

SCHEDULE 14

Regulations 4(2)(a)(iii) and 8(1)(e)

STORAGE OF FRESH MEAT—REQUIREMENTS APPLICABLE IN COLD STORES

1. The occupier of the cold store shall ensure that fresh meat is—
 - (a) kept at a constant internal temperature of not more than +7°C for carcasses and cuts, +3°C for offal and –12°C for frozen fresh meat;
 - (b) handled, loaded, unloaded and stored in an hygienic manner and, in particular, that it is loaded and unloaded under cover;
 - (c) adequately protected during storage from the risk of contamination including taint;
 - (d) identifiable as to origin while it is being stored; and
 - (e) made available for inspection on request by an inspector or official veterinary surgeon.
2. The occupier of the cold store shall ensure that—
 - (a) where unwrapped fresh meat or fresh 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;
 - (b) unfit meat is not stored in the same room as other fresh meat;
 - (c) unpackaged fresh meat is stored separate from, or at other times than, packaged fresh meat; and
 - (d) unpackaged fresh meat is stored in a separate room, or at other times than, unpackaged poultry meat, farmed rabbit meat, wild game meat, minced meat, meat preparations, meat products or fresh meat originating from premises operating under a temporary derogation granted by the appropriate Minister in accordance with Council Directive [91/498/EEC](#).