1989 No. 448

FOOD

Food Hygiene

Meat (Sterilisation and Staining) Regulations (Northern Ireland) 1989

Made . . . . . *22nd November 1989*

Coming into operation . . *1st February 1990*

ARRANGEMENT OF REGULATIONS

PART I

PRELIMINARY

Regulation

1. Citation and commencement
2. Interpretation
3. Presumptions as to unfitness for human consumption
4. Saving
5. Exemption

PART II

STERILISATION AND STAINING OF MEAT

6. Requirements as to sterilisation and staining of carcase meat and specified offal in slaughterhouses
7. Requirements as to sterilisation and staining of offal, poultry and poultry meat in slaughterhouses
8. Prohibition of removal of unfit meat, or meat not intended for human consumption, from slaughterhouses
9. Requirements as to sterilisation and staining of carcase meat and specified offal in knackeries
10. Requirements as to sterilisation and staining of offal in knackeries
11. Prohibition of removal of meat from knackeries
12. Prohibition of removal of unfit meat from a place other than a slaughterhouse or knackery
13. Freezing of unfit meat in a slaughterhouse or of meat in a knackery
14. Prohibition of removal of imported meat unfit, or not intended, for human consumption from port or other place of entry

15. Prohibition of bringing unfit meat from England, Wales or Scotland to Northern Ireland
16. Exemption from requirements as to sterilisation and staining of meat in ports, other places of entry, slaughterhouses and knackeries
17. Removal of unfit meat

PART III

POSSESSION OF MEAT NOT STERILISED

18. Possession of meat not sterilised

PART IV

MOVEMENT DOCUMENTATION AND RECORDS IN RESPECT OF UNSTERILISED UNFIT MEAT

19. Authorisation for removal of unsterilised meat from a slaughterhouse, knackery or port or other place of entry
20. Keeping of records in slaughterhouses
21. Keeping of records in knackeries
22. Keeping of records in other premises
23. Content of records

PART V

TRANSPORT, STORAGE AND PACKAGING OF UNSTERILISED MEAT UNFIT OR NOT INTENDED FOR HUMAN CONSUMPTION

24. Transport
25. Storage
26. Packaging

PART VI

ENFORCEMENT, PENALTIES AND DEFENCE

27. Right of examination and seizure
28. Right of examination and detention of any vehicle or container
29. Disposal of unfit imported meat neither sterilised nor stained
30. Penalties
31. Defence of due diligence

PART VII

REVOCATION

32. Revocation

SCHEDULE

Schedule: Unfit meat: Movement permit

The Department of Health and Social Services in exercise of the powers conferred on it by Articles 15 and 72 of the Food (Northern Ireland) Order 1989(**a**) 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 as appear to it to be representative of interests substantially affected by these Regulations, hereby makes the following Regulations:—

PART I

PRELIMINARY

Citation and commencement

1. These regulations may be cited as the Meat (Sterilisation and Staining) Regulations (Northern Ireland) 1989 and shall come into operation on 1st February 1990.

Interpretation

2. In these regulations—

"animal" does not include poultry;

"carcase meat" means the flesh of an animal, including thick or thin skirt, and heads of cattle or swine, but excluding offal;

"green offal" means stomachs and intestines derived from animals and the contents of such organs;

"imported meat" means meat derived from an animal or poultry slaughtered outside the United Kingdom;

"meat" means carcase meat, poultry meat and offal;

"offal" includes separate pieces of fat but does not include thick or thin skirt, heads of cattle or swine, or poultry offal;

"the Order" means the Food (Northern Ireland) Order 1989;

"pharmaceutical extract supplier" means a person whose business consists, wholly or mainly, of the collection, storage and preparation of glands, liquid extracts and other materials derived from the carcases of animals, prior to their removal to a manufacturing chemist for the manufacture of pharmaceutical products;

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

"poultry meat" means the flesh or other edible part of poultry;

"processor" means any person who in the course of his processing business sterilises meat but does not include a waste food processor

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

licensed under the provisions of the Waste Food (Feeding to Livestock and Poultry) Order (Northern Ireland) 1974(**a**);

"slaughterhouse" means a place for slaughtering animals or poultry, the flesh of which is intended for human consumption, and includes any place available in connection with such a place for the confinement of animals or poultry while awaiting slaughter there or for keeping, or subjecting to any treatment or process, products of the slaughtering of animals or poultry there;

"specified offal" means hearts, kidneys, livers and lungs derived from animals which, in the case of an animal in the slaughterhouse, have been rejected as unfit for human consumption by a person authorised under the Order, the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962(**b**), the Food Act 1984(**c**) or the Food and Drugs (Scotland) Act 1956(**d**) to act in relation to the examination of meat, by reason of any disease or pathological condition other than—

(*a*) ascariasis, fascioliasis or telangiectasis, or

(*b*) changes caused by the operations of stunning, slaughter or dressing of the animal;

"stained" means treated with a solution of the colouring agent Black PN or Brilliant Black BN (E151, Colour Index 197 No. 28440), the solution to be of such a strength that the colouring on the stained meat is clearly visible; and for the purpose of this definition "treated" means that all pieces of meat not smaller than primal cuts have been opened by multiple and deep incisions, and the whole surface of the meat has been covered with a solution as aforesaid either by immersing the meat in, or spraying or otherwise applying, the solution;

"sterilised" means—

(*a*) treated by boiling or by steaming under pressure until every piece of meat is cooked throughout,

(*b*) dry-rendered, digested or solvent processed into technical tallow, greases, glues, feeding meals or fertilizers, or

(*c*) subjected to a process other than those previously described in this definition which results in all parts of the meat no longer having the appearance of raw meat and which inactivates all vegetative forms of human pathogenic organisms in the meat.

Presumptions as to unfitness for human consumption

3. For the purposes of these regulations—

(*a*) meat destined for, or in, or coming from, a knackery situated in the United Kingdom;

(**a**) S.R. 1974 No. 12, to which there is an amendment not relevant to these regulations
(**b**) 1962 c. 13 (N.I.)
(**c**) 1984 c. 30
(**d**) 1956 c. 30

(*b*) meat which does not bear a mark to indicate that it has been inspected, and passed as fit for human consumption, by a person authorised under the Order, the Food Act 1984, the Food and Drugs (Scotland) Act 1956 or the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962;

(*c*) imported meat which has not been imported in accordance with the Imported Food (Northern Ireland) Regulations 1984(**a**), the Imported Food Regulations 1984(**b**) or the Imported Food (Scotland) Regulations 1985(**c**);

(*d*) meat from any animal or poultry referred to in regulation 12(1); and

(*e*) meat which has not been handled or kept in a hygienic manner,

shall be presumed, until the contrary is proved, to be unfit for human consumption.

Saving

4. Nothing in these regulations shall—

(*a*) affect or derogate from the operation of any order made under the provisions of the Diseases of Animals (Northern Ireland) Order 1981(**d**); or

(*b*) require the sterilisation or staining, or affect the disposal or other treatment, of a whole dead animal.

Exemption

5. These regulations shall not apply in respect of any meat which is removed, or is intended to be removed, from any place or premises by, or under the authority of, a veterinary surgeon for examination by him or on his behalf.

PART II

STERILISATION AND STAINING OF MEAT

Requirements as to sterilisation and staining of carcase meat and specified offal in slaughterhouses

6.—(1) Subject to paragraph (2) and to regulation 16(3), any carcase meat at a slaughterhouse found to be unfit for human consumption and any specified offal at a slaughterhouse shall immediately be sterilised by the occupier of the slaughterhouse or be placed by him in a room or receptacle designed for the purpose of holding meat awaiting sterilisation and bearing a notice stating that its contents are to be sterilised on the premises, and shall then be sterilised by him at the slaughterhouse.

(2) The requirement as to sterilisation imposed by paragraph (1) shall not apply in the case of any carcase meat found to be unfit for human consumption or any specified offal which—

(**a**) S.I. 1984/1917
(**b**) S.I. 1984/1918
(**c**) S.I. 1985/913 (S. 82)
(**d**) S.I. 1981/1115 (N.I. 22)