

SCHEDULE 1

Regulations 4(2)(i)(a) and 7(2)(a)

Requirements for premises, other than independent premises, producing minced meat

1. As well as being licensed premises or premises approved under the Meat Products Regulations, premises shall have at least the following facilities—

- (a) a room for mincing and wrapping separate from the cutting room or a specific and distinct area for that purpose in the cutting room, equipped with a recording thermometer or recording telethermometer;
- (b) a room for packaging, unless the conditions laid down in paragraph 4 of Part V of Schedule 2 to the Meat Products Regulations are met;
- (c) a room or cabinets for storing salt; and
- (d) refrigeration equipment enabling the requirements of these Regulations as to temperatures to be met.

2. Staff engaged in the manual preparation of minced meat shall wear masks covering the mouth and nose and, if so directed by the enforcement authority, smooth moisture-proof gloves which are disposable or capable of being cleaned and disinfected.

SCHEDULE 2

Regulations 4(2)(i)(b) and 8(3)(a)

Requirements for premises, other than independent premises, producing meat preparations

1. As well as being licensed premises or premises approved under the Meat Products Regulations, premises shall have at least the following facilities—

- (a) a room separate from the cutting room for the production of meat preparations, the addition of other foodstuffs and wrapping, equipped with a recording thermometer or recording telethermometer; except that—
 - (i) the production of meat preparations may take place in the cutting room in a specific and distinct area; and
 - (ii) seasonings may be added to whole poultry carcasses in a specific room separate from the slaughterhall or a separate and distinct area within it;
- (b) a room for packaging unless the conditions laid down in paragraph 4 of Part V of Schedule 2 to the Meat Products Regulations are met;
- (c) a room for storing seasonings and other cleaned foodstuffs ready for use;
- (d) refrigerated rooms for the storage of—
 - (i) meat from which meat preparations may be derived; or
 - (ii) meat preparations; and
- (e) refrigeration equipment enabling the requirements of these Regulations as to temperatures to be met.

2. Staff engaged in the manual preparation of meat preparations shall wear masks covering the mouth and nose and, if so directed by the enforcement authority, smooth moisture-proof gloves which are disposable or capable of being cleaned and disinfected.

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SCHEDULE 3

Regulations 4(2)(ii),7(2)(a) and 8(3)(a)

Requirements for independent premises producing minced meat or meat preparations

1. As well as complying with the requirements of Schedule 1 to the Meat Products Regulations, independent premises shall have rooms meeting the descriptions set out in the following provisions—

- (a) in the case of independent premises producing minced meat, paragraph 1 of Part 1 of Schedule 2 to the Meat Products Regulations and paragraph 1(a) of Schedule 1 to these Regulations; and
- (b) in the case of independent premises producing meat preparations, paragraph 1 and, depending on the nature of the meat preparation, paragraph 2 of Part 1 of Schedule 2 to the Meat Products Regulations.

2. Staff engaged in the manual preparation of meat preparations shall wear masks covering the mouth and nose and, if so directed by the enforcement authority, smooth moisture-proof gloves which are disposable or capable of being cleaned and disinfected.

SCHEDULE 4

Regulation 7(1)(c) and (2)(b)

Conditions for the production of minced meat

1. Before mincing or cutting up, meat shall be examined and all soiled and suspect parts shall be removed and condemned.

2. The following may not be used for the production of minced meat—

- (a) scrap cuttings, scrap trimmings or mechanically recovered meat;
- (b) meat referred to in Part IX of Schedule 10 to the Fresh Meat Regulations, Part II of Schedule 9 to the Poultry Meat Regulations or Part II of Schedule 5 to the Wild Game Meat Regulations;
- (c) meat containing bone fragments;
- (d) in the case of meat derived from bovine animals, sheep, goats or pigs, bone scrapings, the non-muscular part of the linear alba, the carpus and tarsus region or meat from the muscles of the head, with the exception of the masseters which may be used provided that, where they are derived from bovine animals, an examination for cysticercosis has been conducted; and
- (e) in the case of meat derived from bovine animals, meat from the muscles of the diaphragm except where, after the removal of serosa, an examination for cysticercosis has been conducted.

3. Not more than one hour shall elapse between the removal of the meat from a refrigerated environment for mincing and the production and chilling or deep-freezing of the minced meat, during which time the internal temperature of the meat shall not exceed 7°C and the temperature of the production area shall not exceed 12°C, save that a longer period shall be permitted where the addition of salt so justifies on technical grounds and there is no risk to public health.

4. Where the one hour time limit described in paragraph 3 above or such longer period as may be permitted thereunder is exceeded, the meat may not be minced until its internal temperature has been reduced to 4°C or less.

5. Immediately after production minced meat shall be hygienically wrapped, packaged and cooled and stored at the appropriate temperatures specified or referred to in regulation 7(1)(l) or (m).

6. Minced meat shall not be deep-frozen more than once.

SCHEDULE 5

Regulations 8(1)(f) and 3(b)

Conditions for the production of meat preparations

1. The production of meat preparations shall take place in temperature controlled conditions such that any risk to public health is avoided.
2. Meat preparations shall—
 - (a) immediately after production, be wrapped and packaged in accordance with Schedule 8 and cooled to the appropriate temperature referred to in regulation 8(1)(d) or (e);
 - (b) not be deep-frozen more than once; and
 - (c) where they are to be consigned to a relevant EEA State, be so consigned within 18 months of their production.

SCHEDULE 6

Regulations 7(1)(d) and (2)(c), 8(1)(g) and (3)(c) and 12(7)

Supervision of production

1. Establishments shall be subject to supervision by an authorised officer of the enforcement authority, assisted where appropriate by the inspectors referred to in regulation 12(3) or (5), who shall ensure that the requirements of these Regulations are met and in particular—
 - (a) check—
 - (i) the cleanliness of the premises and equipment and staff hygiene;
 - (ii) the efficacy of the checks carried out by the occupier in accordance with regulation 11;
 - (iii) in accordance with Schedule 11, the microbiological and hygienic condition of the minced meat or meat preparations;
 - (iv) where appropriate, the health marking of the minced meat or meat preparations; and
 - (v) storage and transport conditions;
 - (b) if appropriate take samples required for laboratory tests;
 - (c) make any other checks considered necessary to ensure compliance with these Regulations.
2. The authorised officer shall have free access at all reasonable times to any premises to check that these provisions are being strictly complied with, and to such documentation as may be required to ascertain the slaughterhouse or other establishment of origin of meat used in the production of minced meat or meat preparations.
3. Inspection and monitoring of premises shall take place—
 - (a) in the case of premises attached to cutting establishments, at the same frequency as for the said cutting establishments;
 - (b) in the case of approved premises producing minced meat meeting the requirements of regulation 7(1), at least once on each day of production; and
 - (c) in the case of any other premises, as often as the enforcement authority considers necessary given the size of the premises and the type of product manufactured.

SCHEDULE 7

Regulations 7(1)(e) and 8(1)(h)

Marking and labelling

1. The health mark shall correspond—
 - (a) for minced meat and meat preparations derived from bovine animals, pigs, sheep, goats or farmed game, to the description contained in paragraph 1 of Schedule 12 to the Fresh Meat Regulations;
 - (b) for meat preparations derived from poultry meat, farmed game bird meat or rabbit meat, to the description contained in paragraph 1 of Schedule 11 to the Poultry Meat Regulations;
 - (c) for meat preparations derived from wild game meat, to the description contained in paragraph 1 of Schedule 7 to the Wild Game Meat Regulations.
2. The health mark shall include the approval number allocated to the premises in accordance with regulation 4(5).
3. Without prejudice to the Food Labelling Regulations 1995(1), in the case of meat preparations where the following information is not clear from the name of the food or the list of ingredients, it shall be visibly and legibly displayed for inspection purposes on the packaging—
 - (a) the species from which the meat used is derived and, in the case of a mixture, the percentage of each species; and
 - (b) on packaging not intended for the final consumer, the date of preparation.
4. In the case of minced meat, and meat preparations made from pre-prepared minced meat except for fresh sausages and sausage meat, bearing the health mark provided for in this Schedule, the labelling shall also display the following words and indicate the appropriate percentages—
 - (a) “percentage of fat under”; and
 - (b) “percentage of collagen in meat protein under”.

SCHEDULE 8

Regulations 7(1)(f) and (2)(d) and 8(1)(i)

Wrapping and packaging

1. Wrapped minced meat or meat preparations shall be packaged save that where the wrapping material used fulfils all the protective requirements of packaging set out in paragraph 3 below, they do not in addition need to be packaged.
2. Minced meat and meat preparations shall be marked on the packaging, or wrapping material referred to in paragraph 1 above, with a health mark.
3. Packaging shall take place under satisfactory hygiene conditions and—
 - (a) shall not alter the organoleptic characteristics of the minced meat or meat preparations;
 - (b) shall not be capable of transmitting to the minced meat or meat preparations substances harmful to human health; and
 - (c) shall be sufficiently strong to ensure effective protection of the minced meat or meat preparation during transport and handling.
4. Packaging shall not be re-used for minced meat or meat preparations unless it is made of corrosion-resistant materials which are easy to clean and it has been cleaned and disinfected beforehand.

(1) S.I. 1995/.

5. Any minced meat or meat preparations wrapped in commercial portions intended for direct sale to the consumer shall bear a reproduction of the health mark, which may be of reduced dimensions, on the wrapping material or a clearly visible label attached to the wrapping.

SCHEDULE 9

Regulations 7(1)(f) and (2)(d) and 8(1)(i) and (3)(e)

Storage

1. Minced meat and meat preparations shall be chilled immediately after wrapping and, where required, packaging.
2. Minced meat shall be stored at the appropriate temperatures indicated in regulation 7(1)(l) or (m).
3. Meat preparations shall be stored at the appropriate temperatures indicated in regulation 8(1)(d) or (e).
4. Minced meat and meat preparations shall be deep-frozen only on the premises of production, or in a cold store.
5. Minced meat and meat preparations shall not be stored with other foodstuffs unless it is ensured, by virtue of the packaging, that the minced meat or meat preparations cannot be adversely affected.

SCHEDULE 10

Regulations 7(1)(g) and 8(1)(j)

Transport

1. Minced meat and meat preparations shall be dispatched in such a way that they are protected from anything liable to contaminate or otherwise adversely affect them, having regard to the duration, conditions and means of transport.
2. Vehicles used to transport minced meat and, subject to paragraph 3 below, meat preparations shall be equipped with apparatus to ensure that the appropriate temperatures required by these Regulations are not exceeded during transport and with a recording thermometer.
3. Meat preparations produced in non-industrial premises may be transported from those premises to nearby outlets at temperatures higher than those referred to in paragraph 2 above, provided that such transportation does not take more than one hour.
4. Where the minced meat or meat preparations were produced in premises situated in an area subject to restrictions for animal health reasons and are to be transported through a third country, the means of transport shall remain sealed.

SCHEDULE 11

Regulations 7(1)(o) and (2)(e) and 11(2)(c)

Sampling requirements and compositional and microbiological criteria for minced meat

1. Compositional criteria:

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Designations	Fat content (%)	Collagen content in meat protein (%)
“Lean minced”, used in relation to meat of any permitted species	≤ 7	≤ 12
“Minced pure”, used in relation to meat of bovine animals	≤ 20	≤ 15
“Minced”, used in relation to meat of any permitted species and containing pig meat	≤ 30	≤ 18
“Minced”, used on relation to sheepmeat or goat meat	≤ 25	≤ 15

For the purposes of this table “meat of any permitted species” means the meat referred to in regulation 7(1) or (2), as the case may be.

2. Microbiological criteria:

	Lower Threshold (per g.)		Upper Threshold (per g.)		Microbic Limit
	Solid media	Liquid media	Solid media	Liquid media	
Aerobic mesophile bacteria	5×10^5	5×10^5	5×10^6	1.5×10^7	5×10^8
<i>Escherichia coli</i>	50	50	5×10^2	1.5×10^3	5×10^4
<i>Staphylococcus aureus</i>	102	102	5×10^3	3×10^3	5×10^4

3. Microbiological tests shall be conducted—

- (a) on each day of production on a representative sample of the minced meat referred to in regulation 7(1) and of pre-prepared minced meat for use in meat preparations to which regulation 8(2) applies; and
- (b) at least once a week on a representative sample of any other minced meat or, alternatively, of any meat intended for the production of any such other minced meat, in the latter case the sample being taken from deep in the muscle after the surface has been cauterised.

For the purposes of this paragraph “a representative sample” means a sample comprising five separate units of a weight appropriate to the test to be carried out, taken at different times and at reasonable intervals during production.

4. The quality of the minced meat or meat analysed shall be evaluated according to the following categories:

- Category (a): fully satisfactory—all results at or below the lower threshold;
- Category (b): acceptable subject to paragraph 5 below—all results at or below the upper threshold; or
- Category (c): unacceptable—any results above the upper threshold.

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5. In the case of category (b) above, if the results of tests on five consecutive samples show an incidence of samples which produce results above the lower threshold but at or below the upper threshold of above 2 in 5, the quality shall be considered unacceptable. However, where this occurs only in the case of aerobic mesophile bacteria, the occupier may consider submitting another sample from the same batch for further microbiological examination for aerobic mesophile bacteria.

6. Where in respect of any sample the results are at or above the microbic limit, the minced meat shall be regarded as presenting an imminent health risk for the purposes of regulation 11(1)(g).

7. Where in respect of any sample the result of the test for salmonella shows a presence in 10g, the quality shall be considered unacceptable.

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SCHEDULE 12

Regulation 9(1)(b)(ii)

Health certificate for minced meat

No.

Exporting country:

Ministry:

Department concerned:

Reference:

I. Identification of minced meat

Products prepared with meat from:
(Animal species)

Nature of products:

Nature of packaging:

Number of individual items or packages:

Storage and transport temperature:

Storage life:

Net weight:

II. Origin of minced meat

Address(es) and approval number(s) of approved manufacturing establishment(s):

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.....

If necessary:

Address(es) and approval number(s) of approved cold store(s)

.....

.....

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III. Destination of minced meat

The minced meat is to be sent

from:

(Place of dispatch)

to:

(Country of destination)

by the following means of transport:^(a)

Name and address of consignor:

.....

.....

Name and address of consignee:

.....

.....

IV. Health attestation

I, the undersigned, certify that the minced meat described above:

(a) was manufactured from fresh meat under the specific conditions laid down in Directive 94/65/EC;

(b) is intended for the Hellenic Republic^(b).

Done at

on

(place) (date)

.....

(Stamp and signature of official veterinarian)
(Name in capital letters)

^(a) Indicate the number or registration number (railway wagons and lorries), the flight number (aircraft) or the name (ship). This information must be updated in the event of transshipment.

^(b) If appropriate.

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SCHEDULE 13

Regulation 11(2)(c)

Sampling requirements and microbiological criteria for meat preparations

1. Table of microbiological criteria:

	Lower Threshold (per g.)		Upper Threshold (per g.)	
	Solid media	Liquid media	Solid media	Liquid media
<i>Escherichia coli</i>	5×10^2	5×10^2	5×10^3	1.5×10^4
<i>Staphylococcus aureus</i>	5×10^2	5×10^2	5×10^3	5×10^3

2. Microbiological tests shall be conducted at least once a week on a representative sample of finished meat preparations or, alternatively, of any meat intended for the production of meat preparations, where possible the sample being taken from deep in the muscle after the surface has been cauterised.

For the purposes of this paragraph “a representative sample” means a sample comprising five separate units of a weight appropriate to the test to be carried out, taken at different times and at reasonable intervals during production.

3. The quality of the meat preparations or meat analysed shall be evaluated according to the following categories:

Category (a): fully satisfactory—all results at or below the lower threshold;

Category (b): acceptable subject to paragraph 4 below—all results at or below the upper threshold; or

Category (c): unacceptable—any results above the upper threshold.

4. In the case of category (b) above, if the results of tests on five consecutive samples show an incidence of samples which produce results above the lower threshold but at or below the upper threshold of above 2 in 5, in the case of *Escherichia coli*, or above 1 in 5, in the case of *Staphylococcus aureus*, the quality shall be considered unacceptable.

5. Where in respect of any sample the result of the test for salmonella shows a presence in 1g., the quality shall be considered unacceptable.

SCHEDULE 14

Regulation 9(1)(b)(ii)

Health certificate for meat preparations

No.

Exporting country:

Ministry:

Department concerned:

Reference:

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I. Identification of meat preparations

Products prepared with meat from:
(Animal species)

Nature of products^(a):

Nature of packing:

Number of individual items or packages:

Storage and transport temperature:

Storage life:

Net weight:

II. Origin of meat preparations

Address(es) and approval number(s) of approved manufacturing establishment(s):
.....
.....

If necessary:

Address(es) and approval number(s) of approved cold store(s):
.....
.....

III. Destination of meat preparations

The meat preparations are to be sent
from:
(Place of dispatch)

to:
(Country of destination)

by the following means of transport:^(b)

Name and address of consignor:
.....
.....

Name and address of consignee:
.....
.....

^(a) Mention any ionizing radiation for medical reasons.

^(b) Indicate the number or registration number (railway wagons and lorries), the flight number (aircraft) or the name (ship). This information must be updated in the event of transshipment.

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IV. Health attestation

I, the undersigned, certify that the meat preparations described above:

- (a) were manufactured from fresh meat under the specific conditions laid down in Directive 94/65/EC;
- (b) are intended for the Hellenic Republic^(a).

Done at

on
(place) (date)

.....
(Stamp and signature of official veterinarian)
(Name in capital letters)

^(a) If appropriate.

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