1963. No. 230 **[C]**

MARKETING OF POULTRY

REGULATIONS, DATED THE 6TH DAY OF DECEMBER, 1963, MADE BY THE MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND UNDER SECTION 9 OF THE MARKETING OF POULTRY ACT (NORTHERN IRELAND) 1949.

The Ministry of Agriculture in exercise of the power conferred on it by Section 9 of the Marketing of Poultry Act (Northern Ireland) 1949(a), 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 Regulations (Northern Ireland) 1963, and shall, save as is provided in Paragraph 2 of Part II of the Third Schedule, come into operation on the 9th day of December, 1963.

Interpretation

2. In these Regulations—

"Ministry" shall mean the Ministry of Agriculture for Northern Ireland.

"Act" shall mean the Marketing of Poultry Act (Northern Ireland) 1949.

"Broiler" shall mean a young domestic fowl of not more than 12 weeks of age which weighs, if alive, not less than 2 lb. or if plucked and eviscerated not less than $1\frac{1}{2}$ lb.

"Capon" shall mean an un-sexed male chicken under 7 months of age.

"Poussin" shall mean a young domestic fowl which weighs, if alive, not less than $1\frac{1}{4}$ lb. and not more than 2 lb., or, if plucked and uneviscerated, not less than 1 lb. and not more than $1\frac{3}{4}$ lb.

"Wet Plucking" shall mean the removal of feathers by any method which involves the immersion of the carcase in water.

"Clean Plucking" shall mean the removal of all feathers and all growth associated with feathers (whether known as "pins" or "downs" or otherwise).

"Eviscerated Poultry" shall mean poultry with the feathers, head, neck, feet and all inedible offal removed, but which may include the giblets and may include poultry the carcase of which has been dissected into portions.

"Sale by retail" shall mean a sale direct to a consumer but does not include a sale by a producer.

"Sub-scald plucking" shall mean that process whereby feathers are loosened by dipping the birds in water at temperatures between 138° and 142° Fahrenheit (59°-61° Centigrade) before plucking.

PART I

CONDITIONS APPLICABLE TO LICENCES GRANTED OR RENEWED BY THE MINISTRY

Premises

3. The holder of a Class A licence or a Class B licence shall provide premises

(a) 1949. c. 14.

for the purpose of his business of selling poultry by wholesale which shall comply with the following requirements:—

(1) (*a*) The premises of a Class A licence-holder shall include separate rooms for each of the following purposes:—

(i) intake,

(ii) killing and plucking,

(iii) picking and finishing.

Provided that the Ministry may approve variations of the requirements at (i), (ii) and (iii).

(iv) grading and packing,

(v) storage of boxes and packing material,

(vi) refrigeration of poultry. This room shall be equipped with a plant capable of the duty prescribed for "Chill Room" in the First Schedule. It shall be adequate in the opinion of the Ministry for the throughput of the plant and shall have a minimum capacity of 2,000 cubic feet.

Where evisceration is practised the holder of a Class A licence shall, in addition, provide the following separate rooms:—

(vii) an eviscerating room equipped to the requirements of the Ministry, and

(viii) either a hard freeze room equipped with a plant capable of the duty prescribed for "Hard Freeze" in the First Schedule or a quick freeze unit equipped with plant capable of the duty prescribed for "Quick Freeze" in the First Schedule. Where broilers or turkeys are eviscerated for export a quick freeze unit equipped with plant capable of the duty prescribed in the First Schedule shall be provided. The room shall be of adequate capacity for the throughput of the plant.

(*b*) The premises of a Class B licence-holder shall include separate rooms for each of the following purposes:—

(i) intake,

(ii) killing and plucking,

(iii) picking and finishing.

Provided that the Ministry may approve variations of the requirements at (i), (ii) and (iii).

(iv) cooling, grading and packing,

(v) storage of boxes and packing material.

Where evisceration is practised the holder of a Class B licence shall, in addition, provide a separate room for this purpose, equipped to the requirements of the Ministry.

(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 of the business in respect of which a licence is granted in accordance with these Regulations.

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

4.—(1) Premises shall not, unless prior authority in writing has been given by the Ministry, 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 A or Class B licence shall not, for the purposes of the preparation of poultry for sale, use any premises or equipment other than premises or equipment approved by the Ministry.

Water

5. The premises of a Class A or Class B licence-holder shall be provided with:—

(*a*) a supply of running water, clean and free from pollution, adequate for the purposes of these Regulations;

(*b*) a continuous and adequate supply of boiling water; and

(*c*) where wet plucking by sub-scalding is practised a plentiful supply of cooling water.

Equipment

6. In addition to the requirements set out in Regulations 3, 4 and 5 the following requirements as to the equipment of premises shall apply in the case of a Class A or Class B licence-holder:—

(1) The equipment shall be positioned so as to prevent soiling of the walls and so as to facilitate the cleaning of the building and equipment therein.

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

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

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

(5) Lines and shackles shall be of non-rusting metal or other material that can be easily cleaned.

(6) Bleeding cones or tunnels or blood containers shall have internal and external surfaces which are easy to clean.

(7) Hanging racks for carcases shall be so angled as to keep one line of carcases free from contact with the line above.

(8) Ice shovels and other ice handling tools shall be smooth surfaced and of non-rusting impervious material.

(9) Tanks and troughs shall have all joints completely sealed.

(10) There shall be provided sufficient watertight, vermin-proof bins, with lids, of non-rusting impervious material to hold all inedible offal and blood or discarded birds.

(11) All other equipment and utensils used in processing shall be of such material and construction as will facilitate their thorough cleaning.

(12) There shall be provided suitable receptacles for the storing and removing of feathers.

(13) Suitable and sufficient facilities shall be provided in convenient places for the sterilisation of knives and other instruments used in the preparation of poultry for sale.

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

7. The holder of a Class A licence, a Class B licence or a Class C licence shall provide suitable vehicles, poultry crates and weighing machines for the purpose of the collection of live poultry. Only equipment of the approved type shall be used and every licence-holder shall ensure that such vehicles, poultry crates and weighing machines are cleaned and disinfected with a sanitiser approved by the Ministry at the end of each day's operations.

Procedure for the preparation of poultry for sale

8. In the preparation of poultry for sale the holder of a Class A or a Class B 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 refuse, waste material and all sources of objectionable odours likely to contaminate the poultry or packing material.

(*b*) The whole of the premises shall be thoroughly cleaned out at the end of each day's operations and each part of the premises shall be cleaned out as frequently as is necessary during the course of the day's operations.

(*c*) 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.

(*d*) All knives and other instruments used in the preparation of poultry for sale shall be sterilised in boiling water or steam immediately after any contact with poultry known or suspected to be diseased and in every case at the end of each working day.

(*e*) Feathers shall be removed from the plucking area by means of suitable receptacles as often as may be necessary and at least once a day.

(*f*) Holding cages shall be cleaned regularly and the manure removed from the plant daily.

(*g*) Where wet plucking is practised the water in the dipping tanks shall be changed so frequently as to ensure that it remains reasonably clean and free from pollution.

(*h*) Chilling tanks shall be entirely emptied after each use and thoroughly cleaned once each day.

(*i*) Dead birds shall not be allowed to rest on the floor of any part of the premises.

(2) (*a*) Every person engaged in any operation in connection with the preparation of poultry for sale shall—

(i) wear suitable 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 fore-arms 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,

(ii) refrain from spitting,

(iii) whilst in any part of the premises where poultry is handled, refrain from the use of tobacco or any other smoking mixture or snuff,

(iv) ensure that clothing and foot wear belonging to him, but not worn by him whilst so engaged, is accommodated elsewhere than in any part of the premises where dead poultry is handled or stored.

(*b*) No dog or cat shall be allowed on the premises.

9.—(1) In addition to the general requirements set out in Regulation 8 the holder of a Class A licence shall, in the preparation of poultry for sale, comply with the conditions set forth in Part I, Section A, of the Third Schedule.

(2) In addition to the general requirements set out in Regulation 8 the holder of a Class B licence shall, in the preparation of poultry for sale, comply with the conditions set forth in Part I, Section B, of the Third Schedule.

(3) The provisions of this Regulation are subject to any authorisation which may be granted by the Ministry for the preparation of poultry for any special requirements of the trade.

Limitation on sales and purchases of poultry by licence-holders

10.—(1) The holder of a Class A or a Class B licence shall not purchase from a producer or from the holder of a Class C licence any poultry other than live poultry.

(2) The holder of a Class A licence shall not purchase from the holder of a Class B licence any poultry other than live poultry and the holder of a Class B licence shall not sell to the holder of a Class A licence any poultry other than live poultry.

(3) The holder of a Class A licence shall not purchase from or sell to another holder of a Class A licence any poultry other than live poultry or poultry prepared for sale in accordance with the conditions set forth in the Third Schedule, provided that the Ministry may grant exemptions to the provisions of this paragraph and permit an approved alternative to meet the requirements of a particular trade.

Transport of Poultry

11. The holder of a Class A or a Class B 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, rain water or otherwise, and

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

PART II

CONDITIONS TO PERMITS GRANTED BY THE MINISTRY

Permits granted to holders of Class A licences

12. The holder of a Class A licence, to whom a permit to send poultry from Northern Ireland to Great Britain 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.

Permits granted to producers

13.—(1) Where the quantity of dead poultry sent by a producer from Northern Ireland to Great Britain or the Isle of Man, under permit granted by the Ministry, exceeds 50 lb. in weight in any one week or where the quantity of live poultry sent to Great Britain or the Isle of Man, for purposes other than breeding, laying or rearing, exceeds twelve in any one week, the provisions of Part I (with the exception of Regulation 7) and of Part III, Regulations 16(2) and (3) and 18(2), 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.

(2) 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 or the Isle of Man, provided the poultry are killed, graded and