

Statutory Instrument 1995 No. 539

The Fresh Meat (Hygiene and Inspection) Regulations 1995

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STATUTORY INSTRUMENTS

1995 No. 539

FOOD

The Fresh Meat (Hygiene and Inspection) Regulations 1995

<i>Made</i>	<i>28th February 1995</i>
<i>Laid before Parliament</i>	<i>9th March 1995</i>
<i>Coming into force</i>	<i>1st April 1995</i>

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