1991 No. 159

AGRICULTURE

Meat Shipping (Amendment) Regulations (Northern Ireland) 1991

Made	*16th April 1991*
Coming into operation . .	*16th May 1991*

The Department of Agriculture in exercise of the powers conferred on it by sections 1(1), 2(2), 6, 13(1) and 20(1) of the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962(**a**) and of every other power enabling it in that behalf, and with the concurrence of the Department of Health and Social Services(**b**) in so far as these Regulations relate to matters which may be dealt with by Regulations made under the Food (Northern Ireland) Order 1989(**c**), hereby makes the following Regulations:—

Citation and commencement

1. These Regulations may be cited as the Meat Shipping (Amendment) Regulations (Northern Ireland) 1991 and shall come into operation on 16th May 1991.

Amendment of the Meat Shipping Regulations (Northern Ireland) 1964

2. The Meat Shipping Regulations (Northern Ireland) 1964(**d**) shall be amended as follows:—

(*a*) in regulation 3 (interpretation)—

(i) after the definition of "Act" there shall be inserted the following definition—

" "ante-mortem health inspection" means an inspection of live animals in registered premises in accordance with the requirements of regulation 6(1) and Part I of the Third Schedule;";

(ii) after the definition of "Occupier" there shall be inserted the following definition—

(**a**) 1962 c. 13 (N.I.); section 1(1) was amended by sections 19 and 22 of and the Schedule to the Agriculture (Miscellaneous Provisions) Act (Northern Ireland) 1965 (1965 c. 3 (N.I.)), section 7 of the Agriculture (Miscellaneous Provisions) Act (Northern Ireland) 1970 (1970 c. 20 (N.I.)) and S.I. 1977/1245 (N.I. 12) Art. 15; section 6 was amended by section 6(1) of the Livestock Marketing Commission Act (Northern Ireland) 1967 (1967 c. 21 (N.I.)) and by section 7 of the Agriculture (Miscellaneous Provisions) Act (Northern Ireland) 1970

(**b**) *See* S.R. & O. (N.I.) 1964 No. 205

(**c**) S.I. 1989/846 (N.I. 6)

(**d**) S.R. & O. (N.I.) 1964 No. 41 as amended by S.R. 1976 No. 377

" "registered premises" has the meaning assigned to that expression by subsection (1) of section 3 of the Act;";

(iii) for the definition of "To Ship" there shall be substituted the following definition—

" "to ship" means to send meat out of Northern Ireland but does not include the sending of meat to another member state of the European Economic Community;";

(*b*) in regulations 4 and 5 after the words "meat shipping licence" there shall be inserted the words "authorising the sending of meat out of Northern Ireland other than to another member state of the European Economic Community";

(*c*) for regulation 6(1) there shall be substituted—

"6.—(1) Meat for shipping shall be from animals:—

(*a*) which have received an ante-mortem health inspection carried out by a veterinary inspector or an authorised meat detention officer in accordance with Part I of the Third Schedule;

(*b*) which have been slaughtered and handled in accordance with Part II of that Schedule; and

(*c*) which have received a post-mortem health inspection carried out by a veterinary inspector or an authorised meat detention officer under the supervision of a veterinary inspector in accordance with Parts III to IX of that Schedule.

(1A) In carrying out his duties under paragraph (1)(*a*) an authorised meat detention officer shall comply with any directions given to him by a veterinary inspector in relation thereto.

(1B) In determining whether he is satisfied that any carcase, part of a carcase or any offal or blood is fit for human consumption, a veterinary inspector or authorised meat detention officer shall have regard to the provisions of Part X of the Third Schedule.

(1C) Paragraph (1)(*c*) shall not apply in the case of bacon.";

(*d*) in regulation 7 for paragraph (1) there shall be substituted—

"7.—(1) Animals shall not be admitted to the slaughtering point until the ante-mortem health inspection has been completed.";

(*e*) for regulation 8 there shall be substituted—

"*Certificate of health inspection*

8. The certificate of health inspection to accompany consignments of meat shall be in accordance with the form prescribed in the Fourth Schedule.";

(*f*) after regulation 21(2) there shall be inserted the following paragraph—

"(3) The Department shall keep in respect of each registered premises a record of the results of—

(*a*) ante-mortem health inspections which show that any of the conditions referred to in paragraph 4(*a*) or (*b*) of the Third Schedule exist in the animals subjected to such inspections; and

(*b*) post-mortem health inspections (made in accordance with regulation 6(1) and the Third Schedule) of the carcases or offal of any animals in which any such conditions have been so shown to exist.'';

(*g*) in the First Schedule for the words ''to Great Britain, the Isle of Man and the Republic of Ireland'' there shall be substituted the words ''out of Northern Ireland other than to another member state of the European Economic Community.'';

(*h*) in the Second Schedule for the words ''to Great Britain, the Isle of Man and the Republic of Ireland'' there shall be substituted the words ''out of Northern Ireland other than to another member state of the European Economic Community'' and for the word ''veterinary'' there shall be substituted the word ''health'';

(*i*) for the Third Schedule there shall be substituted the following—

''THIRD SCHEDULE Regulation 6(1)

Slaughter, Hygiene and Inspection Code

PART I

ANTE-MORTEM HEALTH INSPECTION

REQUIREMENTS APPLICABLE IN REGISTERED PREMISES

1. Animals intended for slaughter shall undergo an ante-mortem health inspection within 24 hours of their arrival at the registered premises. The inspection shall be repeated immediately before slaughter if the animal has been kept in a lairage overnight and at any other time if required by a veterinary inspector or an authorised meat detention officer.

2. The ante-mortem health inspection shall be made under adequate natural or artificial lighting.

3. If an authorised meat detention officer in carrying out his duties under regulation 6(1)(*a*) considers that an animal shows an abnormality he shall require it to be taken to, and detained in, that part of the lairage provided for the isolation of animals which are diseased or injured or suspected of being diseased or injured and to be subjected to an ante-mortem health inspection there by a veterinary inspector. If, following such an inspection, the veterinary inspector does not pass the animal as fit for slaughter for human consumption he may require that it shall be slaughtered and dressed forthwith in accordance with regulation 14(2).

4. An ante-mortem health inspection carried out by a veterinary inspector in accordance with paragraph (3) shall determine—

(*a*) whether the animals are showing symptoms of a disease which can be transmitted through the meat to humans or animals or whether there are any indications that such a disease may occur;

(*b*) whether they are showing symptoms of a disease or disorder which would be likely to make that meat unfit for human consumption;

(*c*) whether they are injured, fatigued or stressed;

(*d*) whether there is any visible evidence that substances with pharmacological effects have been administered to them or that they have consumed any other substance which may make the meat unfit for human consumption.

5. Animals shall not be slaughtered for production of meat for human consumption if they—

(*a*) show any of the conditions mentioned in paragraph 4(*a*), (*b*) or (*d*);

(*b*) have not been rested for an adequate period of time, which for fatigued or stressed animals must not, unless a veterinary inspector shall determine otherwise, be less than 24 hours; or

(*c*) have been found to have any form of clinical tuberculosis.

PART II

SLAUGHTER PROCESSES

6. Slaughtering shall normally take place in accordance with a pre-arranged programme agreed by the Department except in cases of emergency or in special circumstances which have received the Department's written approval.

7. Notice of variations of the time of slaughtering within the agreed programme shall be given to the veterinary inspector at the premises not less than 24 hours in advance.

8. Animals brought into the slaughterhall shall be slaughtered without delay.

9. Bleeding shall be completed without delay and any blood which is not immediately swilled down a drain shall be collected in a clean receptacle provided for that purpose. If intended for human consumption it shall be so kept as to remain readily identifiable with the carcases from which it was collected until the carcases have been inspected in accordance with these Regulations.

10. The stomachs and intestines of slaughtered animals shall be removed from the slaughterhall unopened, and in such a manner that they do not come into contact with the floor of the slaughterhall, as soon as possible after they have been separated from the carcase and shall not be opened or cleaned in any part of the premises which contains blood intended for human consumption or any meat other than stomachs or intestines.

11. Slaughtered animals shall be dressed in the following manner—

(*a*) in the case of bovine animals and solipeds, by the removal of the tonsils, the hide or skin, the head, the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcase by their natural connections), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;

(*b*) in the case of swine, by the removal of the tonsils, the hair and bristles (where the bristles are removed by using a debristling agent the carcase must immediately afterwards be rinsed in water which is clean and wholesome) or the skin, the claws, the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcase by their natural connections), the genital organs, the urinary bladder, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;

(*c*) in the case of sheep and goats, by the removal of the tonsils, the skin (including that of the head), the head, the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcase by their natural connections), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty covering.

12. Evisceration shall be carried out immediately and completed not later than 45 minutes after stunning or in the case of ritual slaughter, not later than 30 minutes after bleeding or, in the case of any undressed and bled carcase brought into a slaughterhouse in accordance with regulation 15, without delay.

13. Subject to paragraph 16, the organs and viscera (other than the feet) of any animal shall be kept so as to remain readily identifiable with the carcase until that carcase has been inspected in accordance with these Regulations and any samples required for residue tests under the Animals and Fresh Meat (Examination for Residues) Regulations 1988(**a**) have been taken and the feet of any animal shall be kept available for inspection in the registered premises until a veterinary inspector or authorised meat detention officer authorises their removal.

14. Where back bleeding ensues upon the slaughter of an animal the pleura shall not be completely detached from the carcase until a veterinary inspector or authorised meat detention officer authorises the removal of the pleura.

(a) S.I. 1988/848