1995 No. 396

AGRICULTURE

Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations (Northern Ireland) 1995

Made . . . . . *17th October 1995*

Coming into operation . . *17th November 1995*

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The Department of Agriculture, being a Department designated(**a**) for the purposes of section 2(2) of the European Communities Act 1972(**b**) 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 of every other power enabling it in that behalf, hereby makes the following Regulations:—

PART I

PRELIMINARY

Citation and commencement

1. These Regulations may be cited as the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations (Northern Ireland) 1995 and shall come into operation on 17th November 1995.

(**a**) S.I. 1972/1811

(**b**) 1972 c. 68; section 2 is subject to Schedule 2 to that Act and is to be read with S.I. 1984/703 (N.I. 3) and S.I. 1994/2795 (N.I. 15)

Interpretation

2.—(1) In these Regulations—

"the 1994 Regulations" means the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations (Northern Ireland) 1994(**a**);

"authorised person" means—

(*a*) in relation to any matters arising under regulation 3(3) and (4), any officer of a district council who is authorised by that council, either generally of specially, to act in relation to those matters; and

(*b*) in relation to any other matters, means any person (whether or not an officer of the Department) who is authorised by the Department, either generally or specially, to act in relation to those matters;

"batch" means a quantity of meat of the same species and type produced by or obtained from the same production run and from the same flock of origin;

"birds" means poultry or farmed game birds;

"business" includes the undertaking of a canteen, club, school, hospital or institution, whether carried on for profit or not, and any undertaking or activity carried on by a district council or other public authority;

"carcase" means—

(*a*) in relation to birds, the whole body of a bird after bleeding, plucking and evisceration, whether or not the heart, liver, lungs, gizzard, crop, kidneys, legs at the tarsus, head, oesophagus or trachea have been removed; and

(*b*) in relation to rabbits, the whole body of a rabbit after bleeding, skinning and evisceration, whether or not the limbs at the carpus and tarsus, head or tail have been removed;

"cold store" means any premises, not forming part of a slaughterhouse, cutting premises or re-wrapping centre, used for the storage, under temperature controlled conditions, of fresh meat intended for sale for human consumption;

"container" includes any basket, pail, tray, package or receptacle of any kind, whether open or closed;

"contravention" in relation to any provision of these Regulations includes a failure to comply with that provision;

"Council Directive 71/118/EEC" means Council Directive 71/118/EEC(**b**) on health problems affecting the production and placing on the market of fresh poultrymeat, as amended and updated by Council Directive 92/116/EEC(**c**);

(**a**) S.R. 1994 No. 346
(**b**) O.J. No. L55, 8.3.71, p. 23 (O.J./SE 1971 vol. 1, p. 106)
(**c**) O.J. No. L62, 15.3.93, p. 1

"Council Directive 91/495/EEC" means Council Directive 91/495/EEC(**a**) concerning public health and animal health problems affecting the production and placing on the market of rabbit meat and farmed game meat, as amended by Council Directive 92/65/EEC(**b**);

"country of destination" means the relevant EEA State to which fresh meat is sent from another EEA State;

"cutting premises" means premises used for the purpose of cutting up fresh meat intended for sale for human consumption;

"cutting up" means cutting carcases into smaller cuts or removing bones from carcases or parts of carcases;

"the Department" means the Department of Agriculture for Northern Ireland;

"EEA Agreement" means the Agreement on the European Economic Area(**c**) signed at Oporto on 2nd May 1992, as adjusted by the Protocol(**d**) signed at Brussels on 17th March 1993;

"EEA State" means a State which is a Contracting Party to the EEA Agreement but, until the EEA Agreement comes into force in relation to Liechtenstein, does not include the State of Liechtenstein;

"farmed game birds" means birds, including ratites, but excluding poultry, which are not generally considered domestic but which are bred, reared and slaughtered in captivity;

"farmed game meat" means the meat of farmed game birds;

"final consumer" means a person who buys fresh meat—

(*a*) otherwise than for the purpose of resale;

(*b*) for direct transport to, and consumption on, premises either in his ownership or under his personal supervision or in the ownership or under the personal supervision of a person employed by him; or

(*c*) for cooking on premises either in his ownership or under his personal supervision or in the ownership or under the personal supervision of a person employed by him for sale as take-away food for consumption off those premises;

"fresh", as applied to meat, means all meat, including chilled or frozen meat, which has not undergone any preserving process and includes meat vacuum wrapped or wrapped in a controlled atmosphere;

"handling" includes the cutting up, storing, packaging, wrapping or re-wrapping of fresh meat and the preparation of fresh meat for any such purpose or for sale;

"health mark" means a mark of a kind set out in Schedule 11 and applied in accordance with regulation 11 and that Schedule;

(**a**) O.J. No. L268, 24.9.91, p. 41
(**b**) O.J. No. L268, 14.9.92, p. 54
(**c**) O.J. No. L1, 3.1.94, p. 1
(**d**) O.J. No. L1, 3.1.94, p. 571