

SCHEDULE 6

HYGIENE REQUIREMENTS IN RELATION TO STAFF, PREMISES, EQUIPMENT AND IMPLEMENTS

Requirements applicable to all premises

- (a) (a) Staff handling exposed or wrapped fresh meat or working in rooms and areas in which such meat is handled, or transported shall wear clean and easily cleanable headgear, footwear and light-coloured working clothes or other protective clothing. Staff engaged in working on or handling fresh meat shall wear clean working clothes at the commencement of each working day and shall renew such clothing during the day as necessary and wash their hands several times during the working day and each time work is resumed. Persons who have been in contact with sick birds or sick rabbits or infected meat shall immediately afterwards carefully wash their hands and arms with hot water. No person shall smoke in work rooms and store rooms and in other areas and corridors through which fresh meat is transported.
- (b) No animal shall be allowed to enter the establishments except, in the case of slaughterhouses, animals for slaughter. Rodents, insects and other vermin shall be systematically destroyed.
- (c) Equipment and instruments used for handling live birds or rabbits and working on fresh meat shall be kept clean and in a good state of repair. They shall be carefully cleaned and disinfected several times during the working day, at the end of the day's work and before being re-used when they have been soiled.
- (d) Crates for delivering birds or rabbits shall be made of non-corrodible material, be easy to clean and disinfect. They shall be cleaned and disinfected each time they are emptied.