

SCHEDULE 15

Regulations 4(2)(a)(iii), 8(1)(e) and 13(1)

(i)

FREEZING OF FRESH MEAT

1. The occupier of any premises at which fresh meat is to be frozen shall ensure that fresh meat intended for freezing—

- (a) is frozen without delay (which shall not preclude an initial period of stabilisation where appropriate);
- (b) is frozen in a hygienic manner, by a rapid method, using suitable equipment; and, in the case of a slaughterhouse or cutting premises, in rooms in the same premises where it was produced or cut up (as the case may be)
- (c) is frozen so that it reaches an internal temperature of  $-12^{\circ}\text{C}$  or lower and is not stored at a higher temperature thereafter; and
- (d) is stamped legibly before freezing so as to indicate the month and year in which it is frozen or a label is attached to it after freezing indicating this or, if fresh meat is packaged or wrapped, the packaging or wrapping in which it is placed after freezing is marked clearly and visibly in such a way as to indicate this.

2. The occupier of any cold store shall ensure that fresh meat intended for freezing in a cold store comes directly from a slaughterhouse, farmed game processing facility or cutting premises.