STATUTORY RULES OF NORTHERN IRELAND

2002 No. 217

FOOD

Meat (Hazard Analysis and Critical Control Point) Regulations (Northern Ireland) 2002

Made - - - - 10th June 2002

Coming into operation in accordance with regulation 2

The Department of Health, Social Services and Public Safety(**1**), in exercise of the powers conferred on it by Articles 15(1)(b) and (f) and 16(1) of the Food Safety (Northern Ireland) Order 1991(**2**), and being a Department designated(**3**) for the purposes of section 2(2) of the European Communities Act 1972(**4**) in relation to the common agricultural policy of the European Community, in exercise of the powers conferred on it by the said section 2(2), and having had regard in accordance with Article 47(3A) of the said Order to relevant advice given by the Food Standards Agency (in so far as the Regulations are made in exercise of the powers conferred by the said provisions of the said Order) and after consultation in accordance with Article 47(3) and (3B) of the said Order with such organisations as appear to it to be representative of interests likely to be substantially affected by the Regulations, and after consultation as required by Article 9 of Regulation (EC) No. 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety(**5**), and in exercise of all other powers enabling it in that behalf, hereby makes the following Regulations:

Citation, interpretation and scope

1.—(1) These Regulations may be cited as the Meat (Hazard Analysis and Critical Control Point) Regulations (Northern Ireland) 2002.

(2) In these Regulations—

(**1**) Formerly the Department of Health and Social Services; *see*S.I.1999/283 (N.I. 1), Article 3

(**2**) S.I. 1991/762 (N.I. 7) as amended by S.I. 1996/1633 (N.I. 12) and paragraphs 26 to 42 of Schedule 5 and Schedule 6 to the Food Standards Act 1999 c. 28. Regulation 13(4) of S.R. 2000 No. 78 expressly authorises the Department of Health, Social Services and Public Safety to amend or revoke existing Regulations made or having effect as if made by the Department of Agriculture and Rural Development (including those made jointly with the Department of Health, Social Services and Public Safety) under the Food Safety (Northern Ireland) Order 1991

(**3**) S.I. 2000/2812

(**4**) 1972 c. 68

(**5**) O.J. No. L31, 1.2.2002, p. 1

"the Fresh Meat Regulations" means the Fresh Meat (Hygiene and Inspection) Regulations (Northern Ireland) 1997(**6**);

"fresh poultry meat" has the same meaning as in regulation 2(1) of the Poultry Meat Regulations;

"fresh red meat" means fresh meat as defined in regulation 2(1) of the Fresh Meat Regulations;

"licensed poultry meat cutting plant" means cutting premises licensed under regulation 4 of the Poultry Meat Regulations;

"licensed poultry meat slaughterhouse" means a slaughterhouse licensed under regulation 4 of the Poultry Meat Regulations;

"licensed red meat cutting plant" means cutting premises licensed under regulation 4 of the Fresh Meat Regulations;

"licensed red meat slaughterhouse" means a slaughterhouse licensed under regulation 4 of the Fresh Meat Regulations;

"livestock unit" has the same meaning as in regulation 2(1) of the Fresh Meat Regulations;

"poultry" means domestic fowls, turkeys, guinea fowls, ducks and geese;

"the Poultry Meat Regulations" means the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations (Northern Ireland) 1995(**7**); and

"the specified amount" means—

(a) in the case of any licensed red meat slaughterhouse, 500 livestock units;

(b) in the case of any licensed red meat cutting plant, 150 tonnes of fresh red meat;

(c) in the case of any licensed poultry meat slaughterhouse, 200,000 poultry; and

(d) in the case of any licensed poultry meat cutting plant, 150 tonnes of fresh poultry meat.

(3) Nothing in these Regulations shall apply in relation to any licensed red meat slaughterhouse which is used to process bovine animals under the purchase scheme introduced by Commission Regulation (EC) No. 716/96(**8**) adopting exceptional support measures for the beef market in the United Kingdom.

Commencement

2.—(1) Subject to paragraph (2), these Regulations shall come into operation on 15th July 2002.

(2) Notwithstanding paragraph (1), these Regulations shall come into operation on 7th June 2003 in so far as they apply in relation to any small meat establishment.

(3) For the purposes of paragraph (2), "small meat establishment" means—

(a) a licensed red meat slaughterhouse, a licensed poultry meat slaughterhouse, a licensed red meat cutting plant or a licensed poultry meat cutting plant which—

(i) was operational in the calendar year 2000 and had an average weekly throughput in that year lower than the specified amount,

(ii) became operational for the first time on or after 1st January 2001 but before 1st May 2002 and had an average weekly throughput during the time it was operational in that period lower than the specified amount, or

(iii) became operational for the first time on or after 1st May 2002 and which the Food Standards Agency considers is likely to have an average weekly throughput lower than the specified amount;

(**6**) S.R. 1997 No. 493; the relevant amending Regulations are S.R. 2000 Nos. 78 and 191
(**7**) S.R. 1995 No. 396, as amended by S.R. 1997 No. 496, S.R. 1998 No. 237, S.R. 2000 Nos. 78 and 191 and S.R. 2001 No. 429
(**8**) O.J. No. L99, 20.4.96, p. 14

(b) a cold store licensed under regulation 4 of the Fresh Meat Regulations or regulation 4 of the Poultry Meat Regulations, in each case with a storage capacity of less than 25,000 cubic metres;

(c) a re-packaging centre licensed under regulation 4 of the Fresh Meat Regulations; or

(d) a re-wrapping centre licensed under regulation 4 of the Poultry Meat Regulations.

Amendments to the Fresh Meat (Hygiene and Inspection) Regulations (Northern Ireland) 1997

3.—(1) The Fresh Meat Regulations are amended in accordance with the following paragraphs.

(2) The following sub-paragraph is inserted between sub-paragraphs (aA) and (b) of paragraph (1) of regulation 7 (supervision of premises)—

"(aB) the inspection of any documents and records required to be retained by the occupier pursuant to regulation 19(1)(eA) or (eB);".

(3) In paragraph (1)(e) of regulation 7, for "and 17" there shall be substituted ", 17, 17A, 17B and 17C".

(4) In sub-paragraph (d) of paragraph (1) of regulation 19 (duties of occupier)—

(a) for "carry out" there shall be substituted "conduct regular"; and

(b) the phrase "(including any microbiological checks the Agency may require)" is revoked.

(5) In sub-paragraph (e) of paragraph (1) of regulation 19, for "pursuant to" there shall be substituted "by virtue of".

(6) The following sub-paragraphs are inserted between sub-paragraphs (e) and (f) of paragraph (1) of regulation 19—

"(eA) shall retain for a period of at least one year any documents and records established by him in accordance with paragraph (4)(g);

(eB) shall retain for a period of at least 18 months any records which, in compliance with Schedule 17A, 17B or 17C, as appropriate, he has made following the carrying out by him of microbiological checks in accordance with paragraph (5);".

(7) The following paragraphs are added after paragraph (3) of regulation 19—

"(4) The occupier of any licensed slaughterhouse, licensed cutting premises, licensed cold store or licensed repackaging centre shall conduct the regular checks on the general hygiene of conditions of production in those premises which are required by paragraph (1)(d) by implementing and maintaining a permanent procedure developed in accordance with the following principles—

(a) identify any hazards that must be prevented, eliminated or reduced to acceptable levels;

(b) identify the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or reduce it to acceptable levels;

(c) establish critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;

(d) establish and implement effective monitoring procedures at critical control points;

(e) establish corrective actions when monitoring indicates that a critical control point is not under control;

(f) establish procedures to verify whether the measures outlined in sub-paragraphs (a) to (e) are working effectively; verification procedures shall be carried out regularly; and

(g) establish documents and records commensurate to the nature and size of the business to demonstrate the effective application of the measures outlined in sub-paragraphs (a) to (f) and to facilitate official controls.

(5) The occupier of any licensed slaughterhouse shall, in conducting the regular checks on the general hygiene of conditions of production in those premises which are required by paragraph (1)(d), carry out microbiological checks—

(a) in relation to carcases, in accordance with the procedures laid down in—

(i) Schedule 17A, or

(ii) Schedule 17B; and

(b) in relation to cleaning and disinfection of the premises, in accordance with the procedures laid down in Schedule 17C.

(6) The occupier of any licensed cutting premises shall, in conducting the regular checks on the general hygiene of conditions of production in those premises which are required by paragraph (1)(d), carry out microbiological checks in relation to cleaning and disinfection of the premises, in accordance with the procedures laid down in Schedule 17C.".

(8) The following Schedules are inserted between Schedules 17 and 18—

"SCHEDULE 17A Regulations 7(1)(e), 19(1)(eB) and 19(5)(a)(i)

Community procedures for conducting microbiological checks on carcases

Sampling procedure and number of samples to be taken

(a) Between 5 and 10 carcases should be sampled on a single day during each week. The day of sampling should be changed to ensure that every day of the working week is covered. The frequency of sampling the carcases in low-throughput slaughterhouses and in slaughterhouses not working on a full-time basis should be determined by the OVS based on his judgement on hygiene standards with respect to the slaughter at each plant.

(b) A sample from four sites from each carcase should be taken half way through the slaughter day, after dressing and before chilling.

(c) Carcase identification, date and time of sampling should be recorded for each sample and the name of the person performing the sampling.

(d) The frequency of sampling may be reduced to fortnightly testing if satisfactory results are obtained on six consecutive weeks, but weekly sampling must be resumed if unsatisfactory results are obtained.

Sampling sites

(a) The following sites will usually be appropriate for process control:

Cattle: *neck, brisket, flank, and rump*

Sheep, goat: *flank, thorax lateral, brisket, and breast*

Pig: *back, jowl (or cheek), hind limb medial (ham), and belly*

Horse: *flank, brisket, back, and rump.*

(b) However, alternative sites may be used, following consultation with the OVS where it has been demonstrated that, because of the slaughter technology at a particular plant, other sites are more likely to carry higher levels of contamination. In these cases, sites shown to carry higher levels of contamination may be chosen.

Excision sampling method

3. The following protocol should be followed at the slaughterhouse:

(a) Four tissue samples representing a total of 20 cm^2 should be obtained from each carcase.

(b) Pieces of tissue may be obtained using a sterile cork borer (2.5 cm diameter) or by cutting a slice of 5 cm^2 and maximum thickness of 5 mm off the carcase with a sterile instrument.

(c) Samples from the four sampling sites of each tested carcase may be analysed separately or may be pooled in the same container before examination. Where unacceptable results are obtained from pooled samples and corrective actions do not lead to better hygiene, further samples should not be pooled until problems have been resolved.

(d) The samples must be placed aseptically into a sample container or plastic dilution bag at the slaughterhouse, for transfer to the laboratory.

Method for the examination of samples

4. The following protocol should be followed in the laboratory:

(a) Samples should be stored refrigerated until examination at 4°C. Samples should be examined within 24 hours after sampling.

(b) Samples should be homogenised in a plastic dilution bag for at least two minutes in 100 ml of dilution media (see ISO 6887– 1) at about 250 cycles of a peristaltic Stomacher or homogenised by a rotary blender (homogeniser).

(c) Dilution before plating should be carried out in 10-fold steps in the dilution media.

(d) Analysis should be performed for total viable counts and Enterobacteriaceae. ISO methods should provide the basis for examination of samples.

Records

(a) All test results must be recorded in terms of colony forming units (cfu) per cm^2 of surface area. The daily log mean results for carcases sampled on one day must be calculated and recorded.

(b) Records must include:

(i) type, origin and identification of the sample, date and time of sampling, name of the person that performed the sampling,

(ii) name and address of the laboratory which analysed the sample, date of investigation of samples in the laboratory and details of the method used including inoculation of different agars, incubation temperature, time, and results as number of cfu per plate used to calculate the result in cfu/cm^2 of surface area.

(c) A responsible person from the laboratory should sign the records.

(d) To permit evaluation, results must be shown on process control charts or tables, containing at least the last 13 weekly test results in order.

Verification criteria

(a) Daily log mean results must be allocated into one of three categories for process control verification: “acceptable”, “marginal”, and “unacceptable” as set out in the table, where ‘M' and ‘m' denote the upper limits for the marginal and acceptable categories, respectively, for samples taken according to the excision method.