with water which is not clean and wholesome for the purpose of fire fighting or the operation of refrigerators or steam boilers, ensure that any such water is not used for any other purpose;
- (f) ensure that all detergents, disinfectants and pesticides used in the premises are of such a kind and are used in such a manner as not to affect the fitness of any meat.

PART III

Requirements applicable in export cold stores

1. Smoking shall be prohibited in work rooms and store rooms and no person shall undertake any other activity which may involve risk of contamination of the meat.

2. Every person engaged in the handling of unwrapped meat and meat wrapped only in stockinette shall obtain an annual certificate signed by a registered medical practitioner certifying that there is no objection on public health grounds to his engagement in the handling of meat, and every such medical certificate shall be produced on request to an official veterinary surgeon or to a veterinary officer.

3. The occupier shall—

- (a) ensure that all detergents, disinfectants and pesticides used in the premises are of such a kind and are used in such a manner as not to affect the fitness of any meat;
- (b) ensure that sawdust or any similar substance is not spread on floors;
- (c) take all reasonable steps to prevent the entry into the premises of dogs, cats, birds, vermin and insects, and take immediate steps to remove any which may be present;
- (d) ensure that meat and the base of receptacles which contain or may at any time contain meat are not allowed to come into contact with the floor.

SCHEDULE 6 Regulations 2(1), 4(1)(a)(i)
and 7(5)

ANTE-MORTEM HEALTH INSPECTION

REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES

1. Animals intended for slaughter shall undergo ante-mortem health inspection within 24 hours of arrival at the slaughterhouse. The inspection shall be repeated immediately before slaughter if more than 24 hours have elapsed since the previous inspection and at any time if required by the official veterinary surgeon.
2. The ante-mortem health inspection shall be made under adequate natural or artificial lighting.
3. The ante-mortem health inspection shall determine—
 - (a) whether the animals are showing symptoms of a disease which can be transmitted through the meat to humans or animals or whether there are any indications that such a disease may occur;
 - (b) whether they are showing symptoms of a disease or disorder which would be likely to make the meat unfit for human consumption;
 - (c) whether they are injured, fatigued or stressed.
4. Animals shall not be slaughtered for production of meat for human consumption if they—
 - (a) show any of the conditions mentioned in paragraph 3(a) and (b) of this Schedule;
 - (b) have not been rested for an adequate period of time, which for fatigued or stressed animals must not be less than 24 hours.
5. An animal which shows any of the conditions mentioned in paragraph 3(a) and (b) of this Schedule shall be taken to and kept in that part of the lairage provided for the isolation of animals which are diseased or injured or suspected of being diseased or injured. Unless following a subsequent ante-mortem health inspection the official veterinary surgeon passes the animal as fit for slaughter for human consumption, he may require that it shall be slaughtered and dressed in the accommodation referred to in paragraph 2(b) of Schedule 1.

SCHEDULE 7 Regulations 2(1), 4(1)(a)(i)
7(5) and 12(1)

SLAUGHTER AND DRESSING PRACTICES

REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES

1. The occupier and persons engaged in the handling of meat shall ensure that—
 - (a) animals brought into the slaughterhall are slaughtered without delay;
 - (b) bleeding is completed without delay and any blood intended for human consumption is collected in a clean receptacle provided for that purpose and is so kept as to remain readily identifiable with the carcasses from which it was collected until those carcasses have been inspected in accordance with Schedule 8;
 - (c) slaughtered animals are dressed in the following manner:
 - (i) in the case of bovine animals and solipeds, the following shall be removed: the hide or skin, the head (save that where retention of the ears on carcasses of bovine animals is necessary for any certification purpose they need be

removed only after completion of that certification), the viscera (save that the kidneys may remain attached to the carcase by their natural connections but are removed from their fatty and perirenal coverings), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder;

- (ii) in the case of pigs, the following shall be removed: the hair and bristles or the skin, the claws, the viscera (save that the kidneys may remain attached to the carcase by their natural connections but are removed from their fatty and perirenal coverings), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints (save that in the case of pigs not intended for export removal of the feet shall not be compulsory, and if they are not so removed from any pig, the meat of that pig shall not be eligible for export), and in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder;
 - (iii) in the case of sheep and goats, the following shall be removed: the skin (including that of the head), the head (save that where retention of the ears on carcasses of sheep is necessary for any certification purpose they need be removed only after completion of that certification), the viscera (save that the kidneys may remain attached to the carcase by their natural connections but are removed from their fatty covering), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder;
- (d) evisceration is completed not later than half an hour after completion of bleeding;
- (e) the organs and viscera (other than the feet) of any animal are so kept as to remain readily identifiable with the carcase until that carcase has been inspected in accordance with Schedule 8, and the feet of any animal are kept available for inspection in the slaughterhouse until an authorised officer of the Council authorises their removal;
- (f) carcasses of solipeds, bovine animals over three months old and pigs over four weeks old are split lengthwise through the spinal column before being submitted for inspection in accordance with Schedule 8 and the heads of solipeds and of such pigs are also split lengthwise (save that in the case of pigs over four weeks old not intended for export the carcase and the head need not be so split, and if the carcase and head of any pig are not so split, the meat of that pig shall not be eligible for export): an authorised officer of the Council may require any carcase or head to be split lengthwise if he considers it necessary for the purpose of carrying out the inspections prescribed in Schedule 8;
- (g) slaughtered animals are dressed and treated in such a manner as not to prevent or hinder inspection in accordance with Schedule 8, and in particular no carcase is cut up and no part other than the hide or skin of any slaughtered animal is removed from the slaughterhouse until the inspection prescribed in Schedule 8 has been completed, and no action is taken which might alter or destroy any evidence of disease before inspection;
- (h) where the blood of several animals is collected in one receptacle the entire contents of that receptacle are regarded as unfit for human consumption if the meat of any of the animals from which the blood was collected is declared unfit for human consumption;
- (i) fresh meat intended for export is placed without undue delay in refrigerated accommodation and is brought progressively to an internal temperature of not more than +7°C for carcasses, half carcasses and quarter carcasses and +3°C for offal, and is subsequently kept constantly at or below that temperature.

SCHEDULE 8 Regulations 2(1), 4(1)(a)(i)
and 7(5)

POST-MORTEM HEALTH INSPECTION

REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES

PART I

General instructions

1. The carcase and offal and the blood of each slaughtered animal shall be examined without delay by an authorised officer of the Council. He shall have regard to—
 - (a) the age and sex of the animal;
 - (b) the state of nutrition of the animal;
 - (c) any evidence of bruising or haemorrhage;
 - (d) any local or general oedema;
 - (e) the efficiency of bleeding;
 - (f) any swelling, deformity or other abnormality of bones, joints, musculature or umbilicus;
 - (g) any abnormality in consistency, colour, odour and, where appropriate, taste;
 - (h) the condition of the pleura and peritoneum;
 - (i) any other evidence of abnormality.
2. The inspection shall include—
 - (a) palpation of certain organs, in particular the lungs, liver, spleen, and tongue and in the case of mature animals, the uterus and udder;
 - (b) incisions of organs and lymph nodes as specified in Parts II, III, IV and V of this Schedule: such lymph nodes are to be examined in detail.
3. Where an authorised officer of the Council considers it necessary for any reason any lymph nodes not examined under Parts II, III, IV and V of this Schedule shall also be examined in detail.
4. Where necessary the official veterinary surgeon shall arrange for laboratory investigations to be carried out.

PART II

*Detailed instructions**Bovine animals and solipeds*

1. In the case of bovine animals and solipeds the inspection shall include in particular an examination of:
 - (a) the colour of the blood and its coagulation properties;
 - (b) the head, including the eyes, the throat and tonsils, the tongue having been freed to permit a detailed inspection of the mouth and the fauces: the tonsils shall be removed after inspection: the retro-pharyngeal, submaxillary and parotid lymph nodes shall be examined in detail;
 - (c) the lungs, trachea and oesophagus: the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third, perpendicular to their main axes; the bronchial and mediastinal lymph nodes shall be examined in detail;
 - (d) the pericardium, which shall be opened, and the heart: the latter shall be incised lengthwise so as to open the ventricles and to cut through the intra-ventricular septum;
 - (e) the diaphragm;

- (f) the liver and bile ducts: the latter shall be incised if an authorised officer of the Council considers it necessary: the hepatic lymph nodes shall be examined in detail;
 - (g) the alimentary tract and the mesentery: the gastric and mesenteric lymph nodes shall be examined in detail;
 - (h) the spleen;
 - (i) the kidneys, which shall be incised if an authorised officer of the Council considers it necessary: the renal lymph nodes shall be examined in detail, and in the case of adult bovine animals, the adrenal glands shall also be examined;
 - (j) the outer surface and substance of the genital organs: in the case of a bull and, if an authorised officer of the Council considers it necessary, in the case of other male animals, the superficial inguinal lymph nodes shall be examined in detail: in the case of a female animal, if an authorised officer of the Council considers it necessary, the uterus shall be opened by means of a lengthwise incision: such incision shall not be carried out in the slaughterhall or in any other part of the premises where it may contaminate meat;
 - (k) the udder which in the case of a cow shall be opened by a long deep incision as far as the lactiferous sinuses unless an authorised officer of the Council is satisfied without opening it that the udder is diseased and in the case of other female animals shall be incised if an authorised officer of the Council considers it necessary: the supramammary lymph nodes shall be examined in detail;
 - (l) the umbilical region and joints of young animals: where an authorised officer of the Council considers it necessary the umbilical region shall be incised and the joints shall be opened;
 - (m) in the case of bovine animals, the feet: if an authorised officer of the Council considers it necessary, the feet of solipeds.
2. In the case of bovine animals over six weeks old, an investigation for *Cysticercus bovis* shall be carried out, which shall include examination of—
- (a) the tongue, which shall be incised lengthwise on the lower surface of the musculature;
 - (b) the oesophagus, which shall be freed from the trachea;
 - (c) the heart which, without prejudice to paragraph 1(d) of this Part of this Schedule, shall be split from two opposite points from the auricles to the apex;
 - (d) the external (masseter) and internal (pterygoid) cheek muscles, in which several deep incisions shall be made parallel to the mandible from its upper muscular insertion;
 - (e) the diaphragm, the muscular part of which shall be freed from the serous part;
 - (f) the muscular surfaces of the carcase which are directly visible.
3. In the case of bovine animals, an investigation for fascioliasis shall be carried out by means of incisions on the gastric surface of the liver to examine the bile ducts and by means of a deep incision into the thick end.
4. In the case of solipeds, an investigation for glanders shall be carried out by means of careful examination of mucous membranes of the trachea, larynx, nasal cavities, sinuses and their ramifications, after splitting the head in the median plane and excision of the nasal septum.
5. In the case of solipeds, an authorised officer of the Council shall, if he considers it necessary, examine the external (masseter) and internal (pterygoid) cheek muscles by making several deep incisions parallel to the mandible from its upper muscular insertion.

PART III

*Detailed instructions**Pigs*

1. In the case of pigs the inspection shall include in particular an examination of:
 - (a) the colour of the blood and its coagulation properties;
 - (b) the head and throat, the tongue having been freed to permit a detailed inspection of the mouth, including so far as is practicable the lips and gums, and the fauces: where an authorised officer of the Council considers it necessary the tonsils shall be inspected: the tonsils shall be removed and the submaxillary, retro-pharyngeal and parotid lymph nodes shall be examined in detail (save that in the case of pigs not intended for export removal of the tonsils and examination in detail of the retro-pharyngeal and parotid lymph nodes shall not be compulsory, and if the tonsils of any pig are not removed or those lymph nodes are not examined in detail, the meat of that pig shall not be eligible for export);
 - (c) the lungs, trachea and oesophagus: where an authorised officer of the Council considers it necessary the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third, perpendicular to their main axes: the bronchial and mediastinal lymph nodes shall be examined in detail;
 - (d) the pericardium, which shall be opened, and the heart: the latter shall be incised lengthwise so as to open the ventricles and to cut through the intra-ventricular septum;
 - (e) the diaphragm;
 - (f) the liver and bile ducts: the latter shall be incised if an authorised officer of the Council considers it necessary: the hepatic lymph nodes shall be examined in detail;
 - (g) the alimentary tract, and the mesantery which shall be palpated: the gastric and mesenteric lymph nodes shall be examined in detail;
 - (h) the spleen;
 - (i) the kidneys, which shall be incised if an authorised officer of the Council considers it necessary: the renal lymph nodes shall be examined in detail;
 - (j) the outer surface and substance of the genital organs: in the case of a boar and, if an authorised officer of the Council considers it necessary, in the case of other males, the superficial inguinal lymph nodes shall be examined in detail: in the case of a sow, if an authorised officer of the Council considers it necessary, the uterus shall be opened by means of a lengthwise incision: such incision shall not be carried out in the slaughterhall or in any other part of the premises where it may contaminate meat;
 - (k) the udder which in the case of a sow shall be incised unless an authorised officer of the Council is satisfied without opening it that the udder is diseased and in the case of other female animals shall be incised if an authorised officer of the Council considers it necessary: the supramammary lymph nodes shall be examined in detail;
 - (l) the umbilical region and joints of young animals: where an authorised officer of the Council considers it necessary the umbilical region shall be incised and the joints shall be opened;
 - (m) the feet.

2. An investigation for *cysticercus cellulosae* shall be carried out which shall include examination of the directly visible muscular surfaces, in particular at the level of the thigh muscles, the abdominal wall, the psoas muscles which shall be freed from fatty tissue (save that in the case of pigs not intended for export the examination of the psoas muscles and the requirement to free them from fatty tissue shall not be compulsory, and if the psoas muscles of any pig are not examined and freed from fatty tissue, the meat of that pig shall not be eligible for export), the pillars of the diaphragm, the intercostal muscles, the heart, tongue and larynx.

3. If an abscess is found in the carcase or in any organ of any pig, or if an authorised officer of the Council has reason to suspect the presence of any such abscess, he shall require the carcase to be split through the spinal column if it has not already been so split and shall examine in detail such of the following lymph nodes as he has not already so examined: superficial inguinal, supramammary, cervical, prepectoral, prescapular, presternal, sublumbar, iliac, precural and, if he considers it necessary, the popliteal.

PART IV

Detailed instructions

Sheep and goats

1. In the case of sheep and goats the inspection shall include in particular an examination of:

- (a) the colour of the blood and its coagulation properties;
- (b) the head and throat, the tongue having been freed to permit a detailed inspection of the mouth, including so far as is practicable the lips and gums, and the fauces: where an authorised officer of the Council considers it necessary the tonsils shall be inspected: the tonsils shall be removed (save that in the case of sheep and goats the heads of which are not intended for export removal of the tonsils shall not be compulsory, and if the tonsils of any sheep or goat are not removed, the head of that sheep or goat shall not be eligible for export): where an authorised officer of the Council considers it necessary the retro-pharyngeal, submaxillary and parotid lymph nodes shall be examined in detail;
- (c) the lungs, trachea and oesophagus: where an authorised officer of the Council considers it necessary the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third, perpendicular to their main axes: the bronchial and mediastinal lymph nodes shall be examined in detail;
- (d) the pericardium, which shall be opened, and the heart: where an authorised officer of the Council considers it necessary the heart shall be incised lengthwise so as to open the ventricles and to cut through the intra-ventricular septum;
- (e) the diaphragm;
- (f) the liver and bile ducts: the latter shall be incised if an authorised officer of the Council considers it necessary: the hepatic lymph nodes shall be examined in detail (save that in the case of sheep and goats the livers of which are not intended for export examination in detail of the hepatic lymph nodes shall not be compulsory, and if the hepatic lymph nodes of any sheep or goat are not examined in detail, the liver of that sheep or goat shall not be eligible for export);
- (g) the alimentary tract, and the mesentery which shall be palpated: where an authorised officer of the Council considers it necessary the gastric and mesenteric lymph nodes shall be examined in detail;
- (h) the spleen;
- (i) the kidneys, which shall be incised if an authorised officer of the Council considers it necessary: the renal lymph nodes shall be examined in detail;
- (j) the outer surface and substance of the genital organs: if an authorised officer of the Council considers it necessary in the case of male animals the superficial inguinal lymph nodes shall be examined in detail: in the case of a female animal if an authorised officer of the Council considers it necessary the uterus shall be opened by means of a lengthwise incision: such incision shall not be carried out in the slaughterhall or in any other part of the premises where it may contaminate meat;
- (k) the udder which shall be incised if an authorised officer of the Council considers it necessary: the supramammary lymph nodes shall be examined in detail (save that in the case of sheep and goats not intended for export examination in detail of the supramammary lymph nodes shall not be compulsory, and if the supramammary lymph nodes of any sheep or goat are not examined in detail, the meat of that sheep or goat shall not be eligible for export);

- (l) the umbilical region and the joints of young animals: where an authorised officer of the Council considers it necessary the umbilical region shall be examined in detail and the joints shall be opened;
- (m) if an authorised officer of the Council considers it necessary, the feet.
2. An investigation for fascioliasis shall be carried out by means of observation and palpation of the liver and by means of incisions on the gastric surface of the liver to examine the bile ducts.
3. Where an authorised officer of the Council has reason to suspect that a suppurative condition exists in the carcase of any sheep or lamb he shall—
- (a) examine by palpation as well as by observation such of the lymph nodes as are readily accessible; and
- (b) in the case of a sheep, examine in detail such of the following lymph nodes as he has not already so examined: prescapular, superficial inguinal, precrural: and in the case of a lamb examine in detail such lymph nodes if he has found evidence of disease in the course of visual examination or palpation.

PART V

Additional instructions where tuberculosis is suspected

1. Where an authorised officer of the Council has reason to suspect that any part of the carcase or offal of any animal is infected with tuberculosis, he shall, in addition to carrying out the provisions of the preceding Parts of this Schedule—
- (a) in the case of any carcase, require the carcase to be split, examine the vertebrae, ribs, sternum, spinal cord and, if he considers it necessary, the brain, and if a lesion of a kidney is visible or suspected, incise the kidney;
- (b) in the case of the carcase of any bovine animal or soliped, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Part II of this Schedule), namely, the superficial inguinal, prepectoral, presternal, suprasternal, xiphoid, subdorsal, intercostal, prescapular, iliac, sublumbar, ischiatic, precrural and popliteal, those lymph nodes which are least likely to show infection being examined first;
- (c) in the case of the carcase of any pig, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Part III of this Schedule), namely, the superficial inguinal, cervical, prepectoral, prescapular, subdorsal, sublumbar, iliac, precrural and, if he considers it necessary, the popliteal.

PART VI

Indications of unfitness for human consumption

- 1.—(1) If upon inspection of any carcase an authorised officer of the Council is satisfied that the animal was suffering from any of the following diseases or conditions, he shall regard the whole carcase and all the offal and blood removed or collected therefrom as being unfit for human consumption:—

Actinobacillosis (generalised) or actinomycosis (generalised)
 Anaemia (advanced)
 Anthrax
 Blackleg
 Bruising (extensive and severe)
 Caseous lymphadenitis with emaciation
 Caseous lymphadenitis (generalised)
 Cysticercus bovis (generalised)
 Cysticercus cellulosae
 Cysticercus ovis (generalised)
 Decomposition (generalised)

Emaciation (pathological)
 Fever
 Foot and mouth disease
 Glanders
 Jaundice
 Malignant catarrhal fever
 Mastitis (acute septic)
 Melanosis (generalised)
 Metritis (acute septic)
 Abnormal odour associated with disease or other conditions prejudicial to health
 Oedema (generalised)
 Pericarditis (acute septic)
 Peritonitis (acute diffuse septic)
 Pleurisy (acute diffuse septic)
 Pneumonia (acute septic)
 Pyaemia (including joint-ill)
 Sarcocysts (generalised)
 Septicaemia or toxaemia
 Swine erysipelas (acute)
 Swine fever
 Tetanus
 Trichinosis
 Tuberculosis (generalised)
 Tuberculosis with emaciation
 Tumours
 (a) malignant with secondary growths
 (b) multiple
 Uraemia

(2) An authorised officer of the Council shall regard as unfit for human consumption any stillborn or unborn carcase and any immature carcase which is oedematous or in poor physical condition, together with any offal or blood removed or collected therefrom.

2. An authorised officer of the Council shall regard the blood of any animal as unfit for human consumption if he is satisfied—

- (a) that the animal was affected with any infectious condition; or
- (b) that the blood is contaminated by stomach contents or other extraneous matter.

3. An authorised officer of the Council shall in determining for the purposes of this Part of this Schedule whether tuberculosis is generalised take into account the sum of the evidence of disease and the character of the lesions throughout the carcase and, in particular, shall regard evidence of any of the following conditions as evidence of generalised tuberculosis:—

- (a) miliary tuberculosis of both lungs with evidence of tuberculosis elsewhere;
- (b) multiple and actively progressive lesions of tuberculosis;
- (c) widespread tuberculous infection of the lymph nodes of the carcase;
- (d) diffuse acute lesions of tuberculosis of both the pleura and peritoneum associated with an enlarged or tuberculous lymph node of the carcase;
- (e) active or recent lesions present in the substance of any two of the following:— spleen, kidney, udder, uterus, ovary, testicle, brain and spinal cord or their membranes, in addition to tuberculous lesions in the respiratory and digestive tracts;
- (f) in the case of a calf, congenital tuberculosis.

4.—(1) Where an authorised officer of the Council is satisfied that a carcase or offal is affected with tuberculosis other than generalised tuberculosis or tuberculosis with

emaciation, he shall regard the following parts of the carcase and offal as unfit for human consumption:—

- (a) any part of the carcase infected with localised tuberculosis and any other part contiguous thereto;
- (b) the head including the tongue, when tuberculosis exists in any lymph node associated with the head or tongue:

Provided that, where in a particular lymph node or nodes the lesion is small and inactive and the lymph node is not enlarged he may at his discretion regard the head or tongue, or both, as fit for human consumption after the removal of the affected lymph node or nodes, and the surrounding tissue;

- (c) any organ or viscera when tuberculosis exists in the substance, or on the surface thereof, or in any lymph node associated therewith.

(2) An authorised officer of the Council shall regard any part of a carcase and any offal or blood contaminated with tuberculous material as unfit for human consumption.

5. An authorised officer of the Council shall regard either of the following conditions as evidence of generalised caseous lymphadenitis for the purpose of this Part of this Schedule:—

- (a) multiple, acute and actively progressive lesions of caseous lymphadenitis;
- (b) multiple lesions of caseous lymphadenitis which are inactive but widespread.

6. Where an authorised officer of the Council is satisfied that a carcase or offal is affected with caseous lymphadenitis or any other suppurative condition and that the said condition is not generalised nor associated with emaciation, he shall regard the following parts of the carcase and offal as unfit for human consumption:—

- (a) any organ and its associated lymph node, when the aforesaid condition exists on the surface or in the substance of that organ or lymph node;
- (b) in any case to which sub-paragraph (a) of this paragraph does not apply, the lesion and such of the surrounding parts as he may think proper having regard to the age and degree of activity of the lesion. For the purposes of this sub-paragraph, an old lesion which is firmly encapsulated may be regarded as inactive.

7. Where an authorised officer of the Council is satisfied that any part of a carcase or any offal is affected with a localised infestation of *cysticercus bovis*, he shall regard the following parts of the carcase and offal as unfit for human consumption:—

- (a) the part of the carcase or offal so infested;
- (b) the remainder of the carcase and offal unless he is satisfied that they have been kept in cold storage at a temperature not exceeding -7°C for a period of not less than three weeks or at a temperature not exceeding -10°C for a period of not less than two weeks.

8. Every person who causes any part of a carcase or any offal to be placed in cold storage for the purposes of the last foregoing paragraph shall, at the same time as he causes it to be so placed, give notice to the local authority within whose district the cold store is situated, in such form as the local authority may require, of the date of the placing and the period for which it is intended that the part of a carcase or offal, as the case may be, will remain in cold storage.

9. Where an authorised officer of the Council is satisfied that the whole or any part of a carcase or any offal is affected by any disease or condition other than one mentioned in the foregoing paragraphs of this Part of this Schedule, he shall regard as unfit for human consumption the whole carcase and the offal or such lesser part thereof as he may think appropriate to the circumstances of the case.

10. Where an authorised officer of the Council is satisfied that a part of a carcase or any offal is affected by a slight localised infestation by a parasite not transmissible to man, he may at his discretion regard as unfit for human consumption the part of the carcase or offal so affected together with the tissue immediately surrounding it.

Regulations 2(1), SCHEDULE 9
4(1)(a)(ii), 7(6), 10(2)(b)
and 12(1)

CUTTING PRACTICES

REQUIREMENTS APPLICABLE IN EXPORT CUTTING PREMISES

1. The occupier of the cutting premises shall—

- (a) make available to an authorised officer of the Council all necessary facilities for the supervision of the premises in accordance with the requirements of Schedule 10 and in particular allow him unimpeded access at all times to all parts of the premises where meat is cut up or stored;
- (b) make available to an authorised officer of the Council, when required to do so, evidence of the origin of any meat brought into the cutting premises;
- (c) ensure that any meat which is not eligible for export in accordance with these regulations is stored and cut up apart from or at other times than meat which is eligible for export;
- (d) ensure that as soon as fresh meat intended for cutting up enters the cutting premises it is placed in the refrigerated accommodation provided for the reception and storage of meat awaiting cutting and there maintained at an internal temperature of not more than +7°C for carcasses, half carcasses and quarter carcasses and +3°C for offal:

Provided that meat transferred directly and without risk of contamination from an export slaughterhouse to export cutting premises within the same site complex by means of an extension of the overhead rail system employed in that slaughterhouse may, notwithstanding the requirements of this sub-paragraph, of sub-paragraph (f) of this Schedule and of paragraph 1(i) of Schedule 7, but subject to the two following conditions, be cut up without first being chilled:—

The conditions referred to in the foregoing proviso are that—

- (i) cutting up shall take place without delay, and
 - (ii) as soon as cutting up, wrapping and packing are completed the meat shall be placed immediately in the refrigerated accommodation referred to in paragraph 1(a)(ii) of Part I of Schedule 2 and be brought progressively to an internal temperature of not more than +7°C for cut meat and +3°C for offal;
- (e) ensure that meat is brought into the room provided in accordance with paragraph 1(b) of Part I of Schedule 2 as and when required, that it remains in that room only for the minimum time required to carry out the necessary cutting up operations, and that on completion of cutting up, wrapping and packing the meat is transferred without undue delay to the refrigerated accommodation referred to in paragraph 1(a)(ii) of Part I of Schedule 2 and there maintained at an internal temperature of not more than +7°C for cut meat and +3°C for offal;
 - (f) ensure that the cutting up does not take place until the meat has reached an internal temperature of not more than +7°C for carcasses, half carcasses and quarter carcasses and +3°C for offal, that during cutting up, wrapping and packing the meat is kept at an internal temperature of not more than +7°C for carcasses and cuts and +3°C for offal, and that while cutting up is taking place the temperature of the room does not exceed +10°C;
 - (g) ensure that any splinters of bone and clots of blood are removed from meat during cutting up;
 - (h) ensure that no carcase, offal or cut meat is wiped down;
 - (i) ensure that meat obtained from cutting up and not intended for human consumption is collected in the receptacles referred to in paragraph 1(h) of Part I of Schedule 2 as it is cut.

SCHEDULE 10 Regulations 7(6), 8(8),
10(2)(g) and 12(1)**HEALTH CONTROL OF CUT MEAT****REQUIREMENTS APPLICABLE IN EXPORT CUTTING PREMISES**

1. The official veterinary surgeon shall be responsible for the supervision of cutting premises while meat intended for export is being cut up and shall ensure that the requirements of these regulations are observed. In particular he shall—
 - (a) supervise the maintenance of a register for fresh meat entering and leaving the premises;
 - (b) be responsible for the inspection of fresh meat intended for export held in the premises and at the time of its despatch;
 - (c) issue the certificate provided for in paragraph 1 of Schedule 14;
 - (d) be responsible for the maintenance of hygiene standards in the premises, with particular reference to the requirements of Schedule 5;
 - (e) be responsible for the taking of all samples necessary for any laboratory tests which may be required and the recording of the results of such tests in a register; these results shall be made available to the owner of the meat on request.
2. The official veterinary surgeon may be assisted by inspectors in the discharge of the responsibilities set out in paragraph 1(a), (b), (d) and (e) of this Schedule.

SCHEDULE 11 Regulations 2(1), 7(5) and
(6), 8(3), (4) and (9) and
10(1)(e) and (2)(e)**HEALTH MARKING****REQUIREMENTS APPLICABLE IN EXPORT SLAUGHTERHOUSES AND EXPORT CUTTING PREMISES**

1. The health mark shall be applied by or under the supervision and responsibility of the official veterinary surgeon.
2. The health mark shall consist of an oval mark 6.5 cm wide by 4.5 cm high containing in legible form in letters 0.8 cm high and figures 1 cm high the following information—
 - (a) on the upper part, the letters "UK";
 - (b) in the centre, the approval number of the export slaughterhouse or export cutting premises;
 - (c) on the lower part, the letters "EEC".
3. Carcases weighing more than 60 kg shall have the health mark applied in ink or hot-branded on each half carcase in at least the following places—external surface of the thigh, loins, back, breast, shoulder and pleura. Other carcases shall have the health mark applied in ink or hot-branded in at least four places—on the shoulders and on the external surface of the thighs.
4. Livers shall be hot-branded with the health mark.
5. Heads, tongues, hearts and lungs shall have the health mark applied in ink or hot-branded, but in the case of bovine animals under 3 months old, and swine, sheep and goats, health marking of tongues and hearts shall not be compulsory.
6. Cuts, other than cuts weighing less than 3 kg and cuts of fat, obtained in export cutting premises from carcases marked with the health mark and which do not bear a health mark shall have that mark applied in ink or hot-branded.

7. Cuts of pig belly and back fat from which the rind has been removed may be grouped into lots containing not more than five cuts; each lot and each piece, if it is separate, shall be sealed under the supervision of the official veterinary surgeon and be provided with a label which meets the requirements of paragraph 3 of Part II of Schedule 12.

8. Only methyl violet shall be used for marking meat in ink in accordance with this Schedule.

Regulations 7(6), 10(2)(h) and 12(1) SCHEDULE 12

WRAPPING AND PACKING OF CUT MEAT AND OFFAL
REQUIREMENTS APPLICABLE IN EXPORT CUTTING PREMISES

PART I

Wrapping

1. The occupier shall ensure that any material used for wrapping meat is strong enough to protect the meat during the course of handling and transport and does not cause a deterioration in the organoleptic characteristics of the meat or transmit to it any substance harmful to human health and that only transparent and uncoloured wrapping material is used.

2. The occupier shall ensure that the wrapping operation is carried out immediately after cutting and in a hygienic manner and that wrapping material is not re-used for wrapping meat.

3. The occupier shall ensure that cut meat, other than cuts of pig belly and pork fat, is wrapped in accordance with paragraphs 1 and 2 of this Part of this Schedule unless it is transported hanging up.

4. The occupier shall ensure that wrappings contain meat of only one animal species.

PART II

Packing

1. The occupier shall ensure that any material used for packing meat is strong enough to protect the meat during the course of handling and transport and does not cause a deterioration in the organoleptic characteristics of the meat or transmit to it any substance harmful to human health.

2. The occupier shall ensure that any material used for packing meat is not re-used for this purpose unless it is made of a non-corrodible and impervious substance which is easy to clean and has been cleaned and disinfected prior to re-use for packing meat.

3. The occupier shall ensure that every package has a clearly visible label which—
(a) bears the health mark;
(b) is serially numbered; and
(c) is affixed in such a way that it is torn when the package is opened.

4. The occupier shall ensure that packages contain meat of only one animal species.

SCHEDULE 13

Regulations 2(1),
4(1)(a)(iii), 7(7), 8(8) and
12(1)

STORAGE OF MEAT

REQUIREMENTS APPLICABLE IN EXPORT COLD STORES

1. The occupier of the cold store shall facilitate supervision of the store and handling and inspection of the meat and shall place the necessary facilities at the disposal of an authorised officer of the Council.
2. The owner of the meat and the occupier of the cold store shall secure arrangements for supervision of meat during movement into the store and during storage as follows—
 - (a) unwrapped meat, meat wrapped in stockinette and all Intervention meat owned by the Intervention Board for Agricultural Produce shall be supervised during movement into the store and during storage by an authorised officer of the Council; however, for privately-owned, packed and wrapped meat supervision during movement into the store and during storage may be waived at the owner's discretion;
 - (b) for all meat there shall be maintained at the store adequate records including the accompanying veterinary health certificate in the form prescribed in paragraph 3 of Schedule 14, and thermographs (identified and validated) to record the time and date when the meat was taken into store, its location in the store and the storage conditions. These records shall be made available on request to an authorised officer of the Council and shall be sufficient to provide the information necessary to enable the official veterinary surgeon to issue the health certificate provided for in paragraph 1 of Schedule 14.
3. The occupier shall ensure that fresh meat intended for export is—
 - (a) kept at an internal temperature of not more than +7°C for carcasses and cuts and +3°C for offal;
 - (b) supervised by an authorised officer of the Council at the time of loading for despatch;
 - (c) handled, loaded and unloaded, stored and, if freezing is carried out, frozen in a hygienic manner, and in particular that it is loaded and unloaded under cover;
 - (d) adequately protected during storage from the risk of contamination including taint;
 - (e) stored separately from meat which is not eligible for export in accordance with these regulations;
 - (f) identifiable as to origin while it is being stored;
 - (g) made available for inspection on request by an authorised officer of the Council.
4. The occupier shall ensure that where unwrapped meat or meat wrapped only in stockinette is brought into the cold store for freezing it is not stored on wooden pallets and that during freezing it is suspended from either a rail system or suitable frames of a material resistant to corrosion.

SCHEDULE 14

Regulations 7(5) and (6), 9,
10(1)(g) and (2)(i) and
12(1)

HEALTH CERTIFICATE

1. The official veterinary surgeon shall sign the health certificate which is to accompany the meat at the time the meat is loaded into the means of transport in which it is to travel.

2. The health certificate shall be provided by the appropriate Minister and shall correspond in form to, and contain the information specified in, the model in paragraph 3 of this Schedule. It shall be expressed at least in English and in the language of the country of destination.

3. Health certificate for fresh meat intended for consignment to a Member State (1) of the EEC No.....(2)

Exporting country

Ministry

Department

Ref.(optional)

I. Identification of meat:

Meat of
(animal species)

Nature of cuts

Nature of packaging

Number of cuts or packages

Net weight

II. Origin of meat:

Address(es) and veterinary approval number(s) of the approved slaughterhouse(s)
.....
.....

Address(es) and veterinary approval number(s) of the approved cutting plant(s)
.....
.....

III. Destination of meat:

The meat will be sent from
.....
(place of loading)

to
(country and place of destination)

by the following means of transport (3).....
.....

Name and address of consignor.....
.....

Name and address of consignee
.....

IV. Health attestation:

I, the undersigned, official veterinarian, certify that:

- (a) —the meat described above (4)
—the label affixed to the packages of meat described above (4)
bears a stamp to the effect that the meat comes wholly from animals
slaughtered in approved slaughterhouses;
- (b) it has/they have been passed as fit for human consumption following a
veterinary inspection carried out in accordance with the Directive on health
problems affecting intra-Community trade in fresh meat;
- (c) it has/they have been cut in an approved cutting plant (4);
- (d) it has/they have/have not been subjected to a trichinoscopic examination
(4);
- (e) the transport vehicles and containers and the loading conditions of this
consignment meet the hygiene requirements laid down in that Directive.

Done at..... on.....

Signature of the official veterinarian

.....

- (1) Fresh meat: in accordance with the Directive referred to in IV(b) of this certificate, all edible parts of domestic bovine animals, swine, sheep and goats and solipeds which have not undergone any preserving process; however, chilled and frozen meat shall be considered to be fresh meat.
- (2) Optional.
- (3) In the case of trucks and lorries, state the registration number, in the case of aircraft the flight number, and in the case of boats the name.
- (4) Delete as appropriate.

SCHEDULE 15 Regulations 10(1)(h) and (2)(j) and 12(1)

TRANSPORT OF FRESH MEAT INTENDED FOR EXPORT

REQUIREMENTS APPLICABLE TO OCCUPIERS OR PERSONS RESPONSIBLE FOR THE CONTROL AND MANAGEMENT OF TRANSPORT

1. Fresh meat shall be transported in sealed vehicles so designed and equipped that the meat is maintained at a temperature of not more than +7°C for carcasses and cuts and +3°C for offal throughout the period of transport; however when fresh meat is transported from an export slaughterhouse to export cutting premises in the United Kingdom sealing of vehicles shall not be required.

2. The interior surfaces of vehicles used for the transport of fresh meat and any other parts of the vehicles which may come into contact with the meat shall be so finished as to enable them effectively to be kept clean and disinfected and shall be constructed of material resistant to corrosion which does not cause a deterioration in the organoleptic characteristics of the meat or render it harmful to human health.

3. Vehicles used for the transport of fresh meat shall be provided with efficient devices for protecting the meat against the entry of insects and dust and shall be watertight: where such vehicles are used for the transport of carcasses, half carcasses, quarter carcasses and unpacked cut meat they shall be equipped with fittings of material resistant to corrosion for hanging the meat fixed at such a height that the meat cannot come into contact with the floor.

4. Vehicles used for the transport of fresh meat shall not be used for conveying live animals or any substance which may be detrimental to, or contaminate, the meat so conveyed.

5. Fresh meat shall not be transported in the same vehicle at the same time as any other substance.

6. Stomachs shall be scalded and feet skinned or scalded and depilated before being transported in a vehicle containing other fresh meat.

7. Fresh meat shall not be transported in vehicles which are not properly cleaned and disinfected.

8. Carcasses, half carcasses and quarter carcasses, other than frozen meat packed in a hygienic manner, shall be suspended throughout the period of transport. Other cuts and offal, other than the viscera, shall be hung or placed on supports if not placed in packages of material resistant to corrosion. The supports and packages shall be hygienically satisfactory and where appropriate shall meet the requirements of Schedule 12.

9. The viscera may only be transported in strong, clean and impervious packages which may only be re-used after being cleaned and disinfected.

10. The official veterinary surgeon shall be satisfied before despatch that the loading bay is clean and that transport vehicles comply with the requirements of this Schedule.

EXPLANATORY NOTE

(This Note is not part of the Regulations.)

These Regulations apply to England and Wales only and come into operation on 2nd November 1981.

The Regulations implement in part the provisions of Council Directive No. 64/433/EEC (OJ No. 121, 29.7.1964, p. 2012/64; OJ/SE 1963-64, p. 185) on health problems affecting intra-Community trade in fresh meat, as amended by Council Directive No. 66/601/EEC (OJ No. 192, 27.10.1966, p. 3302/66; OJ/SE 1965-66, p. 244), Council Directive No. 69/349/EEC (OJ No. L256, 11.10.1969, p. 5; OJ/SE 1969 (II), p. 431) and the Act annexed to the Treaty of Accession to the European Economic Community (Annex I(II)(F)—Cmd. 5179I).

The Regulations apply to fresh meat of domestic bovine animals, swine, sheep, goats and solipeds, but not to minced meat or meat which is similarly finely divided. They prescribe conditions which must be satisfied for the production, cutting up, storage and transport of such meat when it is intended for export, or for sale for export, to a Member State of the EEC for human consumption. Certain categories of meat listed in Article 6(1)A of Council Directive No. 64/433/EEC, as amended, are subject to the provisions of the Regulations but also remain subject to national provisions of Member States prohibiting or restricting importation into their territories.

In particular, the Regulations—

- (a) provide that only premises which are approved by the appropriate Minister may be used for the production, cutting up, storage and loading of fresh meat for intra-Community trade, and that such premises must comply with prescribed requirements as to structure and hygiene (regulations 4 to 7 and 10 and Schedules 1 to 4); and
- (b) lay down requirements as to slaughter, dressing and cutting practices, ante- and post-mortem inspection, hygiene, health control of cut meat, health marking, certification, storage, wrapping, packing and transport of such meat (regulations 8 to 11 and Schedules 5 to 15).

Apart from the approval, suspension and revocation of approval of premises for intra-Community trade (regulations 4 to 6), which are functions of the appropriate Minister, enforcement of the Regulations is the responsibility of local authorities (regulation 17(2)). They are required to provide the necessary supervision and inspection resources at approved premises (regulation 12), for which they may make charges (regulation 13).

The Regulations also make provision for powers of entry by persons authorised by the appropriate Minister or local authorities (regulation 14) and concerning offences and penalties (regulation 17(1)).

The Regulations do not affect the application to export-approved premises of the provisions of the Slaughterhouses (Hygiene) Regulations 1977 and the Slaughter of Animals (Prevention of Cruelty) Regulations 1958, as amended, or the Food Hygiene (General) Regulations 1970, as appropriate, but they amend and disapply certain provisions of the Meat Inspection Regulations 1963, as amended, (regulations 7(8) and 19).

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