

SCHEDULE 13

WRAPPING AND PACKAGING OF FRESH MEAT

5. Cutting, boning, wrapping and packaging operations shall not take place in the same room unless the packaging is re-usable as described in paragraph 1(b) above or where the following conditions are satisfied:

- (a) the room shall be sufficiently large and so arranged that the hygiene of the operations is assured;
- (b) the packaging and wrapping shall be enclosed in a sealed protective covering immediately after manufacture; this covering shall be protected from damage during transport to the licensed premises and stored under hygienic conditions in a separate room in such premises;
- (c) the rooms for storing packaging material shall be dust and vermin-free and have no air connection with rooms containing substances which might contaminate fresh meat. Packaging shall not be stored on the floor;
- (d) packaging shall be assembled under hygienic conditions before being brought into the room;
- (e) packaging shall be hygienically brought into the room and used without delay. It shall not be handled by staff handling fresh meat;
- (f) immediately after packaging the meat shall be placed in the storage room provided.