1984 No. 416

FOOD AND DRUGS

Food Hygiene

Meat (Sterilisation and Staining) Regulations (Northern Ireland) 1984

Made	*6th December 1984*
Coming into operation . . .	*18th February 1985*

The Department of Health and Social Services(**a**) in exercise of the powers conferred on it by sections 13 and 68 of the Food and Drugs Act (Northern Ireland) 1958(**b**) and of every other power enabling it in that behalf and after consultation in accordance with section 68(2) of that Act 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) 1984 and shall come into operation on 18th February 1985.

Interpretation

2. In these regulations—

"the Act" means the Food and Drugs Act (Northern Ireland) 1958;

"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;

"knacker meat" means carcase meat and offal from an animal slaughtered in, or from a carcase brought into, a knackery situated in 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;

"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;

(**a**) *See* S.R. & O. (N.I.) 1964 No. 205 Art. 5 and Sch. 2 Part I
(**b**) 1958 c. 27 (N.I.)

"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 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 sale 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 and which, in the case of an animal in a slaughterhouse, have been rejected as unfit for human consumption by a person authorised under the Act, 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 an 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*) knacker meat shall be presumed to be unfit for human consumption;

(*b*) meat from any animal referred to in regulation 13(1) and meat which has not been handled or kept in a slaughterhouse in a hygienic manner, shall be presumed, until the contrary is proved, to be unfit for human consumption.

(**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

Saving

4. Nothing in these regulations shall—

(*a*) affect or derogate from the operation of any order made, or having effect, under the provisions of the Diseases of Animals (Northern Ireland) Order 1981(**a**); 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 meat in slaughterhouses

6.—(1) Subject to paragraph (2) and to regulation 17(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 at 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*) is stained by the occupier of the slaughterhouse immediately after it is brought into the accommodation referred to in regulation 18(1) of the Slaughterhouses (Hygiene) Regulations (Northern Ireland) 1963(**b**); or

(*b*) is intended to be removed from the slaughterhouse under the authority of a movement permit issued pursuant to regulation 20 to a destination referred to in regulation 18(1)(*a*).

7.—(1) Subject to paragraph (2) and to regulation 17(3), where any offal other than specified offal, or any poultry or poultry meat, at a slaughterhouse is found to be unfit for human consumption it shall immediately be sterilised by the occupier at 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 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—

(*a*) any offal, other than specified offal, unfit for human consumption (including any green offal not intended to be removed from the slaughterhouse in accordance with sub-paragraph (*c*)) which is intended to be removed from the slaughterhouse under the authority of a movement permit issued pursuant to regulation 20 to a destination referred to in regulation 18(1);

(*b*) any poultry or poultry meat unfit for human consumption which is intended to be removed from the slaughterhouse to a destination referred to in regulation 18(1);

(**a**) S.I. 1981/1115 (N.I. 22)
(**b**) S.R. & O. (N.I.) 1963 No. 162

(*c*) any green offal unfit for human consumption, and any other offal not being specified offal, which is in a container the contents of which consist mainly of green offal, which in either case is intended to be removed from the slaughterhouse to a destination referred to in regulation 18(1)(*b*).

Prohibition of removal of unfit meat from slaughterhouses

8.—(1) Subject to paragraph (2) and to regulation 17(1) and (2), a person shall not remove or cause or permit to be removed from any slaughterhouse of which he is the occupier any meat unfit for human consumption unless—

(*a*) that meat has been sterilised in accordance with the requirements of regulation 6 or 7;

(*b*) that meat, being carcase meat or specified offal, has been stained in accordance with the requirements of regulation 6 and is intended to be delivered to a destination referred to in regulation 18(1)(*b*) to (*e*) and its removal to that destination is authorised by a movement permit issued pursuant to regulation 20;

(*c*) that meat, being carcase meat or specified offal, is intended to be delivered to a destination referred to in regulation 18(1)(*a*) and its removal to that destination is authorised by a movement permit issued pursuant to regulation 20;

(*d*) that meat, being offal other than specified offal, is intended to be delivered to a destination referred to in regulation 18(1) and its removal to that destination is authorised by a movement permit issued pursuant to regulation 20;

(*e*) that meat, being poultry or poultry meat, is intended to be delivered to a destination referred to in regulation 18(1); or

(*f*) that meat is intended to be delivered to a destination outside Northern Ireland and its movement to a port or other place of exit is in accordance with an arrangement in writing with, and under the supervision of, an authorised officer of the district council in whose district the slaughterhouse is situated.

(2) A person is exempt from the requirement imposed by paragraph (1) to obtain a movement permit in respect of the removal from a slaughterhouse occupied by him—

(*a*) of any green offal if that offal is intended to be delivered to a destination referred to in regulation 18(1)(*b*); or

(*b*) of any carcase meat or any offal other than green offal if such meat is removed in a container the contents of which consist mainly of green offal and which is intended to be delivered to a destination referred to in regulation 18(1)(*b*).

Defence

9. It shall be a defence for any person charged with a contravention of regulation 6, 7 or 8 to prove that he did not know, and could not with reasonable diligence have ascertained, that the meat was unfit for human consumption.

Requirements as to sterilisation and staining of meat in knackeries

10.—(1) Subject to paragraphs (2) and (3) and to regulation 17(3), carcase meat and specified offal derived from an animal slaughtered in, or brought into, a knackery shall be sterilised by the occupier of that knackery immediately after skinning of the carcase or, if the carcase is eviscerated immediately after skinning, after evisceration or, if the carcase is cut up immediately after evisceration or is brought into the knackery already eviscerated, immediately after cutting up is completed.

(2) The requirement imposed by paragraph (1) to sterilise any meat immediately after the carrying out of any operation referred to in that paragraph shall not apply if, immediately after the carrying out of the relevant operation, the meat is placed in a room or receptacle designed for the purpose of holding meat awaiting sterilisation and

bearing a notice that its contents are to be sterilised on the premises and is then sterilised by the occupier at the knackery.

(3) The requirement as to sterilisation imposed by paragraph (1) shall not apply in the case of any carcase meat or specified offal which—

(*a*) is stained at the knackery immediately after skinning of the carcase or, if the carcase is eviscerated immediately after skinning, immediately after evisceration or, if the carcase is cut up immediately after evisceration or is brought into the knackery already eviscerated, immediately after cutting up is completed; or

(*b*) is intended to be removed from the knackery under the authority of a movement permit issued pursuant to regulation 20 to a destination referred to in regulation 18(1)(*a*).

11.—(1) Subject to paragraph (2) and to regulation 17(3), offal, other than specified offal, derived from an animal slaughtered in, or brought into, a knackery shall immediately after evisceration of the carcase from which it was taken be sterilised by the occupier at the knackery or be placed by him in a room or receptacle designed for the purpose of holding meat awaiting sterilisation and bearing a notice that its contents are to be sterilised on the premises, and shall then be sterilised by him at the knackery.

(2) The requirement as to sterilisation imposed by paragraph (1) shall not apply in the case of—

(*a*) any offal, other than specified offal, (including any green offal not intended to be removed from the knackery in accordance with sub-paragraph (*b*)) which is intended to be removed from the knackery under the authority of a movement permit issued pursuant to regulation 20 to a destination referred to in regulation 18(1); or

(*b*) any green offal, and any other offal, not being specified offal which is in a container the contents of which consist mainly of green offal, which in either case is intended to be removed from the knackery to a destination referred to in regulation 18(1)(*b*).

Prohibition of removal of meat from knackeries

12.—(1) Subject to paragraph (2) and to regulation 17(1) and (2), a person shall not remove or cause or permit to be removed from any knackery of which he is the occupier any meat unless—

(*a*) that meat has been sterilised in accordance with the requirements of regulation 10 or 11;

(*b*) that meat, being carcase meat or specified offal, has been stained in accordance with the requirements of regulation 10, is intended to be delivered to a destination referred to in regulation 18(1)(*b*) to (*e*) and its removal to that destination is authorised by a movement permit issued pursuant to regulation 20;

(*c*) that meat, being carcase meat or specified offal, is intended to be delivered to a destination referred to in regulation 18(1)(*a*) and its removal to that destination is authorised by a movement permit issued pursuant to regulation 20;

(*d*) that meat, being offal other than specified offal, is intended to be delivered to a destination referred to in regulation 18(1) and its removal to that destination is authorised by a movement permit issued pursuant to regulation 20;

(*e*) that meat, being poultry or poultry meat, is intended to be delivered to a destination referred to in regulation 18(1); or