1963. No. 162 **[C]**

FOOD AND DRUGS

Food Hygiene

Slaughterhouses

REGULATIONS, DATED 8TH AUGUST, 1963, MADE BY THE MINISTRY OF HEALTH AND LOCAL GOVERNMENT UNDER SECTIONS 13 AND 68 OF THE FOOD AND DRUGS ACT (NORTHERN IRELAND) 1958.

The Ministry of Health and Local Government, in exercise of the powers conferred upon it by Sections 13 and 68 of the Food and Drugs Act (Northern Ireland) 1958(a), having consulted 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 Slaughterhouses (Hygiene) Regulations (Northern Ireland) 1963, and shall come into operation on 1st December, 1963.

Interpretation

2. In these regulations—

"authorised officer" means an officer of a health authority duly authorised by them or deemed to be authorised under Section 30 of the Food and Drugs Act (Northern Ireland) 1958 to act in relation to the examination and seizure of meat;

"animals" means cattle, swine, sheep, horses and goats;

"carcases" includes parts of carcases;

"lairage" means that part of a slaughterhouse used for the confinement of animals awaiting slaughter there;

"meat" means the flesh of animals, including fat and offal but excluding meat in hermetically sealed containers;

"occupier" means, in relation to any slaughterhouse, the person licensed in respect thereof under the Slaughterhouses Act (Northern Ireland) 1953(b);

"offal" except where otherwise stated includes stomachs and intestines;

"slaughterhall" means that part of the slaughterhouse in which animals are slaughtered or carcases are dressed;

"slaughterhouse" means a place for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connexion therewith for the confinement of animals while

(a) 1958, c. 27. (b) 1953, c. 21.

awaiting slaughter there or for keeping, or subjecting to any treatment or process, products of the slaughtering of animals there; but does not include any place available in connexion with a slaughterhouse and used solely for the manufacture of bacon and ham, sausages, meat pies, or other manufactured meat products, or for the storage of meat used in such manufacture.

PART II

EQUIPMENT

3.—(1) The equipment and fittings in slaughterhalls and workrooms shall be of such material and of such construction as to enable them to be kept clean and except for chopping blocks, cutting boards, brooms and the handles of implements shall not be of wood but shall be of metal or other durable material resistant to corrosion.

(2) Suitable and sufficient facilities shall be provided in convenient places within every slaughterhouse for the sterilisation of cloths, knives and other equipment used in the slaughterhouse.

(3) Where receptacles are furnished for holding blood before removal from the slaughterhouse, such receptacles shall be provided with closely fitting covers.

(4) Where receptacles are furnished for the removal from the slaughterhouse of stomachs, intestines and trimmings they shall be suitable and sufficient for the purpose.

(5) Suitable and sufficient receptacles furnished with closely fitting covers shall be provided for collecting and removing from every slaughterhouse all garbage, filth and refuse; provided that if such receptacles are insufficient for holding all manure, a manure bay shall be provided and maintained with impervious walls and floor and be drained to a suitable outlet.

First-aid materials

4. Suitable and sufficient bandages, dressings, including waterproof dressings, and antiseptic for first-aid treatment shall be provided and maintained in every slaughterhouse premises, in a readily accessible position, for the use of persons engaged in the slaughterhouse.

PART III

HYGIENIC PRACTICES

Admission of animals and carcases to a slaughterhouse

5.—(1) No person shall bring or permit to be brought into a slaughterhouse any animal which he knows or suspects to be diseased unless it is accompanied by a certificate from a veterinary surgeon stating that the animal is not suffering from a disease which is likely to infect other animals in the slaughterhouse or cause danger to health by contaminating the slaughterhouse or meat therein.

(2) Any animal brought into a slaughterhouse in accordance with the provisions of paragraph (1) shall be segregated, slaughtered and dressed in accordance with the provisions of Regulation 14.

(3) No person shall bring or permit to be brought into a slaughterhouse the carcase of any animal which has died or has been killed and not bled.

(4) Subject to the provisions of paragraph (3), no person shall bring or permit to be brought into a slaughterhouse any undressed carcase unless it is accompanied by a certificate of a veterinary surgeon stating—

(*a*) the reason for the slaughter of the animal;
(*b*) whether to the best of his knowledge and belief it was suffering from any disease liable to render the meat unfit for human consumption;
(*c*) particulars of any drugs which to the best of his knowledge or belief have been administered to the animal and which might affect the meat:

Provided that there may be brought into the slaughterhouse without such a certificate the undressed carcase of an animal whose immediate slaughter was necessary or expedient by reason of injury.

6. No person shall bring or permit to be brought into a slaughterhouse the dressed carcase of an animal slaughtered elsewhere than in a slaughterhouse unless—

(*a*) the carcase (with or without its offal) is accompanied by a certificate of an authorised officer certifying that the carcase and its offal have been inspected and passed as fit for human consumption; or
(*b*) the carcase is accompanied by its offal, including the stomach and intestines, and by a certificate of a veterinary surgeon stating—
(i) the reason for the slaughter of the animal;
(ii) whether to the best of his knowledge and belief it was suffering from any disease liable to render the meat unfit for human consumption; and
(iii) particulars of any drugs which to the best of his knowledge or belief have been administered to the animal and which might affect the meat.

7. No person shall bring into, or permit to be brought into or remain in a slaughterhouse any animal (other than a working dog or horse) or domestic bird not intended for slaughter for human consumption; and no person shall bring any working dog into or permit any such dog to be brought into or remain in any part of the slaughterhouse used for the dressing of carcases or the preparation or storage of meat or for the keeping of blood intended for human consumption.

Hygiene of premises and equipment

8. The occupier of every slaughterhouse shall keep it or cause it to be kept in such a state of cleanliness and otherwise so conduct it as to prevent the risk of contamination of any meat therein or of any blood intended for human consumption, and in particular shall ensure that—

(*a*) receptacles provided for holding blood intended for human consumption are clearly identified and used for no other purpose;
(*b*) receptacles (other than manure bays) which contain blood, garbage, filth or refuse are kept covered with closely fitting covers;
(*c*) fixtures, fittings and equipment are kept clean;
(*d*) scalding tanks are emptied and washed out as often as is reasonably necessary;
(*e*) equipment, receptacles or tanks with which meat comes, or is liable to come, into contact are cleaned at the end of each working day—
(i) by steam; or
(ii) by water of a temperature of not less than 170°F; or
(iii) by hot water containing an efficient bactericidal agent in suitable quantity;
(*f*) any material in which meat is wrapped or which is used for protecting meat shall be clean before use and if it is to be used again shall, before

being so used, be thoroughly washed in clean hot water containing an efficient bactericidal agent in suitable quantity and thereafter rinsed with clean water.

9. No person shall use in a slaughterhouse any water which is not clean and wholesome except for the purpose of fire precautions or the operation of refrigerators or steam boilers.

10. No person shall bring into or keep in any part of a slaughterhouse containing meat any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved to that part of the slaughterhouse.

11. The occupier of every slaughterhouse shall—

(*a*) cause the interior surfaces of slaughterhalls, hanging rooms, workrooms and any room used for the retention of meat rejected as being unfit for human consumption to be kept clean and in such condition as to prevent the absorption of any blood, refuse, filth or other offensive matter;

(*b*) cause the floor and the walls in the slaughterhall up to a height of 6 feet from the floor, or higher if carcases might come into contact with them, to be washed down frequently while slaughtering and dressing are taking place and thoroughly cleansed when slaughtering and dressing are completed for the day;

(*c*) cause every sanitary convenience in the slaughterhouse and the room in which it is situated to be kept clean and every such sanitary convenience to be maintained in efficient working order;

(*d*) cause a clearly legible notice to be affixed and maintained in a prominent position near every sanitary convenience—
(i) requiring users to wash their hands after using the convenience;
(ii) informing users of the requirements and purpose of Regulation 20;

(*e*) provide and maintain at or near every wash-hand basin adequate supplies of soap or other suitable detergent, nail-brushes and clean towels or other suitable drying facilities;

(*f*) ensure that no garbage, filth or refuse whether solid or liquid is deposited or allowed to accumulate in a slaughterhouse except so far as may be unavoidable for the proper carrying on of the business therein;

(*g*) ensure that the slaughterhouse is at all times when in use adequately lighted and where artificial lighting is employed that it is well distributed and of an overall intensity of not less than 20 foot-candles throughout the slaughterhall and workrooms, except that at places where meat inspection is carried out the overall intensity of the artificial light shall not be less than 50 foot-candles;

(*h*) ensure that the slaughterhouse is at all times adequately ventilated.

12. No person shall take any meat or blood into a room or other place containing a sanitary convenience or into any adjoining room or place provided for the purpose of separating the room or place containing the sanitary convenience from a room used for the handling of meat.

13. The occupier of every slaughterhouse shall—

(*a*) take all reasonable steps to prevent the presence of flies in and about the slaughterhouse and for this purpose shall cause—