1991 No. 158

FOOD

Slaughterhouses (Hygiene) (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 by Articles 15(1), (2)(*b*), (*c*), (*d*), (*f*), (*g*), (*h*) and (*i*) and (4) and 72(4) of the Food (Northern Ireland) Order 1989(**a**) and now vested in it(**b**) and of every other power enabling it in that behalf, and after consultation, in accordance with Article 72(2) of that Order, with such organisations that appear to it to be representative of interests substantially affected by the Regulations, hereby makes the following Regulations:

Citation and commencement

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

Amendments

2. The Slaughterhouses (Hygiene) Regulations (Northern Ireland) 1963(**c**) shall be amended as follows—

(*a*) in regulation 2 for the definition of ''authorised officer'' there shall be substituted the following definition—

'' ''authorised officer'' means a person mentioned in paragraph (*a*) or (*b*) of the definition of ''authorised officer'' in regulation 2 of the Meat Inspection Regulations (Northern Ireland) 1984(**d**);'';

(*b*) for regulations 15 and 16 there shall be substituted the following regulation—

''15. The occupier of every slaughterhouse other than a slaughterhouse registered under the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962(**e**) shall ensure that—

(*a*) animals brought into the slaughterhall are slaughtered without delay;

(**a**) S.I. 1989/846 (N.I. 6)
(**b**) S.R. 1990 No. 394
(**c**) S.R. & O. (N.I.) 1963 No. 162
(**d**) S.R. 1984 No. 402 as amended by S.R. 1988 No. 60 and S.R. 1991 No. 5
(**e**) 1962 c. 13 (N.I.)

(*b*) bleeding is completed without delay and any blood which is not immediately swilled down a drain is collected in a clean receptacle provided for that purpose and, if intended for human consumption, is so kept as to remain readily identifiable with the carcases from which it was collected until the carcases have been inspected in accordance with regulation 7(1) of, and Schedule 1 to, the Meat Inspection Regulations (Northern Ireland) 1984;

(*c*) subject to the provisions of the Meat Inspection Regulations (Northern Ireland) 1984, the stomachs and intestines of slaughtered animals are 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 that they are not opened or cleaned in any part of the premises which contains blood intended for human consumption or any meat other than stomachs or intestines;

(*d*) slaughtered animals are dressed in the following manner—

(i) 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 a carcase by their natural connections), the genital organs (subject to regulation 9(3) of the Meat Inspection Regulations (Northern Ireland) 1984), the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals which have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;

(ii) 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 (subject to regulation 9(3) of the Meat Inspection Regulations (Northern Ireland) 1984), the urinary bladder, and, in the case of lactating animals, animals which have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;

(iii) in the case of sheep and goats, by the removal of the tonsils, the skin (including that of the head except where the head is to be discarded pursuant to regulation 9(3) of the Meat Inspection Regulations (Northern Ireland) 1984), the head, the viscera (save that the lungs, the