
STATUTORY INSTRUMENTS

1992 No. 2037

The Fresh Meat (Hygiene and Inspection) Regulations 1992

PART IV

CONDITIONS FOR THE MARKETING OF FRESH MEAT

General Conditions

14.—(1) No person shall, at any time on or after 1st January 1993, sell or offer for sale for human consumption any fresh meat unless—

- (a) it has been obtained from licensed premises which are supervised in accordance with regulation 8 above;
 - (b) it comes from an animal which has been subjected to an ante-mortem health inspection in accordance with regulation 19 or Schedule 8 or, in the case of the bodies of farmed game coming from a farmed game handling facility, Schedule 20 and paragraphs 3 to 5 of Schedule 8 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 7;
 - (d) it comes from the body of an animal which has been subjected to a post-mortem health inspection in accordance with Schedule 10 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 carcass 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 12;
 - (f) it is accompanied during transportation by a commercial document or by a health certificate in accordance with regulation 15 below;
 - (g) it has been stored after the post-mortem health inspection under hygienic conditions in licensed premises;
 - (h) if it is wrapped or packaged, it has been wrapped or packaged under hygienic conditions in accordance with the requirements of Schedule 13;
 - (i) if it is frozen, it has been frozen in accordance with the requirements of Schedule 15;
 - (j) if it has been transported from any licensed premises, it has been transported under hygienic conditions in accordance with the requirements of Schedule 17; and
 - (k) if it is mechanically recovered meat, it has been handled in accordance with Council Directive [77/99/EEC](#).
- (2) No person shall sell or offer for sale for human consumption—
- (a) without prejudice to paragraph 7 of Schedule 12, fresh meat which has been treated with natural or artificial colouring matters;

- (b) fresh meat which has been treated with ionizing or ultra-violet radiation;
 - (c) fresh meat from male swine used for breeding or cryptorchid or hermaphrodite swine unless such meat has undergone one of the treatments specified in Council Directive [77/99/EEC](#) and such meat bears a special mark in accordance with the requirements of Schedule 12;
 - (d) fresh meat from uncastrated male swine of a carcass weight (excluding the limbs at the carpus and tarsus and the head) exceeding 80 kgs unless—
 - (i) an inspector has tested such meat for pronounced sexual odours and declared it not to have such odours; or
 - (ii) without prejudice to the requirement in Part IX of Schedule 10 for boar meat with pronounced sexual odours to be declared unfit where an inspector has detected such meat to have pronounced sexual odours, such meat has undergone one of the treatments specified in Council Directive [77/99/EEC](#) and such meat bears a special mark in accordance with the requirements of Schedule 12;
 - (e) fresh meat from animals to which tenderisers have been administered.
- (3) Subject to paragraph (4) below, no person shall consign or sell for consignment to another member State for human consumption—
- (a) fresh meat obtained from animals slaughtered in accordance with regulation 19(2) below;
 - (b) fresh meat produced, cut up or stored in premises to which the appropriate Minister has granted a temporary derogation while that derogation is in force;
 - (c) fresh meat produced in a low throughput slaughterhouse or in a low throughput farmed game processing facility; or
 - (d) fresh meat cut up in any low throughput cutting premises.
- (4) Paragraph (3) above shall not apply to meat forming part of travellers' luggage and intended for their personal consumption and meat sent as small packages to private persons.
- (5) Sub-paragraphs (1) and (2) shall not apply to fresh meat imported from other member States or third countries, save that fresh meat imported from those countries shall be handled in accordance with these Regulations.
- (6) Sub-paragraphs (1) and (2) above shall not apply to fresh meat which is obtained, cut up or stored prior to 1st January 1993 provided it is handled after that date in accordance with these Regulations and, except in the case of fresh meat obtained, cut up or stored in a premises which was, immediately before 1st January 1993, approved under regulation 4 of the Fresh Meat (Hygiene and Inspection) Regulations 1987, it is not consigned or sold for consignment to another member State.

Transport documentation

15.—(1) The occupier of premises licensed under these Regulations shall ensure that fresh meat (other than slaughtered farmed game transported from a farmed game handling facility to a slaughterhouse or farmed game processing facility in accordance with sub-paragraph 1(g) of Part I of Schedule 6) shall be accompanied during transportation from the premises by—

- (a) in the case of fresh meat intended for consignment to another member State and which—
 - (i) is obtained from a slaughterhouse situated in a region or area subject to a prohibition or restriction under the Animal Health Act 1981; or
 - (ii) will be transported through a third country in a sealed vehicle
 the health certificate referred to in Schedule 16;
- (b) in the case of fresh meat intended for consignment to another member State which is not covered by sub-paragraph (1)(a) above by the health certificate referred to in Schedule 16

until 30th June 1993; and from 1st July 1993, by an invoice or delivery note containing the following information:

- (i) the name and address of the consignor and the consignee;
 - (ii) the approval number of the premises from which the meat is to be transported;
 - (iii) the date of issue of the document and a number enabling it to be identified;
 - (iv) a description of the product transported; and
 - (v) the total quantity despatched;
- (c) in any other case, from 1st July 1993, by an invoice or delivery note containing the information set out in sub-paragraph (1)(b) above.
- (2) Any person who receives fresh meat direct from any licensed premises shall keep the invoice or delivery note referred to in sub-paragraph (1)(b) or (c) for a period of at least one year from the date of receipt.