1979 No. 261

EUROPEAN COMMUNITIES

European Communities Poultry Meat (Hygiene) (Amendment) Regulations (Northern Ireland) 1979

Made . . . . . 23*rd July* 1979

Coming into operation . . . . 1*st September* 1979

The Department(a) of Agriculture, being a department designated by the European Communities (Designation) Order 1972(b) for the purposes of section 2(2) of the European Communities Act 1972(c) in relation to the common agricultural policy of the European Economic Community, in exercise of the powers conferred on it by that section and of every other power enabling it in that behalf, hereby makes the following regulations:—

Citation and commencement

1. These regulations may be cited as the European Communities Poultry Meat (Hygiene) (Amendment) Regulations (Northern Ireland) 1979 and shall come into operation on 1st September 1979.

Interpretation

2.—(1) In these regulations "the principal regulations" means the European Communities Poultry Meat (Hygiene) Regulations (Northern Ireland) 1977(d).

(2) The Interpretation Act (Northern Ireland) 1954(e) shall apply to these regulations as it applies to a Measure of the Northern Ireland Assembly.

Amendment of the principal regulations

3. The principal regulations shall be amended as follows:—

(1) In regulation 2(1) there shall be inserted after the definition of—

(*a*) "carcase" the following definition:—

" 'combined poultry meat product' means a product intended for human consumption consisting of poultry meat and other meat;";

(*b*) "health marking" the following definition:—

" 'immersion chilling' means any process designed to fulfil the washing or cooling requirements of paragraph 8 of Part II of Schedule 4 (which requires that all poultry meat shall be cleansed by washing and then cooled immediately after the evisceration and post-mortem health inspection have been concluded) by the immersion of a quantity of poultry meat at one time in a tank or tanks containing water or water and ice but does not include processes designed to wash, cool or convey by means of water, offals which are separated from poultry carcases;";

(*c*) "official veterinary surgeon" the following definition:—

(a) Formerly Ministry: *see* 1973 c. 36 s. 40, Sch. 5 para. 8
(b) S.I. 1972/1811 (1972 III, p. 5216)
(c) 1972 c. 68
(d) S.R. 1977 No. 165 (I, p. 947)
(e) 1954 c. 33 (N.I.)

" 'other meat' means the flesh or other edible parts of bovine animals, swine, sheep and goats that have been inspected and declared fit for human consumption;";

(2) For sub-paragraph (iii) of regulation 3(1)(*a*) there shall be substituted:—

"(iii) it has been prepared under hygienic conditions in accordance with the requirements of Parts I and II of Schedule 4, and if subjected to an immersion chilling process, the poultry meat consists of carcases including those from which any parts of a kind described in regulation 6(2)(*b*) (parts affected by localised lesions or contamination not affecting the condition of the rest of the poultry meat) have been removed, and such immersion chilling has been carried out by the use of equipment and by methods which comply with the requirements set out in Part III of Schedule 4;".

(3) After paragraph (4) of regulation 4 the following shall be inserted:—

"(5) The occupier of a slaughterhouse which was in operation before 1 January 1978 may apply to the Department for, and the Department may grant, exemption from the provisions of paragraph (2) of regulation 10 and Part III of Schedule 4 until 15 August 1982, subject to the right of the occupier of the premises so exempted to apply to the Department for cancellation of the exemption at any time before it expires.

(6) Whilst any exemption referred to in paragraph 5 is in force at any premises, the use of the health marking, referred to in regulation 5 and Schedule 9, to mark any poultry meat produced and processed in the premises so exempted (whether in the form of whole carcases, cut up or boned poultry meat or offal) shall be prohibited save that poultry meat prepared for sale and cooled on a separate chilling line in those premises in full compliance with these regulations, including in the case of poultry meat which is immersion chilled, Part III of Schedule 4, may be so marked.".

(4) For regulation 10 there shall be substituted:—

"*Power to remove carcases and take samples*

10.—(1) An official veterinary surgeon may remove or cause to be removed from any of the places referred to in regulation 9(1) any carcase or part of any carcase and any viscera which he believes should be the subject of further examination.

(2) An official veterinary surgeon may, when any alteration is made to any immersion chilling equipment or to its mode of operation in any establishment or when he has reason to suspect the hygiene of the operation of any immersion chilling equipment in any establishment, cause or require to be carried out a microbiological examination on samples taken from carcases passing through the equipment at a point before the carcases are washed by spraying in accordance with the requirements of paragraphs 1 and 2 of Part III of Schedule 4 and at the point where the carcases leave the immersion chilling equipment and in the event of a comparison of the results of those examinations indicating that a satisfactory standard of hygiene has not been achieved as a result of the carcases passing through the immersion chilling equipment the occupier shall without delay make such alterations to the equipment or to the operating methods as may be necessary to secure a reduction in the contamination of the carcases.".

(5) In regulation 19 for "widow" there shall be substituted "spouse."

(6) In the heading to Schedule 1, Schedule 2, Part II of Schedule 3 and Schedule 7 after the word "occupiers" there shall be inserted "and other persons responsible for the control or management."

(7) In Part II of Schedule 3 for "1. Every occupier shall ensure that—" there shall be substituted "Every occupier and other person responsible for the control or management of establishments shall ensure that—".

(8) For sub-paragraph (4) of Part II of Schedule 3 there shall be substituted:—

"(4) no establishment, or any plant, equipment, machinery or implements contained therein is used for any purpose other than that properly connected with the processing and storage of poultry meat except as is provided in the proviso to sub-paragraph (1):

Provided that the facilities of cutting premises may be utilised to cut up other meat in connection with a combined poultry meat product so long as all appropriate measures are taken to prevent contamination or adverse changes in the condition of the product; and

Provided further that cold storage and freezing facilities may be used for the storage and freezing of things other than poultry meat under conditions which avoid taint or contamination of the poultry meat;".

(9) For Schedule 4 there shall be substituted the Schedule set out in Schedule 1 hereto.

(10) For Schedule 9 there shall be substituted the Schedule set out in Schedule 2 hereto.

(11) In Schedule 10 for paragraph 2 there shall be substituted:—

"2. Every occupier or person responsible for the control or management of an establishment or a separate store shall ensure that—

(*a*) any poultry meat intended to be exported to another Member State; and

(*b*) when an official veterinary surgeon requests, any other poultry meat;

is loaded for removal from the establishment or the separate store under the supervision of an official veterinary surgeon."

(12) In the heading to Part II of Schedule 15 there shall be inserted between the words "POULTRY" and "(HYGIENE)" the word "MEAT."

Sealed with the Official Seal of the Department of Agriculture for Northern Ireland on 23rd July 1979.

(L.S.) *W. H. Jack*
Deputy Secretary

SCHEDULE 1

Regulations 2(1), 3(1)(*a*)(iii), 4(1)(*c*), (5) and (6), 10(2), 24(1), 27(1) and Schedule 7 paragraph 1(*f*)

SLAUGHTER HYGIENE AND EVISCERATION REQUIREMENTS

Requirements applicable to both occupiers and to persons engaged in the handling of poultry meat

PART I

Requirements prior to slaughter

1.—(1) Except as provided in sub-paragraph (2) no bird shall be slaughtered unless it is, by stunning effected by means of an instrument of a kind approved by the Department and in proper repair, instantaneously rendered insensible to pain until death supervenes.

(2) Stunning may be omitted if it is forbidden by a religious rite.

PART II

Requirements after slaughter

Occupiers and persons engaged in the handling of poultry meat shall ensure that—

1. bleeding shall be completed and so carried out that the blood does not cause contamination of poultry meat outside the place of slaughter;

2. poultry shall be plucked immediately and completely after slaughter;

3. immediately after plucking, evisceration shall be carried out in such a way as to avoid contamination. Each carcase shall be opened in such a way that the cavities and all the viscera can be inspected. For this purpose the viscera shall be brought out from the carcase to the satisfaction of the inspector and in such a way that it is not contaminated and that the natural connections of those viscera remain intact or that they remain identifiable with the carcase until after the inspection;

4. after the inspection, the viscera which have been brought out shall be separated immediately from the carcase, and the parts unfit for human consumption immediately removed. Viscera or parts of viscera remaining in the carcase shall, with the exception of the kidneys, be removed under satisfactory hygienic conditions;

5. poultry meat shall not be inflated or cleansed with a cloth nor shall the carcase except with the consent of the official veterinary surgeon be filled with anything other than edible offal from poultry slaughtered in the slaughterhouse;

6. poultry meat detained for further inspection, poultry meat declared unfit for human consumption or excluded from use for human consumption, and feathers and waste shall be handled hygienically and removed as soon as possible to the rooms, spaces, facilities or containers, as the case may be, referred to in sub-paragraphs (h), (i), (j), (k) and (aa) of paragraph 1 of Schedule 1;

7. no carcase shall be cut into portions nor shall the poultry meat be removed or subjected to any process prior to post-mortem health inspection except with the consent of the official veterinary surgeon or an inspector. The official veterinary surgeon may prescribe any other handling required for the purposes of the post-mortem health inspection;

8. all poultry meat shall be cleansed by washing and then cooled immediately after the evisceration and post-mortem health inspection have been concluded.