Paragraph (3) of the new Regulation permits a vehicle to which the Regulation applies to transmit to the road surface by one wheel, where no other wheel is in the same line transversely, a weight of up to 5 tons instead of 4½ tons and by two wheels, in line transversely, a total weight of up to 10 tons instead of 9 tons.

Paragraph (4)(*a*) and (*b*) of the new Regulation provides that the sum of the weights transmitted to the road surface by all the wheels of a vehicle to which the Regulation applies where fitted with axles as shown in the Fourth Schedule (set out in Regulation 24 of these Regulations) may amount to the relevant weight specified in column 2 of that Schedule.

Paragraph (4)(*c*) makes provision as to the sum of the weights which may be transmitted to the road surface in the case of a public service vehicle.

9. New provision is made in substitution for Regulation 62 of the 1964 Regulations with regard to the distribution of weight transmitted by vehicles to the road surface (Regulation 21).

10. New provision is introduced as from the 1st January 1966 into Regulation 87 of the 1964 Regulations to the effect that where a motor vehicle is drawing only one trailer the overall length of the combination of vehicles shall not exceed 18 metres (approximately 59 feet) (Regulation 22).

11. The definition of the overall length and of the overall width of a vehicle contained in Regulation 3(1) of the 1964 Regulations is amended so as to provide that in determining that length or width account shall be taken, subject to certain exceptions, of a device or receptacle on or attached to the vehicle which increases its carrying capacity (Regulation 3).

12. Specified locomotives are exempted from the requirements with regard to the employment of an attendant (Regulation 23).

**1965. No. 156** **[C]**

## MARKETING OF POULTRY

REGULATIONS, DATED THE 20TH DAY OF JULY, 1965, MADE BY THE MINISTRY OF AGRICULTURE UNDER SECTION 9 OF THE MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949(a).

The Ministry of Agriculture in exercise of the power conferred on it by Section 9 of the Marketing of Poultry Act (Northern Ireland) 1949, and of every other power enabling it in that behalf, hereby makes the following Regulations:—

*Short Title and Commencement*

**1.** These Regulations may be cited as the Marketing of Poultry (Amendment No. 2) Regulations (Northern Ireland) 1965, and shall, save as is provided in Regulations 17 and 18, come into operation on the 30th day of August, 1965.

*Definition*

**2.** "The Principal Regulations" shall mean the Marketing of Poultry Regulations (Northern Ireland) 1963(b).

(a) 1949. c. 14. (b) S.R. & O. (N.I.) 1963, No. 230.

## PART I

### FORM AND CONDITIONS OF CLASS D LICENCES

*Licence*

**3.** Licences shall be in the form set out in the First Schedule.

*Fees Payable in respect of a Class D Licence*

**4.** The fee payable upon the grant or renewal of a Class D licence shall be five pounds, provided that a person who is granted a Class D licence upon the surrender of a current Class A or B licence shall not be required to pay a second fee in respect of the licensing year in which the change over takes place.

*Premises, Water and Equipment*

**5.** The holder of a Class D licence shall provide premises for the purpose of his business of selling poultry by wholesale which shall comply with the following requirements:—

(1) The premises shall consist of the following rooms:—

(*a*) Despatch store suitable for the re-packing of poultry and for the storage of boxes and packing material;

(*b*) a holding room equipped with a plant capable of maintaining within the room a temperature of 0° (Zero) F (minus 17·8°C) or below when all frozen poultry on hand are stored in it, provided that where no frozen poultry are handled there, the holding room may be equipped with a plant capable of maintaining within the room a temperature of 30°-34°F (minus 1·1°C-1·1°C), when all poultry on hand are stored in it.

(2) The dimensions of the premises and the arrangement of each part thereof in relation to each other part shall be such as will satisfy the Ministry that they are adequate in area for the conduct with reasonable facility and despatch in accordance with these Regulations of the business in respect of which a licence is granted.

(3) The premises shall be constructed in conformity with the requirements of the Second Schedule.

**6.**—(1) The premises shall not, unless prior authority in writing has been given by the Ministry and in accordance with such conditions as may be specified, be used for any purposes other than those of the business in respect of which the owner or occupier holds a licence.

(2) The holder of a Class D licence shall not, for the purpose of his trade as such licence-holder, use any premises or equipment other than the premises and equipment approved by the Ministry.

**7.** The premises of a Class D licence-holder shall be provided with a supply of running water, clean and free from pollution, and such water heating facilities as to enable the licence-holder to comply with the provisions of these Regulations.

**8.** The following requirements shall apply in relation to equipment used by a Class D licence-holder:—

(1) All equipment shall be so constructed as to prevent, as far as is reasonably practicable, any risk of contamination of poultry and shall be kept in good repair.

(2) All benches, tables, racks and wire baskets shall be constructed of non-rusting impervious material.

(3) The tops of all benches and tables shall be without seams.

(4) Suitable and sufficient bandages, dressings, including waterproof dressings and antiseptic for first aid treatment shall be provided and maintained in a readily accessible position.

**9.** The holder of a Class D licence shall comply with or cause to be complied with the following requirements:—

(1) (*a*) The premises and surrounds shall be maintained in a clean and sanitary condition and shall be kept free from any substance and all sources of objectionable odours likely to contaminate the poultry or packing material;

(*b*) all equipment, fixtures and utensils shall be cleaned and sanitised with a sanitiser approved by the Ministry at the end of each day's operations and after such sanitising shall be rinsed with clean lukewarm water and shall be maintained in a clean condition during the day's operations;

(*c*) dead birds shall not be allowed to rest on the floor of any part of the premises;

(*d*) no dog or cat shall be allowed on the premises.

(2) Every person engaged in the handling or the packing of poultry shall:—

(*a*) Wear protective clothing made of material capable of being easily cleaned and shall keep himself and such clothing clean; in particular he shall thoroughly wash his hands, finger nails and forearms as often as is necessary having regard to the nature of the operation being performed and always immediately after each occasion on which a sanitary convenience is used or a diseased or suspect carcase is handled;

(*b*) refrain from spitting and the use of tobacco or any other smoking mixture or snuff;

(*c*) ensure that clothing and footwear belonging to him but not worn whilst so engaged is accommodated elsewhere than in any part of the premises where dead poultry are handled or stored.

*Limitations on Sales and Purchases of Poultry*

**10.** The holder of a Class D licence shall not purchase from the holder of a Class A licence and the holder of a Class A licence shall not sell to the holder of a Class D licence any poultry other than uneviscerated poultry or hard frozen or quick frozen eviscerated poultry prepared for sale in accordance with the conditions set forth in the Third Schedule to the Principal Regulations.

*Handling of Poultry*

**11.**—(1) The holder of a Class D licence shall not, for the purpose of the business for which he is licensed, subject any uneviscerated poultry to any process of evisceration.

(2) Hard frozen or quick frozen eviscerated poultry shall immediately they are received from a Class A licence-holder be placed in the holding room at a temperature of 0°F (minus 17·8°C) or below and shall be stored therein whilst they are on the premises.

(3) Uneviscerated poultry shall be stored in the holding room at a maximum temperature of 34°F (1·1°C) whilst they are on the premises.

*Transport*

**12.** The holder of a Class D licence shall ensure that:—

(1) All dead poultry transported by him are packed in clean cases with securely fitted lids and are protected in transit from the direct rays of the sun and from being contaminated by dust, dirt, rainwater or otherwise, and

(2) every vehicle used for the transport of poultry is clean.

*Records*

**13.**—(1) The holder of a Class D licence shall keep or cause to be kept in respect of each day an accurate record of every purchase of poultry by him and of every sale of poultry by wholesale, such record to include the following particulars:—

(*a*) the date of the purchase or sale;

(*b*) the name and address of the person from whom he bought the poultry and to whom he sold the poultry;

(*c*) for poussins—the number of birds;

(*d*) for dead poultry other than poussins—the description and weight.

(2) The holder of a licence shall keep or cause to be kept a record of the number of poultry sold by him by retail.

(3) The holder of a licence shall retain the record of any transaction required to be kept pursuant to these Regulations for one year from the date of the transaction.

## PART II

## PERMITS

*Amendment to the Principal Regulations*

**14.** For Regulations 12 and 13 of the Principal Regulations there shall be substituted the following:—

*"Permits in respect of dead poultry*

**12.**—(1) *Permits granted to holders of Class A licences:* The holder of a Class A licence to whom a permit to send poultry from Northern Ireland to Great Britain, the Republic of Ireland or the Isle of Man has been granted shall, in the preparation for sale of such poultry, comply or cause to be complied with Part II and Part III of the Third Schedule.

(2) *Permits granted to producers:*

(*a*) Where the quantity of dead poultry sent by a producer from Northern Ireland to Great Britain, the Republic of Ireland or the Isle of Man, under permit granted by the Ministry, exceeds 50 lb. in weight in any one week, the provisions of Part I (with the exception of Regulations 7 and 10) and of Part III, Regulations 16(2) and (3) and 18(2) (4) and (5), and of Part II and Part III of the Third Schedule, shall have effect in relation to the holder of a permit as they have in relation to the holder of a Class A licence.

(*b*) A producer may, under permit granted by the Ministry, make arrangements for the marketing of his dead poultry in excess of 50 lb. in weight in Great Britain, the Republic of Ireland or the Isle of Man, provided the poultry are killed, graded and packed