

SCHEDULE 3

Regulations 4(3)(a), 8(1)(d)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF CUTTING PREMISES (EXCEPT
LOW THROUGHPUT CUTTING PREMISES) ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1, cutting premises shall have—
 - (a) chilling or refrigerating rooms large enough for meat preservation;
 - (b) a room for cutting up, boning and wrapping and, in so far as this operation is carried out in those cutting premises, a room for the evisceration of birds referred to in paragraph 4 of Schedule 9;
 - (c) a room for packaging operations, where such operations are carried out in those cutting premises, unless the conditions provided for in paragraph 5 of Schedule 13 are fulfilled.