

SCHEDULE 8

TRANSITIONAL PROVISIONS (SLAUGHTERHOUSES)

Shackle lines

4. In the case of a slaughterhouse where poultry are killed, 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) no poultry are suspended for more than 3 minutes in the case of a turkey or 2 minutes in other cases before being stunned; and
- (c) 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.