

SCHEDULE 2

ADDITIONAL REQUIREMENTS FOR KILLING ANIMALS OTHER THAN IN SLAUGHTERHOUSES

PART 2

Layout, construction and equipment of premises

Shackle lines

8. The business operator must ensure that—
 - (a) any shackle line is designed and positioned in such a way that poultry suspended on it are kept clear of any obstruction and disturbance is reduced to a minimum;
 - (b) the whole length of the shackle line up to the point of entry into the scald tank is immediately accessible to any person so that poultry may, if necessary, receive attention; and
 - (c) there is ready access to any shackle line or processing equipment used for live poultry and to any controls of such equipment.