EXPLANATORY NOTE

(This note is not part of the Regulations, but is intended to indicate their general purport).

These Regulations set out basic minimum standards for hotels, guest-houses and boarding-houses receiving grant under the Development of Tourist Traffic (Northern Ireland) Acts 1948-1963; the purposes for which grant may be given; the minimum cost of works qualifying for grant; and the maximum grant that may be given to any one establishment.

1963. No. 52 [C]

FOOD AND DRUGS

Food Hygiene

Meat—Staining and Sterilization

REGULATIONS, DATED 19TH MARCH, 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 affected by these regulations, hereby makes the following regulations:—

Citation and commencement

1. These regulations may be cited as the Meat (Staining and Sterilization) Regulations (Northern Ireland) 1963, and shall, except in so far as they relate to knacker meat and knackeries, come into operation on 1st July, 1963. The regulations in relation to knacker meat and knackeries shall come into operation on 1st December, 1963.

PART I

Interpretation

2. In these regulations—

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

"butchers' meat" means meat from any animal slaughtered in the United Kingdom for sale for human consumption;

"carcase" includes part of a carcase;

"contravention" in relation to any provision of these regulations includes a failure to comply with that provision;

"imported meat" means meat originating outside the United Kingdom;

"knacker meat" means meat from any animal slaughtered in, or from any carcase brought into, a knackery in the United Kingdom;

"meat" includes offal and fat, but does not include bones, blood, whalemeat or a whole dead animal;

(a) 1958. c. 27.

"occupier" means in relation to any slaughterhouse the person licensed in respect thereof under the Slaughterhouses Act (Northern Ireland) 1953(**a**), and in relation to any knackery the person licensed under Section 105 of the Public Health (Ireland) Act 1878(**b**);

"processor" means any person who in the course of his processing business sterilizes meat;

"sale by retail" means any sale to a person buying otherwise than for the purpose of re-sale but does not include any sale of meat direct from a slaughterhouse or knackery or, being imported meat, direct from its port of entry to—

(*a*) any hospital, medical or veterinary school or similar institution for instructional or diagnostic purposes;

(*b*) any manufacturing chemist for the manufacture by him of pharmaceutical products, a zoological garden, menagerie, mink farm, trout farm or to a processor for sterilization by him if such meat is in each case delivered on sale in a closed and locked container or vehicle bearing a notice of adequate size and conspicuously visible stating distinctly and legibly that the meat is not for human consumption;

and "sell by retail" shall be construed accordingly;

"slaughterhouse" means a place for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connection therewith for the confinement of animals while awaiting slaughter there or for keeping, or subjecting to any treatment or process, products of the slaughtering of animals there;

"stained" means treated as hereinafter mentioned with a solution of one of the colouring agents Acid Green E.C. (a mixture of Colour Index 1924, Nos. 640 and 737); or Naphthalene Green, Acid Green G, Acid Green G. 139302 or a similar colouring agent having the formula of Colour Index 1924, No. 666; or with such other colouring agent as shall have been approved by the Ministry for the purposes of these regulations, in each case the solution to be of such a strength that the colouring on the stained meat is clearly visible; and for the purposes of this definition "treated" means that quarters and all joints of meat shall be opened by multiple and deep incisions and the whole surface of the meat shall be covered with a solution as aforesaid either by immersing the meat in, or by spraying or otherwise applying, the solution;

"sterilized" means treated by boiling or by steam under pressure until every piece of meat is cooked throughout; or dry-rendered, digested or solvent-processed into technical tallow, greases, glues, feeding meals or fertilisers.

Savings

3. Nothing in these regulations shall—

(*a*) be construed as derogating from the provisions of the Diseases of Animals Act (Northern Ireland) 1958(**c**) or of any Order made under that Act;

(*b*) affect the disposal under Section 17 of the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962(**d**) of meat or pig products unfit for human consumption.

(**a**) 1953. c. 21.
(**b**) 41 & 42 Vict. c. 52.
(**c**) 1958. c. 13.
(**d**) 1962. c. 13.