

SCHEDULE 1

Regulations 4(2)(a), 8(1)(d)

CONSTRUCTION, LAYOUT AND EQUIPMENT OF SLAUGHTERHOUSES  
(EXCEPT LOW THROUGHPUT SLAUGHTERHOUSES), CUTTING  
PREMISES (EXCEPT LOW THROUGHPUT CUTTING PREMISES) COLD  
STORES AND RE-WRAPPING CENTRES – GENERAL REQUIREMENTS

All slaughterhouses, cutting premises, cold stores and re-wrapping centres shall have—

1. in rooms where fresh meat is produced, worked on or stored and in areas and corridors through which such meat is transported—

(a) waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water; the water shall be directed towards drains fitted with gratings and traps to prevent odours. However—

(i) in the case of rooms referred to in paragraph 1(e) of Schedule 2, paragraph 1(a) of Schedule 3 and paragraph 1(a) of Schedule 4, directing of water towards drains fitted with gratings and traps shall not be required and, in the case of premises referred to in paragraph 1(a) of Schedule 4, a device with which water may easily be removed shall be sufficient;

(ii) in the case of rooms referred to in paragraph 2(a) of Schedule 4 which store only wrapped or packaged meat and in areas and corridors through which fresh meat is transported, waterproof and rotproof flooring shall be sufficient;

(b) smooth, durable, impermeable walls, with a light-coloured, washable coating up to a height of at least two metres or the height of the room, if lower; in chilling or refrigeration rooms and in stores the walls shall be coated at least to storage height. Wall to floor junctions shall be rounded or similarly finished except in the rooms referred to in paragraph 2(a) of Schedule 4. However, in the rooms referred to in paragraph 2 of Schedule 4 and provided they were built before 1st January 1994, the interior walls may be made of wood;

(c) door and window frames in hard-wearing, non-corrodible material and, if made of wood, with a smooth and impermeable covering on all surfaces;

(d) insulation materials which are rotproof and odourless;

(e) adequate ventilation and extraction of steam;

(f) adequate natural or artificial lighting which does not distort colours;

(g) a clean and easily cleaned ceiling; if there is no ceiling, a roof covering with an interior surface which fulfils these conditions.

2. save for cold stores handling only wrapped and packaged meat—

(a) as near as possible to, or readily accessible to, the work stations, a sufficient number of facilities for cleaning hands and for cleaning tools with hot water, with taps which are not hand-operable or arm-operable. These facilities shall have hot and cold running water or water premixed to a suitable temperature for washing hands, cleaning products and hygienic means of drying hands; and

(b) facilities for disinfecting tools, with water at not less than 82°C.

3. adequate arrangements for protection against pests such as insects and rodents.

4.—(a) instruments and working equipment such as automatic equipment for working on meat, cutting tables, tables with detachable cutting surfaces, containers, conveyor belts and saws, made of corrosion-resistant material not liable to taint meat and easy to clean and disinfect. Surfaces coming into, or likely to come into contact with meat, including welds and joins, shall be maintained smooth. Without prejudice to paragraph 1(b) above, no wood shall be used except in rooms where the only fresh meat stored is hygienically packaged fresh meat;

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- (b) corrosion-resistant fittings and equipment meeting hygiene requirements for—
    - (i) meat handling; and
    - (ii) storing meat, in such a way that neither the meat nor the containers come into direct contact with the floor or walls;
  - (c) facilities, including suitably laid out and equipped reception and marshalling areas, for the hygienic handling and protection of meat during loading and unloading;
  - (d) designated watertight non-corrodible containers, with lids and fasteners to prevent unauthorised persons from removing things from them, for keeping meat not intended for human consumption, or a lockable room for such meat if the quantities are large enough to necessitate this or if the meat is not removed or destroyed at the end of each working day; where such meat is removed through conduits, these shall be so constructed and installed as to avoid any risk of contamination of the fresh meat; and
  - (e) a room or rooms for the hygienic storage of materials for wrapping and packaging where such activities are carried out in the establishment.
5. refrigeration equipment to keep the internal temperature of the meat at the levels required by Schedule 12, such equipment to have a drainage system which minimises the risk of contamination of fresh meat.
6. an adequate pressurised supply of potable water within the meaning of Directive (1). Non-potable water pipes shall be clearly distinguished from those used for potable water.
7. an adequate supply of hot potable water within the meaning of Directive [80/778/EEC](#).
8. a liquid and solid waste disposal system which meets hygiene requirements.
9. adequate lockable facilities for the exclusive use of the official veterinary surgeon and the inspectors.
10. facilities enabling the required veterinary inspections to be carried out efficiently at any time.
11. an adequate number of changing rooms with smooth, waterproof, washable walls and floors, wash basins, showers and flush lavatories so equipped as to protect the clean parts of the building from contamination. The lavatories shall not open directly on to the work rooms. Showers shall not be necessary in cold stores receiving and storing hygienically wrapped or packaged fresh meat only. Wash basins shall have hot and cold running water or water premixed to a suitable temperature, materials for cleaning hands and hygienic means of drying hands. Wash basin taps shall not be hand-operable or arm-operable. There shall be a sufficient number of such wash basins near the lavatories.
12. a place and adequate facilities for cleaning and disinfecting means of transport for meat except in the case of cold stores receiving and storing hygienically packaged fresh meat only. Slaughterhouses shall have a separate place and separate facilities for cleaning and disinfecting means of transport and crates used for birds or rabbits intended for slaughter. However, these places and facilities shall not be compulsory if alternative facilities which are approved by the official veterinary surgeon, are available for the means of transport or crates to be cleaned and disinfected.
13. a suitable room or secure place for the storage of detergents, disinfectants and similar substances.

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(1) OJNo. L229, 30.8.80, p.11.