**Status:** This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

## **SCHEDULE 8**

## APPROVAL OF ESTABLISHMENTS USED FOR THE MANUFACTURE OFEGG PRODUCTS

## PART II

## HYGIENE REQUIREMENTS RELATING TO THE PREMISES, EQUIPMENT AND STAFF OF ESTABLISHMENTS

1. The highest degree of cleanliness shall be required of staff, premises and equipment at the establishment.

**2.**—(1) Staff who treat or handle eggs and egg products in the establishment shall wear clean working clothes and headgear, and shall wash and disinfect their hands in the course of each working day and on each resumption of work.

(2) It shall be forbidden to smoke, eat, spit or chew in areas within the establishment where eggs and egg products are handled or stored.

**3.** No animals shall be brought into the establishment, and any rodents, insects or other vermin found therein shall be systematically destroyed.

4. Within the establishment—

- (a) premises, equipment and instruments used for working on egg products shall be kept clean and in a good state of repair;
- (b) equipment and instruments shall be carefully cleaned and disinfected several times if necessary during the working day, at the end of the day's work and before being re-used where they have been soiled;
- (c) closed pipe-line systems for conveying egg products shall be provided with an appropriate cleaning system which ensures their cleaning and disinfection in all parts; and
- (d) after having been cleaned and disinfected, pipes shall be rinsed out with potable water.

5. Within the establishment premises, instruments and equipment shall not be used for purposes other than the processing of egg products or other foods and all appropriate measures shall be taken to prevent contamination of or adverse changes in the eggs or egg products.

6. Within the establishment detergents, disinfectants and similar substances shall be used and stored in such a way that instruments, equipment and egg products are not adversely affected, and their use shall be followed by thorough rinsing of such instruments and equipment with potable water.

7. Within the establishment persons who are possible sources of contamination shall be prohibited from working with or handling eggs or egg products.

**8.** Any person employed to work with or handle eggs or egg products in the establishment shall be required to produce a medical certificate to show that there is no reason why he or she should not engage in such work, and any such medical certificate shall be required to be renewed yearly.