

SCHEDULE 12

Regulations 2, 8(1)(d), 11(2) and (5), 14(1)
(e) and 14(2)(a) and (c), and 14(2)(d)(ii)

HEALTH MARKING

1. Subject to paragraph 2 below, 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 premises; and
- (c) on the lower part, the letters “EEC”;

and in addition, for fresh meat from boars and cryptorchid or hermaphrodite swine, the oval mark shall be covered along the main diameter by two parallel straight lines as evident as the external edge of the mark with a distance apart of at least 1.0 cm.

2. In the case of the fresh meat and farmed game meat referred to in regulation 14(3), the health mark shall consist of a square mark 5.5 cm by 5.5 cm 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 premises; and
- (c) on the lower part, the letter “N”.

3.—(1) Carcasses weighing more than 65 kg shall have the health mark applied legibly in ink or hot-branded on each half carcass in at least the following places—external surface of the thigh, loins, back, breast and shoulder.

(2) Other carcasses shall have the health mark applied in ink or hot-branded in at least the following places—on the shoulders and on the external surface of the thighs.

4. Livers (including sliced livers) of bovine animals, swine and solipeds shall be hot-branded with the health mark and all other offal, unless it is wrapped or packaged in accordance with the requirements of Schedule 13, shall have the health mark applied in ink or hot-branded, save that, in the case of bovine animals under three months old, and swine, sheep and goats, health marking of tongues and hearts shall not be compulsory.

5. Cuts obtained in cutting premises from carcasses marked with the health mark and which do not bear a health mark shall have that mark applied in ink or hot-branded unless they are wrapped or packaged in accordance with the requirements of Schedule 13.

6. 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 sub-paragraph 1(c) of Part II of Schedule 13.

7. No colour shall be used for marking fresh meat in accordance with this Schedule if it would be contrary to the terms of the Colouring Matter in Food Regulations 1973(1).