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#### SCHEDULE 4

##### CONSTRUCTION, LAYOUT AND EQUIPMENT OF COLD STORES ADDITIONAL REQUIREMENTS

1. In addition to the general requirements contained in Schedule 1, stores in which fresh meat is stored in accordance with paragraph 1 of Schedule 12 shall have—

- (a) sufficiently large chilling and refrigeration rooms, which are easy to clean and in which fresh meat can be stored at the temperature provided for in paragraph 1 of Schedule 12;
- (b) a recording thermometer or recording telethermometer in or for each storage area.