

SCHEDULE 1

ADDITIONAL REQUIREMENTS FOR SLAUGHTERHOUSES

PART 2

Layout, construction and equipment of slaughterhouses

General requirements

3. The business operator must ensure that—
 - (a) it has suitable equipment and facilities available for the purpose of unloading animals from means of transport;
 - (b) there are no sharp edges or protrusions with which an animal may come into contact;
 - (c) the place of killing is sited in such a way as to minimise handling of the animal at any time up to the point of killing;
 - (d) any instrument, restraining equipment, other equipment or installation which is used for stunning or killing is designed, constructed and maintained so as to facilitate rapid and effective stunning or killing; and
 - (e) any defect found in back-up stunning or killing equipment is rectified forthwith.

Animals delivered other than in containers

4. The business operator must ensure that—
 - (a) equipment for unloading animals delivered other than in containers is of a suitable height and design for that purpose, has non-slip flooring and, if necessary, is provided with lateral protection; and
 - (b) exit and entry ramps have the minimum possible incline.

Lairages other than field lairages

5. The business operator must ensure that—
 - (a) a sufficient number of pens are provided at the slaughterhouse for adequate lairaging of the animals with protection from the effects of adverse weather conditions; and
 - (b) a lairage has—
 - (i) adequate ventilation to ensure that temperature, air relative humidity and ammonia levels are kept within limits that are not harmful to an animal, taking into account the extremes of temperature and humidity which may be expected; and
 - (ii) racks, mangers or other equipment adequate in number and size for the feeding of animals confined in the lairage, fixed where practicable, and constructed and placed so that they are easily accessible to the animals, can readily be filled and cannot readily be fouled.

Field lairages

6. The business operator must ensure that a field lairage—
 - (a) is maintained in such condition as to ensure that no animal is subjected to any physical, chemical or other health hazard; and

Status: This is the original version (as it was originally made).

- (b) has racks, mangers or other equipment adequate in number and size for the feeding of animals confined in the lairage, fixed where practicable, and constructed and placed so that they are easily accessible to the animals, can readily be filled and cannot readily be fouled.

Shackle lines

7. The business operator must ensure that there is ready access to any shackle line or processing equipment used for live poultry and to any controls of such equipment.

Stunning pens

8. The business operator must ensure that a stunning pen used to restrain adult bovine animals for the purpose of stunning is constructed so as to—

- (a) permit one animal at a time to be confined in it without discomfort;
- (b) prevent any substantial movement forwards, backwards or sideways of an animal confined in it;
- (c) restrict the movement of the head of an animal confined in it so as to permit accurate stunning and allow the head of an animal to be released immediately after the animal has been stunned; and
- (d) allow unimpeded access to the forehead of an animal confined in it.

Facilities for horses

9. Where a slaughterhouse is one in which horses are killed, the business operator must ensure that—

- (a) a separate room or bay is provided for the killing of horses; and
- (b) a lairage in which a horse is confined, must contain at least one loose box which is so constructed as to minimise the danger of a horse injuring itself or any other animal confined in that lairage.