



FALKLAND ISLANDS

Livestock and Meat Products (Hygiene) Regulations 2015

(S.R. & O. No. 24 OF 2015)



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[DATE OF COMMENCEMENT: 24 DECEMBER 2015]

PART 1 INTRODUCTION

1 Title

These regulations are the Livestock and Meat Products (Hygiene) Regulations 2015.

2 Commencement

These regulations come into force on publication in the Gazette.

3 Interpretation

In these regulations-

[s. 9/Ord. 7/22/w.e.f. 03/05/22]

"abattoir operator" means a person or company responsible for the day to day operation of activities that occur in an abattoir or slaughterhouse and includes activities in any co-located or related cutting plants, chilling or freezing establishments;

"audit" means a systematic and independent examination to determine whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives;

"carcass" means the body of an animal after slaughter and dressing;

"competent authority" means the Senior Veterinary Officer or any other authorised official of the Department of Agriculture;

"contamination" means the presence or introduction of a hazard;

"cutting plant" means an establishment used for boning and cutting up meat;

"domestic ungulates" means domestic bovine (including bubalus and Bison species), porcine, ovine and caprine animals;

"establishment" means a unit of the abattoir;

"farm" means an area of land devoted to the rearing, keeping or raising of livestock;

"food business" means any undertaking carrying out any activities related to the production, processing and distribution of fresh meat, meat preparations and meat products;

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

"fresh meat" means meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere;

"holding" means a section of land leased or otherwise tenanted for agricultural purposes;

"livestock" ...

[S.R. & O. 16/2020/w.e.f. 9/11/2020] [s. 9/Ord. 7/22/w.e.f. 03/05/22]

"meat products" means products resulting from the processing of fresh meat or from the further processing of meat preparations and minced meat, so that the cut surface shows that the product no longer has the characteristics of fresh meat;

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

"mechanically separated meat (MSM)" means the product obtained by removing meat from flesh-bearing bones after boning using mechanical means which result in the loss or modification of the muscle fibre structure;

"Meat Hygiene Inspector" means an official of the Department of Agriculture appointed under section 7 of the Ordinance;

"meat preparations" means fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and eliminate the characteristics of fresh meat;

"meat production" means the killing, bleeding and skinning of animals;

"minced meat" means boned meat that has been minced into fragments and contains less than 1% salt;

"offal" means fresh meat other than that of the carcass, including viscera and blood;

"Official Veterinarian" means an official of the Department of Agriculture appointed under section 7 of the Ordinance;

"packaging" means-

- (a) in relation to wrapped meat, meat preparations and meat products, placing one or more of them in a second container;
- (b) the second container itself;

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

"placing on the market" has the meaning given by regulation 15;

"potable water" means fresh water that meets the requirements of Council Directive 2020/2184/EC of 16 December 2020 on the quality of water intended for human consumption;

[S.R. & O. 13/2021/w.e.f. 3/8/2021]

"primary products" means products of livestock farming;

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

"processing" means, in relation to meat or a meat product, an action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of one or more of those processes;

"relevant EU legislation" means (to the extent that it relates to meat)-

- (a) Regulation (EC) 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs as amended or revised from time to time;
- (b) Regulation (EC) 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin as amended or revised from time to time;
- (c) Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products;

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

- (d) Regulation (EC) 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety;
- (e) Regulation (EC) 1099/2009 of 24 September 2009 on the protection of animals at the time of killing;
- (f) ...

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

- (g) Council Directive 96/22/EC of 29 April 1996 concerning the prohibition on the use in stock farming of certain substances having a hormonal or thyrostatic action and beta-agonists;
- (h) any other EU legislation as the Governor may specify by order;

"slaughterhouse" means an establishment used for slaughtering and dressing animals, the meat of which is intended for human consumption;

"small quantities of fresh meat" means not more than —

- (a) 20 sheep carcasses in a month on average or 240 sheep carcasses in a 12-month period;
- (b) 1 beef carcass in a month on average or 12 beef carcasses in a 12-month period;
- (c) 3 pig carcasses in a month on average or 36 pig carcasses in a 12-month period;
- (d) 2 goat carcasses in a month on average or 24 goat carcasses in a 12-month period; and
- (e) 10 kilograms of poultry in a month on average or 120 kilograms of poultry in a 12-month period;

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

"the Ordinance" means the Livestock and Meat Products Ordinance;

"viscera" means the organs of the thoracic, abdominal and pelvic cavities, as well as the trachea and oesophagus.

4 Application

(1) Regulations 5 to 27 inclusive do not apply to —

- (a) the production, preparation, handling or storage of fresh meat, meat preparations and meat products for private domestic consumption;
- (b) the direct supply by a person who keeps livestock of small quantities of fresh meat in the form of carcasses, parts of carcasses or joints of meat to the final consumer; or
- (c) the supply by a person who keeps reindeer on a farm that are slaughtered or killed there but do not otherwise undergo husbandry procedures of small quantities of fresh meat from those reindeer in the form of carcasses, parts of carcasses or joints of meat.

[s. 9/Ord. 7/22/w.e.f. 03/05/22]

(2) The competent authority may publish guidance on good hygiene practice for the control of hazards in the production of meat (and associated operations) to which paragraph (1)(b) or (c) applies.

[S.R. & O. 16/2020/w.e.f. 9/11/2020] [s. 9/Ord. 7/22/w.e.f. 03/05/22]

5 Requirement of designated abattoir

A person may not operate an abattoir for the preparation of fresh meat, meat preparations or meat products intended for placing on the market unless the abattoir has been designated by the Governor under section 3 of the Livestock and Meat Products Ordinance 2010.

[Revision w.e.f. 31/07/2017; S.R. & O. 16/2020/w.e.f. 9/11/2020]

PART 2

HYGIENE REQUIREMENTS FOR ABATTOIRS (DESIGNATED ABATTOIRS)

6 Hygiene requirements

(1) The operator of a designated abattoir (for the preparation of fresh meat, meat preparations and meat products) must take all reasonable steps to ensure that livestock coming into the abattoir and fresh meat, meat preparations and meat products produced at the abattoir adhere to the hygiene requirements specified in the relevant EU legislation and the applicable provisions of these Regulations.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(2) The relevant EU legislation applies to the Falkland Islands so far as it relates to fresh meat, meat preparations and meat products intended for export to the European Community.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

7 Obligations of the operator of a designated abattoir

(1) The abattoir operator must put in place the following measures to control hazards in primary production and associated operations-

- (a) measures to control contamination arising from the air, soil, water, feed, fertilisers, veterinary medicinal products, the storage, handling and disposal of waste; and
- (b) measures relating to animal health and welfare that have implications for human health, including programmes for the monitoring and control of zoonoses and zoonotic agents.

(2) The abattoir operator must also put in place measures set out in Part A of Schedule 1 to control hazards in primary production.

8 Guidance on good hygiene practice

(1) The competent authority must publish guidance on good hygiene practice for the control of hazards in primary production and associated operations.

(2) The guidance may include the following information-

- (a) the control of contamination such as mycotoxins, heavy metals and radioactive material;
- (b) the use of water;
- (c) the correct and appropriate use of veterinary medicinal products and feed additives and their traceability;
- (d) the preparation, storage, use and traceability of feed;
- (e) the proper disposal of dead animals, waste and litter;
- (f) protective measures to prevent the introduction of contagious diseases transmissible to humans through food, and any obligation to notify the competent authority;
- (g) ...

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

- (h) measures relating to the cleanliness of production animals going for slaughter and the slaughter process; and

- (i) measures relating to record-keeping.

9 Protection against contamination - animals going for slaughter

(1) A person in control of an animal going for slaughter at an abattoir must take all reasonable steps to ensure that the animal is protected against contamination.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(2) The reasonable steps may include the following-

- (a) to keep any facilities used in connection with primary production and associated operations, including facilities used to store and handle feed, clean and, where necessary after cleaning, to disinfect them in an appropriate manner;
- (b) to keep clean and, where necessary after cleaning, to disinfect, in an appropriate manner, equipment, containers, crates, vehicles and vessels;
- (c) as far as possible to ensure the cleanliness of animals going to slaughter;
- (d) to use potable water, or clean water, whenever necessary to prevent contamination;
- (e) to ensure that staff handling foodstuffs are in good health and undergo training on health risks;
- (f) as far as possible to prevent animals and pests from causing contamination;
- (g) to store and handle waste and hazardous substances so as to prevent contamination;
- (h) to prevent the introduction and spread of contagious diseases transmissible to humans through meat or meat products, including taking precautionary measures when introducing new animals and reporting suspected outbreaks of such diseases to the competent authority;
- (i) to take account of the results of any relevant analyses carried out on samples taken from animals or other samples that have importance to human health; and
- (j) to use feed additives and veterinary medicinal products correctly, as required by the competent authority.

(3) The competent authority must put in place measures aimed at ensuring compliance with this regulation, and these measures may include-

- (a) the control of contamination such as mycotoxins, heavy metals and radioactive material;
- (b) the use of water, organic waste and fertiliser on animal feeds;
- (c) the correct and appropriate use of plant protection products and biocides and their traceability;
- (d) the correct and appropriate use of veterinary medicinal products and feed additives and their traceability;
- (e) the preparation, storage, use and traceability of feed;
- (f) the proper disposal of dead animals, waste and litter;

- (g) protective measures to prevent the introduction of contagious diseases transmissible to humans through food; and
- (h) measures relating to the cleanliness of animals going for slaughter.

10 HACCP (hazard analysis and critical control points) based procedures

- (1) The abattoir operator must ensure that the procedures in place-
 - (a) comply with the general requirements of relevant EU legislation (Article 5 of Regulation (EC) 852/2004);
 - (b) follow the principles set out in Part A of Schedule 1; and
 - (c) meet the requirements that the hazard analysis shows are necessary and adheres to any recommendations made by the competent authority.
- (2) The procedures must guarantee that each animal accepted onto the abattoir-
 - (a) is properly identified;
 - (b) is accompanied by the relevant information from the farm from which the animal comes;
 - (c) is clean;
 - (d) is healthy, as far as the abattoir operator can judge; and
 - (e) is in a satisfactory state as regards welfare on arrival at the abattoir.
- (3) The abattoir operator must, in particular, determine whether the procedures guarantee, to the extent possible, that the meat from the slaughtered animals-
 - (a) complies with microbiological criteria laid down under the relevant EU legislation;
 - (b) complies with the relevant EU legislation on residues, contaminants and prohibited substances; and
 - (c) does not contain physical hazards, such as foreign bodies.

11 Transport of live animals to the abattoir

A person transporting live animals to the abattoir must ensure compliance with the following requirements-

- (a) during collection and transport, animals must be handled carefully without causing unnecessary distress to the animals;
- (b) animals showing symptoms of disease or originating in herds known to be contaminated with agents of public health importance may only be transported to the abattoir after permission from the competent authority has been granted;
- (c) that all animals have the relevant records that address information requested in the food chain information specified under Schedule 5; and
- (d) compliance with the Livestock and Meat Products (Welfare of Livestock) Regulations 2011.

12 Hygiene requirements for abattoir premises and equipment

The abattoir operator must ensure equipment used in the slaughter of animals and meat production complies with the minimum requirements set out in Parts B and C of Schedule 1.

PART 3 **PRODUCTION AND PLACING ON THE MARKET OF MEAT, MEAT PREPARATIONS AND MEAT PRODUCTS**

13 Production and processing of fresh meat

(1) In this Part-

- (a) to "**process meat**" means to bone, mince, chill, freeze or otherwise prepare meat for sale; and
- (b) to "**produce meat**" means to kill, bleed, skin, and cut up an animal.

(2) An abattoir operator must ensure that all fresh meat to be placed on the market is produced and processed in compliance with the minimum requirements of Part A, B and C of Schedule 2.

(3) An abattoir operator must ensure that all other meat to be placed on the market is produced and processed in compliance with the minimum requirements of Part D of Schedule 2.

(4) The competent authority may impose other requirements for specific types of meat to ensure that any exported meat complies with the requirements of the receiving country.

(5) The competent authority may allow meat from domestic ungulates that have undergone emergency slaughter from outside the abattoir to be used for domestic human consumption if it complies with the requirements of Part E of Schedule 2.

(6) An abattoir operator must store and transport fresh meat in accordance with the requirements of Part F of Schedule 2.

14 Production and processing of fresh meat, meat preparations and meat products

(1) An abattoir operator must ensure that all fresh meat, meat preparations and meat products to be placed on the market for human consumption are produced and processed in compliance with the minimum requirements of Schedule 3.

(2) An operator of a designated abattoir where minced meat, meat preparations or mechanically separated meat is produced must ensure the minimum requirements of Part A, B, C and D of Schedule 3 are complied with.

[S.R. & O. 16/2020/w.e.f. 9/11/2020] **15 Placing of fresh meat on the market**

In these Regulations, fresh meat, meat preparations and meat products are placed on the market if the fresh meat, meat preparation or meat product is held for the purpose of, or offered for, sale for human consumption and in this regulation “**sale**” includes any form of transfer or distribution, whether free of charge or not.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

16 Health and identification marks

(1) An abattoir operator must ensure that a health or identification mark is placed on fresh meat, meat preparations or meat products before the fresh meat, meat preparations or meat products leaves the abattoir.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(2) Subject to section 5(6) of the Ordinance the Senior Veterinary Officer must ensure that marks are only used at a designated abattoir.

(3) Subject to regulation 17, a health or identification mark must only be placed on the fresh meat, meat preparations or meat products which comply with hygiene requirements specified in these Regulations in addition to verification of compliance with other requirements.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(4) A health mark must be applied by the official veterinarian after official assessments and inspections have been conducted to ensure that no deficiencies exist that would make the meat unfit for human consumption.

(5) An identification mark must be applied by the abattoir operator after official assessments and inspections have been conducted to ensure that no deficiencies exist that would make the meat unfit for human consumption.

17 Checks by official veterinarian before meat is placed on the market

(1) An official veterinarian must carry out the auditing tasks referred to in Part 4 before any fresh meat is placed on the market.

(2) When carrying out auditing tasks, the official veterinarian must take special care-

- (a) to determine whether staff and staff activities in the establishment at all stages of the production process comply with the relevant requirements of these Regulations; and
- (b) to verify the abattoir operator's relevant records.

(3) The official veterinarian is to ensure, in particular, that-

- (a) the health mark is placed on meat from animals that have undergone ante-mortem and post-mortem inspection in accordance with Part 4 and have been found to be fit for human consumption; and

(b) a health mark is applied in accordance with the requirements of Schedule 4.

18 Form of health and identification mark

(1) The health mark must be-

- (a) in the form specified in Part C of Schedule 4;
- (b) an oval mark at least 6.5 cm wide by 4.5 cm high bearing the following information in perfectly legible characters-
 - (i) on the upper part, the words "The Falkland Islands" or such letters as may be approved; and
 - (ii) in the centre, the approval number of the abattoir.

(1) The identification mark must be-

- (a) in the form specified in Part C of Schedule 4; and
- (b) a mark bearing the following information in perfectly legible characters-
 - (i) on the upper part, the words "The Falkland Islands" or such letters as may be approved; and
 - (ii) in the centre, the approval number of the abattoir.

(3) The official veterinarian must issue an identification mark to the abattoir operator whenever necessary.

(4) An abattoir operator, a food business operator or any person must not place any mark that purports to be an identification mark on any meat or meat product unless it complies with this Part.

19 Packaging, marking and labelling of fresh meat, meat preparations and meat products

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(1) This regulation applies to fresh meat, meat preparations and meat products that are intended for placing on the market for human consumption.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(2) An abattoir operator or a food business operator must ensure that any fresh meat, meat preparation or meat product placed on the market for human consumption is marked, packaged and labelled in accordance with the specific requirements of Schedule 4.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(3) Minced meat, meat preparations and mechanically separated meat (MSM) must be labelled in accordance with Part E of Schedule 4.

20 Requirements for frozen meat

(1) This regulation applies to fresh meat, meat preparations and meat products which are frozen before being placed on the market for human consumption.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(2) For the purposes of this regulation, "date of production" means-

- (a) the date of slaughter in the case of carcasses, half carcasses or quarter carcasses; or
- (b) the date of processing, cutting, mincing or preparation, as appropriate, for any other meat joint, meat preparation or meat product.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(3) Until the stage at which meat and meat products are labelled in accordance with these Regulations and other relevant EU legislation or used for further processing, abattoir operators must ensure that in the case of frozen fresh meat, meat preparations and meat products intended for human consumption, the following information is made available to the receiving country or a person to whom the fresh meat, meat preparation or meat product is supplied and, upon request, to the competent authority-

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

- (a) the date of production; and
- (b) the date of freezing, if different from the date of production.

(4) Where any meat preparation or meat product is made from a batch of raw materials with a different date of production and date of freezing, the oldest date of production or date of freezing, as the case may be, must be made available.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(5) The competent authority may prescribe an appropriate form which contains the information required under subregulation (3).

21 Storage and transportation

An abattoir operator must store and transport meat and meat products in accordance with the requirements of Part F of Schedule 2.

PART 4 **OFFICIAL CONTROLS, INSPECTIONS AND AUDITS**

22 Duties and responsibilities of official veterinarians - Fresh Meat

(1) The official veterinarian must carry out inspection tasks in slaughterhouses and cutting plants processing fresh meat to be placed on the market in accordance with the general requirements of Schedule 5 and with the following specific requirements-

- (a) food chain information;
- (b) ante-mortem inspection;

- (c) animal welfare;
 - (d) post-mortem inspection;
 - (e) specified risk material and other animal by-products; and
 - (f) laboratory testing.
- (2) The health marking of carcasses of domestic ungulates, as well as half-carcasses, quarters and cuts produced by cutting half-carcasses into three wholesale cuts, must be carried out in slaughterhouses in accordance with regulation 16 and Schedule 4.
- (3) The official veterinarian must take any of the following appropriate measures specified in Part C of Schedule 5 after carrying out the requirements specified in subregulations (1) and (2), in particular with regard to-
- (a) the communication of inspection results;
 - (b) decisions concerning food chain information;
 - (c) decisions concerning live animals;
 - (d) decisions concerning animal welfare; and
 - (e) decisions concerning meat.

23 Meat Hygiene Inspectors

Meat Hygiene Inspectors may assist the official veterinarian with all tasks, subject to the following restrictions and to any specific rules laid down in Part D of Schedule 5-

- (a) in relation to auditing tasks, Meat Hygiene Inspectors may only collect information regarding good hygienic practices and HACCP-based procedures;
- (b) in relation to ante-mortem inspections and checks concerning the welfare of animals, Meat Hygiene Inspectors may only make an initial check of animals and help with purely practical tasks; and
- (c) in relation to post-mortem inspections, the official veterinary must regularly check the work of Meat Hygiene Inspectors and, in the case of inspections on animals which have undergone emergency slaughter outside the slaughterhouse, the inspection must be carried out by the official veterinarian.

24 Inspections

- (1) Abattoir operators must offer assistance so that official controls to be carried out by the competent authority can be performed effectively.
- (2) The abattoir operators must in particular-
- (a) give access to all buildings, premises, installations or other infrastructures related to the abattoir and meat production; and
 - (b) make available any documentation and records required or considered necessary by the competent authority.

25 Official controls

- (1) The competent authority must carry out official controls to verify abattoir operators' compliance with the requirements of these Regulations and other relevant EU legislation.
- (2) The official controls must include-
 - (a) audits of good hygiene practices and HACCP-based procedures;
 - (b) the official inspection tasks and measures specified in regulation 22; and
 - (c) any particular auditing tasks specified in Schedule 5.
- (3) The competent authority must carry out an audit of good hygiene practices to verify that abattoir operators apply the following procedures continuously and properly-
 - (a) checks on food-chain information;
 - (b) the design and maintenance of premises and equipment;
 - (c) pre-operational, operational and post-operational hygiene;
 - (d) personal hygiene;
 - (e) training in hygiene and in work procedures;
 - (f) pest control;
 - (g) water quality;
 - (h) temperature control; and
 - (i) controls on animals entering the abattoir, and meat and meat products leaving the establishment and any accompanying documentation.
- (4) The competent authority must carry out an audit of HACCP-based procedures to verify that abattoir operators apply the procedures continuously and properly to ensure that the procedures provide the guarantees specified in regulation 10 and in particular, determine whether the procedures guarantee, to the extent possible, that products of animal origin-
 - (a) comply with microbiological criteria laid down under the Livestock and Meat Products (Examination for Contaminants, Residues and Maximum Residue Levels) Regulations 2015 and the relevant EU legislation;
 - (b) comply with the Livestock and Meat Products (Examination for Contaminants, Residues and Maximum Residue Levels) Regulations 2015 and the relevant EU legislation on residues, contaminants and other prohibited substances; and
 - (c) do not contain physical hazards, such as foreign bodies.
- (5) The competent authority must verify the use and application of identification marks in accordance with Part 3, in addition to verification of compliance with other traceability requirements.
- (6) The official veterinarian must, when carrying out auditing tasks take special care-

- (a) to determine whether, staff and staff activities in the abattoir at all stages of the production process comply with the relevant requirements of these Regulations;
 - (b) to verify the abattoir operator's relevant records;
 - (c) to take samples for laboratory analysis whenever necessary; and
 - (d) to document elements taken into account and the findings of the audit.
- (7) The nature and intensity of auditing tasks in respect of each abattoir must depend upon the assessed risk and the competent authority must regularly assess—
- (a) public and, where appropriate, animal health risks;
 - (b) in the case of slaughterhouses within the abattoir, animal welfare aspects;
 - (c) the type and throughput of the processes carried out in that abattoir; and
 - (d) the abattoir operator's past record as regards compliance with hygiene and other requirements of these Regulations and the relevant EU legislation.

26. Frequency of controls

- (1) Subject to subregulations (2) and (3), the competent authority must ensure that both an Official Veterinarian and a Meat Hygiene Inspector are present in the abattoir and in the slaughterhouse, throughout both ante-mortem inspections and post-mortem inspections.
- (2) An Official Veterinarian may perform the functions of a Meat Hygiene Inspector in addition to their own functions and in that case, a Meat Hygiene Inspector is not required to be present.
- (3) A Meat Hygiene Inspector who has been assessed and declared competent by an Official Veterinarian may be present without an Official Veterinarian in the following circumstances—
 - (a) at the time of ante-mortem inspection in the slaughterhouse if—
 - (i) an Official Veterinarian carried out ante-mortem inspection at the farm, checked the food chain information and communicated the results of the check to the Meat Hygiene Inspector at the slaughterhouse;
 - (ii) the Meat Hygiene Inspector at the slaughterhouse is satisfied that the food chain information does not point to any possible problem for food safety and that the animal's general state of health and welfare is satisfactory; and
 - (iii) the Official Veterinarian is satisfied that the Meat Hygiene Inspector is carrying out checks properly; and
 - (b) at all times during post-mortem inspection if—
 - (i) a Meat Hygiene Inspector carries out post-mortem inspection and puts aside meat with abnormalities and all other meat from the same animal;
 - (ii) the Official Veterinarian subsequently inspects all such meat; and
 - (iii) the Meat Hygiene Inspector documents all the procedures and findings in a manner that allows the Official Veterinarian to be satisfied that standards are being met.

- (4) Subregulation (3) does not apply —
- (a) to animals that have undergone emergency slaughter;
 - (b) to animals suspected of having a disease or a condition that may adversely affect human health;
 - (c) to bovine animals from herds that have not been declared officially free of tuberculosis;
 - (d) to bovine, ovine and caprine animals from herds that have not been declared officially free of brucellosis; or
 - (e) in the case of an outbreak of any animal disease for which animal health rules are laid down in the relevant EU legislation.

(5) The competent authority must ensure that an Official Veterinarian or a Meat Hygiene Inspector is present in a cutting plant when meat is being worked on with a frequency appropriate to achieving the objectives of this regulation.

[S.R. & O. 13/2021/w.e.f. 3/8/2021]

PART 5

MISCELLANEOUS PROVISIONS

27 Certificates for exporting fresh meat

(1) Any fresh meat, meat preparation or meat product exported from the Falkland Islands may only be exported if a meat export certificate in respect of that fresh meat, meat preparation or meat product has been drawn up and issued by the competent authority.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(2) Any certificate issued under subregulation (1) must be in one of the official languages of the receiving country to which the consignment is being exported and must—

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

- (a) accompany the consignment in the original;
- (b) meet all the requirements specified in Schedule 6;
- (c) be issued at the time the consignment is despatched;

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

- (d) be made out to a single recipient; and
- (e) have an animal health and a public health component.

(3) Subject to section 5(6) of the Ordinance a meat export certificate can only be issued in respect of fresh meat, meat preparations or meat products produced and processed at a designated abattoir.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(4) The animal health certificate referred to in subregulation (1) must certify that the fresh meat, meat preparation or meat product, as the case may be, complies with animal health requirements and the hygiene requirements laid down in these Regulations and the relevant EU legislation.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

28 Record keeping

- (1) A person who owns or is in control of animals must keep records of—
- (a) the nature and origin of feed fed to the animals;
 - (b) veterinary medicinal products or other treatments administered to the animals, dates of administration and withdrawal periods;
 - (c) the occurrence of diseases that may affect the safety of the meat and products of animal origin;
 - (d) the results of any analyses carried out on samples taken from animals or other samples taken for diagnostic purposes, that have importance for human health;
 - (e) any relevant reports on checks carried out on animals or products of animal origin; and
 - (f) the name and contact details of any final consumer to whom small quantities of fresh meat are supplied and the amount and type of meat.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

(2) An abattoir operator must keep all the records relating to animals brought into the abattoir including any records relating to meat and meat products produced and processed in the abattoir.

29 Offences and penalties

(1) It is an offence for a person to contravene a provision of these regulations.

(2) A person found guilty of an offence under these regulations is liable on conviction to a term of imprisonment not exceeding 12 months, or to a fine not exceeding level 8 on the standard scale, or to both.

30 ...

[Revision w.e.f. 31/07/2017]

31 Revocation

(1) ...

[Revision w.e.f. 31/07/2017]

(2) The Abattoirs (Miscellaneous Provisions) Order 2002 is revoked.

[Revision w.e.f. 31/07/2017]

SCHEDULE 1
HYGIENE REQUIREMENTS FOR ABATTOIRS

PART A
HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)

(regulation 7(2), 10(1)(b))

1. The abattoir operator must put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles.
2. The HACCP principles referred to in paragraph 1 must consist of the following -
 - (a) identifying any hazards that must be prevented, eliminated or reduced to acceptable levels;
 - (b) identifying the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels;
 - (c) establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;
 - (d) establishing and implementing effective monitoring procedures at critical control points;
 - (e) establishing corrective actions when monitoring indicates that a critical control point is not under control;
 - (f) establishing procedures, which must be carried out regularly, to verify that the measures outlined in subparagraphs (a) to (e) are working effectively; and
 - (g) establishing documents and records commensurate with the nature and size of the abattoir to demonstrate the effective application of the measures outlined in subparagraphs (a) to (f).

PART B
MINIMUM REQUIREMENTS FOR EQUIPMENT USED IN MEAT PRODUCTION

(regulation 12)

1. All articles, fittings and equipment with which meat comes into contact must be-
 - (a) effectively cleaned and, where necessary, disinfected. Cleaning and disinfection must be done at set intervals to avoid any risk of contamination;
 - (b) constructed with materials that enable them to be kept clean to minimise any risk of contamination;
 - (c) kept in good order, repair and condition to minimise any risk of contamination;

- (d) disinfected where necessary, with the exception of non-returnable containers and packaging; and
 - (e) installed in a manner that allows adequate cleaning of the equipment and the surrounding area.
2. Where necessary, equipment is to be fitted with any appropriate control device to guarantee fulfilment of these objectives.
3. Where chemical additives have to be used to prevent corrosion of equipment and containers, they must be used in accordance with good practice.

PART C
GENERAL REQUIREMENTS RELATING TO ABATTOIR PREMISES AND EQUIPMENT

(regulation 12)

- 1. Abattoir operators must ensure that the construction, layout and equipment of abattoirs in which domestic ungulates are slaughtered meet the following requirements-
 - (a) abattoirs must have adequate and hygienic lairage facilities or, climate permitting, waiting pens that are easy to clean and disinfect. These facilities must be equipped for watering the animals and, if necessary, feeding them. The drainage of the waste water must not compromise meat safety and animal health;
 - (b) abattoirs must also have separate lockable facilities or, climate permitting, pens for sick animals or animals suspected of being sick with separate drainage and sited in such a way as to avoid contamination of other animals, unless the competent authority considers that such facilities are unnecessary; and
 - (c) the size of the lairage facilities must ensure that the welfare of animals is respected. The layout must facilitate ante-mortem inspections, including the identification of the animals or groups of animals and there must be adequate lighting to facilitate this.
- 2. To avoid contamination of meat, the abattoir operator must-
 - (a) have a sufficient number of rooms, appropriate to the operations being carried out;
 - (b) have a separate room for the emptying and cleaning of stomachs and intestines, unless the competent authority authorises different times within which these operations may be carried out within a specific abattoir on a case-by-case basis;
 - (c) ensure the following operations are carried out at different times and in different places—
 - (i) stunning and bleeding;
 - (ii) in the case of porcine animals, scalding, depilation, scraping and singeing;
 - (iii) evisceration and further dressing;
 - (iv) handling clean guts and tripe;

- (v) preparation and cleaning of other offal, particularly the handling of skinned heads if it does not take place at the slaughter line;
 - (vi) packaging offal; and
 - (vii) dispatching meat;
- (d) have installations that prevent contact between the meat and the floors, walls and fixtures; and
- (e) have slaughter lines (where operated) that are designed to allow constant progress of the slaughter process and to avoid cross-contamination between the different parts of the slaughter line. Where more than one slaughter line is operated in the same premises, there must be adequate separation of the lines to prevent cross-contamination.
3. There must be facilities for disinfecting tools with hot water (at not less than 82°C), or an alternative system which has an equivalent effect.
4. The equipment for washing hands used by the staff engaged in handling exposed meat must have taps designed to prevent contamination.
5. There must be lockable facilities for the refrigerated storage of detained meat and separate lockable facilities for the storage of meat declared unfit for human consumption.
6. There must be a separate place with appropriate facilities for the cleaning, washing and disinfection of any vessel used in the transport of livestock. However, slaughterhouses may not have these places and facilities if the competent authority permits and official authorised places and facilities exist nearby that can be used.
7. There must be lockable facilities reserved for the slaughter of sick animals or any animals suspected of being sick. This is not essential if the slaughter takes place in any other establishment authorised by the competent authority for this purpose, or at the end of the normal slaughter period.
8. If manure or digestive tract content is stored in the slaughterhouse, there must be a special area or place where it is stored.
9. There must be an adequately equipped lockable facility or, where needed, a room for the exclusive use for the competent authority.

PART D **WASTE**

1. Abattoir operators must remove any animal waste, non-edible by-products and other refuse from rooms where meat is produced as quickly as possible, so that waste or any refuse does not accumulate.

2. Animal waste, non-edible by-products and other refuse must be deposited in closable and leak proof containers, unless abattoir operators can demonstrate to the competent authority that other types of containers or evacuation systems used are appropriate.
3. The containers must be-
 - (a) constructed appropriately (leak proof);
 - (b) labelled;
 - (c) kept in sound condition; and
 - (d) easy to clean and if necessary, easy to disinfect.
4. There must be adequate provision for the storage and disposal of waste, non-edible by-products and other refuse.
5. Refuse stores are to be designed and managed in such a way that they are easy to clean and, where necessary, kept far from animals and where necessary be kept free of pests.
6. All waste must be eliminated in a hygienic and environmentally friendly way in accordance with the Environmental Protection (Overseas Territories) Order 1988 (S.I. 1988/1084) as amended by the Environmental Protection (Overseas Territories) (Amendment) Order 1997.

PART E **WATER SUPPLY**

1. There must be facilities to provide adequate supplies of potable water, which is to be used whenever necessary to ensure that meat and meat products are not contaminated.
2. If there is a supply of non-potable water-
 - (a) the pipes installed for the purpose must preclude the use of that water for purposes other than-
 - (i) the production of steam;
 - (ii) fire-fighting; or
 - (iii) the cooling of refrigeration equipment;
 - (b) the pipes used for non-potable water pipes must be clearly distinguishable from those used for potable water;
 - (c) there must be no risk of contamination of meat and meat products.
3. If recycled water is used it must-
 - (a) not present a risk of contamination of meat and meat products;
 - (b) be of the same standard as potable water.
4. Ice used for the chilling of meat and meat products must --
 - (a) be made from potable water; and

- (b) be stored before use under conditions that prevent its contamination.
- 5. Steam used directly in the preparation of meat and meat products must not contain any substance that presents a hazard to health or is likely to contaminate the meat.
- 6. Where any heat treatment is applied to meat or meat products in hermetically sealed containers it must not be a source of contamination.

PART F **PERSONAL HYGIENE**

- 1. All staff working in the abattoir must-
 - (a) maintain a high degree of personal cleanliness; and
 - (b) wear suitable, clean and, where necessary, protective clothing.
- 2. Any member of staff who suffers from, or is a carrier of a disease likely to be transmitted to the meat and meat products must not be permitted-
 - (a) to handle meat and meat products; or
 - (b) to enter any area in any capacity if there is any likelihood of direct or indirect contamination.
- 3. A member of staff who is likely to come into contact with meat must immediately report any illness or symptoms, and if possible their causes, to the abattoir operator.

SCHEDULE 2
PRODUCING, PROCESSING AND PLACING FRESH MEAT AND MEAT PRODUCTS
ON THE MARKET

PART A
PRODUCTION AND PROCESSING OF FRESH MEAT- ABATTOIR HYGIENE

(regulation 13(2))

A person who operates an abattoir at which domestic ungulates are slaughtered must ensure compliance with the following requirements-

1. After arrival in the abattoir, the slaughter of the animals must not be unduly delayed. However, where required for welfare reasons, animals must be given a resting period before slaughter.
2. Meat from animals other than those referred to in paragraphs 3 and 4 must not be used for human consumption if they die otherwise than by being slaughtered in the abattoir.
3. Only live animals intended for slaughter may be brought into the slaughter premises, with the exception of animals that have undergone emergency slaughter outside the slaughterhouse.
4. Meat from animals that undergo slaughter following an accident in an abattoir may be used for human consumption if, on inspection, no serious lesions other than those due to the accident are found.
5. The animals or, where appropriate, each batch of animals sent for slaughter must be identified so that their origin can be traced.
6. Animals must be clean.
7. Abattoir operators must follow the instructions of the official veterinarian to ensure that ante-mortem inspection of every animal to be slaughtered is carried out under suitable conditions.
8. Animals brought into the slaughter hall must be slaughtered without undue delay.
9. Stunning, bleeding, skinning, evisceration and other dressing must be carried out without undue delay and in a manner that avoids contaminating the meat. In particular-
 - (a) the trachea and oesophagus must remain intact during bleeding, except in the case of slaughter according to a religious custom;
 - (b) during the removal of hides and fleece-
 - (i) contact between the outside of the skin and the carcass must be prevented; and
 - (ii) operators and equipment coming into contact with the outer surface of hides and fleece must not touch the meat;

- (c) measures must be taken to prevent the spillage of digestive tract content during and after evisceration and to ensure that evisceration is completed as soon as possible after stunning; and
 - (d) removal of the udder must not result in contamination of the carcass with milk or colostrum.
10. Complete skinning of the carcass and other parts of the body intended for human consumption must be carried out, except for porcine animals and the heads and feet of ovine and caprine animals and calves. Heads and feet must be handled so as to avoid contamination of other meat.
11. When not skinned, porcine animals must have their bristles removed immediately. The risk of contamination of the meat with scalding water must be minimised. Only approved additives may be used for this operation. Porcine animals must be thoroughly rinsed afterwards with potable water.
12. The carcasses must not contain visible faecal contamination. Any visible contamination must be removed without delay by trimming or alternative means having an equivalent effect.
13. Carcasses and offal must not come into contact with floors, walls or work stands.
14. Abattoir operators must follow the instructions of the competent authority to ensure that post-mortem inspection of all slaughtered animals is carried out under suitable conditions.
15. Until post-mortem inspection is completed, parts of a slaughtered animal subject to such inspection must-
- (a) remain identifiable as belonging to a given carcass; and
 - (b) come into contact with no other carcass, offal or viscera, including those that have already undergone post-mortem inspection.
- However, provided that it shows no pathological lesion, the penis may be discarded immediately.
16. Both kidneys must be removed from their fatty covering. In the case of bovine and porcine animals, and solipeds, the peri-renal capsule must also be removed.
17. If the blood or other offal of several animals is collected in the same container before completion of post-mortem inspection, the entire contents must be declared unfit for human consumption if the carcass of one or more of the animals concerned has been declared unfit for human consumption.
18. After post-mortem inspection-
- (a) the tonsils of bovine animals must be removed hygienically;
 - (b) parts unfit for human consumption must be removed as soon as possible from the clean sector of the establishment;
 - (c) meat detained or declared unfit for human consumption and inedible by-products must not come into contact with meat declared fit for human consumption; and

- (d) viscera or parts of viscera remaining in the carcass, except for the kidneys, must be removed entirely and as soon as possible, unless the competent authority authorises otherwise.
19. After completion of slaughter and post-mortem inspection, the meat must be stored in accordance with the requirements laid down in Part E of this Schedule.
20. When destined for further handling-
- (a) stomachs must be scalded or cleaned;
 - (b) intestines must be emptied and cleaned; and
 - (c) heads and feet must be skinned or scalded and depilated.
21. Where establishments are approved for the slaughter of different animal species precautions must be taken to prevent cross-contamination by separation either in time or in space of operations carried out on the different species.
22. If the abattoir does not have lockable facilities reserved for the slaughter of sick animals or animals suspected of being sick, the facilities used to slaughter such animals must be cleaned, washed and disinfected under official supervision before the slaughter of other animals is resumed.

PART B **REQUIREMENTS FOR CUTTING PLANTS**

(regulation 13(2))

An abattoir operator must ensure that cutting plants handling meat of domestic ungulates-

- (1) are constructed so as to avoid contamination of meat, in particular by-
 - (a) allowing constant progress of the operations; or
 - (b) ensuring separation between the different production batches;
- (2) have rooms for the separate storage of packaged and exposed meat, unless stored at different times or in such a way that the packaging material and the manner of storage cannot be a source of contamination for the meat;
- (3) have cutting rooms equipped to ensure compliance with the requirements laid down in Part C;
- (4) have equipment for washing hands with taps designed to prevent the spread of contamination, for use by staff engaged in handling exposed meat; and
- (5) have facilities for disinfecting tools with hot water supplied at not less than 82°C, or an alternative system that has an equivalent effect.

PART C
HYGIENE DURING CUTTING AND BONING: FRESH MEAT

(regulation 13(2))

Abattoir operators must ensure that cutting and boning of meat of domestic ungulates takes place in accordance with the following requirements-

1. Carcasses of domestic ungulates may be cut as follows-
 - (a) at slaughterhouses, into half-carcasses or quarters, and half carcasses into no more than three wholesale cuts; and
 - (b) any further cutting and boning must be carried out in a cutting plant;
2. The work on meat must be organised in such a way as to prevent or minimise contamination. To this end, operators must ensure in particular that-
 - (a) meat intended for cutting is brought into the workrooms progressively as needed;
 - (b) during cutting, boning, trimming, slicing, dicing, wrapping and packaging, the meat is maintained at not more than 3°C for offal and 7°C for other meat, by means of an ambient temperature of not more than 12°C or an alternative system having an equivalent effect; and
 - (c) where the premises are approved for the cutting of meat of different animal species, precautions are taken to avoid cross-contamination, where necessary by separation of the operations on the different species in either space or time;
3. However, meat may be boned and cut before it reaches the temperature referred to in paragraph 2(b) in accordance with paragraph 2 of Part F of this Schedule; and
4. Meat may also be boned and cut prior to reaching the temperature referred to in paragraph 2(b) when the cutting room is on the same site as the slaughter premises. In this case, the meat must be transferred to the cutting room either directly from the slaughter premises or after a waiting period in a chilling or refrigerating room. As soon as it is cut and, where appropriate, packaged, the meat must be chilled to the temperature referred to in paragraph 2(b).

PART D
TREATED STOMACHS, BLADDERS AND INTESTINES

(regulation 13(3))

Abattoir operators treating stomachs, bladders and intestines must ensure compliance with the following requirements-

1. Animal intestines, bladders and stomachs may be placed on the market only if-
 - (a) they derive from animals which have been slaughtered in a slaughterhouse, and which have been found fit for human consumption following ante-mortem and post-mortem inspection;

- (b) they are salted, heated or dried; and
 - (c) after the treatment referred to in paragraph (b), effective measures are taken to prevent re-contamination.
2. Treated stomachs, bladders and intestines that cannot be kept at ambient temperature must be stored chilled using facilities intended for that purpose until their dispatch. In particular, products that are not salted or dried must be kept at a temperature of not more than 3°C.

PART E
EMERGENCY SLAUGHTER OUTSIDE THE ABATTOIR SLAUGHTERHOUSE

(regulation 13(5))

Abattoir operators must ensure that meat from domestic ungulates that have undergone emergency slaughter outside the slaughterhouse may be used for human consumption only if it complies with all the following requirements-

1. A healthy animal which has suffered an accident that prevented its transport to the abattoir for welfare reasons.
2. An official veterinarian must carry out an ante-mortem inspection of the animal.
3. The slaughtered and bled animal must be transported to the abattoir hygienically and without undue delay.
4. Removal of the stomach and intestines, but no other dressing, may take place on the spot, under the supervision of the official veterinarian.
5. Any viscera removed must accompany the slaughtered animal to the slaughterhouse and be identified as belonging to that animal.
6. If more than two hours elapse between slaughter and arrival at the slaughterhouse, the animal must be refrigerated. Where climatic conditions so permit, active chilling is not necessary.
7. A declaration by the farmer who reared the animal, stating the identity of the animal and indicating any veterinary products or other treatments administered to the animal, dates of administration and withdrawal periods, must accompany the slaughtered animal to the abattoir.
8. A declaration issued by the official veterinarian recording the outcome of the ante-mortem inspection, the date and time of, and reason for, emergency slaughter, and the nature of any treatment administered by the official veterinarian to the animal, must accompany the slaughtered animal to the slaughterhouse.
9. The slaughtered animal must be fit for human consumption following post-mortem inspection carried out in the slaughterhouse in accordance with Part B of Schedule 5, including any additional tests required in the case of emergency slaughter.

10. Abattoir and food business operators must follow any instructions that the official veterinarian may give after post-mortem inspection concerning the use of the meat.

11. Abattoirs and food business operators may not place meat from animals having undergone emergency slaughter on the market unless it bears a special health mark which cannot be confused with the health or identification mark provided for in regulation 16. The meat may only be placed on the market for domestic purposes.

PART F **STORAGE AND TRANSPORT OF FRESH MEAT**

(regulation 13(6))

Abattoir operators must ensure that the storage and transport of meat of domestic ungulates takes place in accordance with the following requirements-

1. Meat is chilled immediately after post-mortem inspection and is kept chilled to ensure a temperature throughout the meat of not more than 3 °C for offal and 7 °C for other meat along a chilling curve that ensures a continuous decrease of the temperature.
2. Meat may be cut and boned during chilling in accordance with Part B of this Schedule and during the chilling operations there must be adequate ventilation to prevent condensation on the surface of the meat.
3. Meat must attain the temperature specified under paragraph 1 and remain at that temperature during storage.
4. Meat must attain the temperature specified under paragraph 1 before it can be transported, and must remain at that temperature during transport. Meat may still be transported at a different temperature if the competent authority authorises the transport to enable the production of specific products, provided that-
 - (a) transport takes place in accordance with the requirements that the competent authority specifies in respect of transporting the meat from one particular establishment to another; and
 - (b) the meat leaves the slaughterhouse, or a cutting room on the same site as the abattoir premises immediately and the total transport time does not take more than two hours.
5. Meat intended for freezing must be frozen without undue delay, taking into account where necessary a stabilisation period before freezing.
6. Exposed meat must be stored and transported separately from packaged meat, unless stored or transported at different times or in such a way that the packaging material and the manner of storage or transport does not result in the meat being contaminated.

SCHEDULE 3
PRODUCTION AND PROCESSING OF MEAT PRODUCTS - MINCED MEAT AND
MECHANICALLY SEPARATED MEAT (MSM)

(regulation 14(1))

PART A
MEAT PRODUCTS

(regulation 14(2))

1. An abattoir operator must ensure that the following items are not used in the preparation of minced meat, meat preparations and meat products-

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

- (a) genital organs of either female or male animals, except testicles;
- (b) urinary organs, except the kidneys and the bladder;
- (c) the cartilage of the larynx, the trachea and the extra-lobular bronchi;
- (d) eyes and eyelids;
- (e) the external auditory meatus; and
- (f) horn tissue.

2. All meat, including minced meat and meat preparations, used to produce meat products must meet the requirements for fresh meat.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

PART B
REQUIREMENTS FOR PRODUCTION ESTABLISHMENTS

(regulation 14(2))

1. Abattoir operators producing minced meat, meat preparations or mechanically separated meat (MSM) must ensure that the facilities-

- (a) are constructed so as to avoid contamination of minced meat, meat preparations and MSM, in particular by-

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

- (i) allowing constant monitoring of the operations to ensure the facilities are fit for purpose; and
 - (ii) ensuring there is adequate separation between the different production batches;
- (b) have rooms to allow separate storage of packaged and exposed meat, and if there are not enough rooms to allow this the meat must be stored at different times or in such a way

that the packaging material and the manner of storage cannot be a source of contamination for the meat;

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

- (c) have rooms equipped to ensure compliance with the temperature requirements laid down in Part D of this Schedule;
- (d) have equipment for washing hands used by staff handling exposed meat and products with taps designed to prevent the spread of contamination; and
- (e) have facilities for disinfecting tools with hot water supplied at not less than 82°C, or an alternative system which has an equivalent effect.

PART C **REQUIREMENTS FOR RAW MATERIAL**

(regulation 14(2))

An abattoir operator who produces minced meat, meat preparations or MSM must ensure that the raw materials used in the process satisfy the following requirements-

- (1) The raw material used to prepare minced meat must meet the following requirements-
 - (a) it must comply with the requirements for fresh meat;
 - (b) it must be taken from skeletal muscle, including adherent fatty tissues;
 - (c) it must not be taken from-
 - (i) scrap cuttings and scrap trimmings (other than whole muscle cuttings);
 - (ii) MSM;
 - (iii) meat containing bone fragments or skin; or
 - (iv) meat of the head with the exception of the masseters, the non-muscular part of the linea alba, the region of the carpus and the tarsus, bone scrapings and the muscles of the diaphragm (unless the serosa has been removed).
- (2) The following raw material may be used to prepare meat preparations-
 - (a) fresh meat;
 - (b) meat which meets the requirements of paragraph (1); and
 - (c) if the meat preparation is not intended to be consumed without first undergoing heat treatment-
 - (i) meat taken from the mincing or fragmentation of meat which meets the requirements of paragraph (1) except paragraph 1(c)(i); and
 - (ii) MSM meeting the requirements of Part D, paragraph (3)(d) of this Schedule. (3) The raw material used to produce MSM must meet the following requirements-

- (a) it must comply with the requirements for fresh meat;
- (b) the following material must not be used to produce MSM-
 - (i) the bones of the head; and
 - (ii) feet, tails, femur, tibia, fibula, humerus, radius and ulna.

PART D **HYGIENE DURING AND AFTER PRODUCTION**

(regulation 14(2))

Abattoir operators producing minced meat, meat preparations or MSM must ensure compliance with the following requirements-

- (1) Any processing to be done on the meat must be organised in such a way as to prevent or minimise contamination and abattoir operators must ensure that the meat used-
 - (a) is at a temperature of not more than 3°C for offal and 7°C for other meat; and
 - (b) is only brought into the preparation room when needed.
- (2) The following requirements apply to the production of minced meat and meat preparations-
 - (a) frozen or deep-frozen meat used for the preparation of minced meat or meat preparations must be boned before freezing unless the competent authority authorises boning immediately before mincing;
 - (b) frozen or deep-frozen meat used for the preparation of minced meat or meat preparations may be stored only for a limited period;
 - (c) when prepared from chilled meat, minced meat must be prepared-
 - (i) within no more than 6 days of slaughter in the case of any animal other than poultry (poultry must be prepared within 3 days); or
 - (ii) within no more than 15 days from slaughter of the animal in the case of boned, vacuum-packed beef and veal.
 - (d) immediately after production, minced meat and meat preparations must be wrapped or packaged and be-
 - (i) chilled to an internal temperature of not more than 2°C for minced meat and 4°C for meat preparations; or
 - (ii) frozen to an internal temperature of not more than -18°C.
- (3) The following requirements apply to the production and use of MSM produced using techniques that do not alter the structure of the bones used in the production of MSM and the calcium content of which is not significantly higher than that of minced meat-
 - (a) raw material for deboning from an on-site slaughterhouse must be no more than 7 days old; otherwise, raw material for deboning must be no more than 5 days old;

- (b) mechanical separation must take place immediately after deboning;
 - (c) if not used immediately after being obtained, MSM must be wrapped or packaged and then chilled to a temperature of not more than 2°C or frozen to an internal temperature of not more than -18°C;
 - (d) if the abattoir operator has carried out scientific risk assessment/analyses demonstrating that MSM complies with the prescribed microbiological criteria for minced meat it may be used in meat preparations that are clearly not intended to be consumed without first undergoing heat treatment and in meat products; and
 - (e) MSM which does not comply with the criteria referred to in subparagraph (d) may only be used to manufacture heat-treated meat products in establishments approved in accordance with the Ordinance.
- (4) The following requirements apply to the production and use of MSM produced using techniques other than those mentioned in paragraph (3)-
- (a) raw material for deboning from an on-site slaughterhouse must be no more than 7 days old; otherwise, raw material for deboning must be no more than 5 days old;
 - (b) if mechanical separation does not take place immediately after deboning the flesh-bearing bones must be stored and transported at a temperature of not more than 2°C or, if frozen, at a temperature of not more than -18°C;
 - (c) flesh-bearing bones obtained from frozen carcasses must not be refrozen;
 - (d) if not used within one hour of being obtained, MSM must be chilled immediately to a temperature of not more than 2°C;
 - (e) if, after chilling, MSM is not processed within 24 hours, it must be frozen within 12 hours of production and reach an internal temperature of not more than -18°C within six hours;
 - (f) frozen MSM must be wrapped or packaged before storage or transport, must not be stored for more than three months and must be maintained at a temperature of not more than -18°C during storage and transport; and
 - (g) MSM may be used only to manufacture heat-treated meat products in establishments approved in accordance with the Ordinance.
- (5) Minced meat, meat preparations and MSM must not be re-frozen after thawing.
- (6) The temperature conditions specified under paragraph (2)(d) must be maintained during storage and transport of minced meat and MSM.

SCHEDULE 4
**PACKAGING, MARKING AND LABELLING OF FRESH MEAT, MEAT
PREPARATIONS AND MEAT PRODUCTS**

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

PART A
APPLICATION OF THE HEALTH MARK

(regulation 19(2))

1. A health mark must be applied before fresh meat or meat preparations leaves the abattoir.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

2. A health mark must be applied on the external surface of the carcass, by stamping the mark in ink in such a way that, if carcasses are cut into half carcasses or quarters, or half carcasses are cut into three pieces, each piece bears a health mark.

PART B
APPLICATION OF THE IDENTIFICATION MARK

(regulation 19(2))

1. An identification mark must be applied before fresh meat or meat preparations leaves the abattoir.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

2. A new identification mark need not be applied to a product unless its packaging or wrapping is removed or it is further processed in another establishment, in which case the new mark must indicate the approval number of the establishment where these operations take place.

3. Abattoir operators must have in place systems and procedures to identify food business operators to whom they have delivered fresh meat and meat preparations.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

PART C
FORM OF THE HEALTH AND IDENTIFICATION MARKS

HEALTH MARKS

(regulation 18(1)(a))

Figure 1 -Health Mark for Meat Intended for Export



Figure 2 - Health Mark for Meat only Intended for Domestic Market

[S.R. & O. 16/2020/w.e.f. 9/11/2020]



IDENTIFICATION MARK

(regulation 18(2)(b))

Figure 3 - Identification Mark



PART D

METHOD OF MARKING/LABELLING

(regulation 19(2))

1. The mark may, depending on the presentation of different products of animal origin, be applied directly to the product, the wrapping or the packaging, or be printed on a label affixed to the product, the wrapping or the packaging.
2. The mark may also be an irremovable tag made of resistant material.
3. In the case of packaging containing cut meat or offal, the mark must be applied to a label fixed to the packaging, or printed on the packaging, in such a way that it is not destroyed when the packaging is opened but this is not necessary if the process of opening destroys the packaging.
4. When wrapping provides the same protection as packaging, the label may be affixed to the wrapping.
5. For products of animal origin that are placed in transport containers or large packages and are intended for further handling, processing, wrapping or packaging in another establishment, the mark may be applied to the external surface of the container or packaging.
6. When products of animal origin are placed in a package destined for direct supply to the final consumer, it is sufficient to apply the mark to the exterior of that package only.

7. When the mark is applied directly to products of animal origin, the colouring used must be acceptable for use in foodstuffs.

PART E
MANDATORY FOOD INFORMATION REQUIRED FOR EXPORTED PRODUCTS OF
ANIMAL ORIGIN

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

A. Requirements for the name of the food (products of animal origin)

1. The name or type of animal product must be accompanied by particulars as to the physical condition of the product or the specific treatment which it has undergone (e.g. powdered, refrozen, smoked, etc.)
2. It must be made clear if the product has been frozen and defrosted before sale.
3. It must be made clear if the product contains added proteins from a different animal.
4. It must be made clear if water has been added to fresh meat, meat preparations or meat products that make up more than 5% of the finished product weight.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

5. It must be made clear if meat preparations or meat products have been made by adding different pieces of meat.

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

B. The list of ingredients in the fresh meat, meat preparation or meat product

[S.R. & O. 16/2020/w.e.f. 9/11/2020]

1. This is not required for foods consisting of a single ingredient where the name of the food is identical to the ingredient name or the name of the food enables the nature of the ingredient to be clearly identified.
2. Any ingredient or processing aid listed in Annex II of EU Regulation 1169/2011 that may cause allergies or intolerances.
3. The indication of these ingredients is not required in cases where the name of the product clearly refers to the substance or product concerned.

C. The quantity of certain ingredients or categories of ingredients

This is not required for products consisting of a single ingredient where the name of the product is identical to the ingredient name or the name of the product enables the nature of the ingredient to be clearly identified.

D. The net quantity of the product

The net quantity of the product must be expressed using litres, centilitres, millilitres, kilograms or grams, as appropriate.

E. The date of minimum durability or the 'use by' date

1. In the case of products which, from a microbiological point of view, are highly perishable and are therefore likely after a short period to constitute an immediate danger to human health-
 - (a) the date of minimum durability must be replaced by the 'use by' date; and
 - (b) after the 'use by' date the product must be deemed to be unsafe.
2. In the case of products which are not highly perishable, a period of minimum durability may be indicated by a 'best before' date, with that date preceded by the words-
 - (a) "Best before ..." when the date includes an indication of the day; or
 - (b) "Best before end ..." in other cases,with the words accompanied by either the date itself, or a reference to where the date is given on the labelling.
3. Where the product is to keep for the specified period, the particulars under paragraph 2 must be followed by a description of the storage conditions which must be observed, and the date must consist of the day, the month and possibly, the year, in that order and in un-coded form.
4. Where the product will not keep for more than 3 months, an indication of the day and the month is sufficient, and the labelling requirements are as follows-
 - (a) for products which will keep for more than 3 months but not more than 18 months, an indication of the month and year is sufficient;
 - (b) for products which will keep for more than 18 months, an indication of the year is sufficient,

including any special storage conditions or conditions of use.

F. The name or business name and address of the food business operator

1. The operator responsible for the product information is the operator under whose name or business name the food is marketed or imported into the EU market.
2. The information must include the country of origin or place of provenance.
3. The information must contain instructions for use where it would be difficult to make appropriate use of the product in the absence of those instructions.

G. A nutrition declaration

This is not necessary for unprocessed products comprising a single ingredient or category of ingredients.

PART F
**LABELLING OF MINCED MEAT, MEAT PREPARATIONS AND MECHANICALLY
SEPARATED MEAT (MSM)**

(regulation 19(3))

Any package intended for supply to the final consumer containing minced meat or meat preparations containing MSM must bear a notice indicating that the products should be cooked before consumption.

SCHEDULE 5

PART A
AUDITING TASKS

1. In addition to the general requirements of regulation 23 concerning audits of good hygiene practices, the official veterinarian must verify continuous compliance with the abattoir operators' own procedures concerning any collection, transport, storage, handling, processing and use or disposal of animal by-products, including specified risk material, for which the abattoir operator is responsible.
2. In addition to the general requirements of regulation 10 concerning audits of HACCP-based principles, the official veterinarian must check that the abattoir operators' procedures guarantee, to the extent possible, that meat-
 - (a) does not contain patho-physiological abnormalities or changes;
 - (b) does not bear faecal or other contamination; and
 - (c) does not contain specified risk material, except as provided for under the relevant EU legislation, and has been produced in accordance with the relevant legislation on transmissible spongiform encephalopathies (TSEs).
3. "**Specified risk material**" means material referred to in the Livestock and Meat Products (TSE Control) Regulations 2015 (SR&O No 29 of 2015).

PART B
INSPECTION TASKS

When carrying out inspection tasks in accordance with this Part, the official veterinarian must take account of the results of the auditing tasks carried out in accordance with Part A of this Schedule and where appropriate the official veterinarian must target inspection tasks accordingly.

1. Food chain information

- (a) The official veterinarian must check and analyse relevant information from the records of the farm from which animals intended for slaughter were kept and to take into account the documented results of this check and analysis when carrying out ante- and post-mortem inspection.
- (b) When carrying out inspection tasks, the official veterinarian must take account of official certificates accompanying animals, and any declarations made by official veterinarians carrying out controls at the level of primary production.
- (c) When food business operators in the food chain take additional measures to guarantee food safety by implementing integrated systems, private control systems, independent third party certification or by other means, and when these measures are documented and animals covered by these schemes clearly identifiable, the official veterinarian may take this into account when carrying out inspection tasks and reviewing the HACCP-based procedures.

2. Ante-mortem inspection

- (a) Subject to paragraphs (d) and (e)-
 - (i) the official veterinarian is to carry out an ante-mortem inspection of all animals before slaughter;
 - (ii) the inspection must take place within 24 hours of arrival at the slaughterhouse and less than 24 hours before slaughter; and
 - (iii) the official veterinarian may require inspection at any other time.
- (b) Ante-mortem inspection must in particular determine whether, as regards the particular animal inspected, there is any sign --(i) that welfare has been compromised; or
 - (ii) of any condition which might adversely affect human or animal health, paying particular attention to the detection of zoonotic diseases and any other prescribed animal diseases.
- (c) In addition to routine ante-mortem inspection, the official veterinarian is to carry out a clinical inspection of all animals that the abattoir operator or a Meat Hygiene Inspector may have put aside.
- (d) In the case of emergency slaughter outside the slaughterhouse, the official veterinarian must examine the declaration accompanying the animal issued by the official veterinarian or the trained person in accordance with Part D of Schedule 2.
- (e) Where provided for in Part C or D of this Schedule, ante-mortem inspection may be carried out at the farm. In such cases, the official veterinarian at the slaughterhouse must carry out ante-mortem inspection only when and to the extent specified.

3. Animal welfare

The official veterinarian must verify compliance with relevant EU legislation and the Livestock and Meat Products (Protection of Animals at Time of Slaughter or Killing) Regulations 2015 (SR&O No 26 of 2015), concerning the welfare of animals at the time of slaughter or killing.

4. Post-mortem inspection

- (a) Carcasses and accompanying offal are to be subjected without delay after slaughter to post-mortem inspection and-
 - (i) all external surfaces are to be viewed;
 - (ii) minimal handling of the carcass and offal or special technical facilities may be required for that purpose;
 - (iii) particular attention must be paid to the detection of zoonotic diseases and diseases on the OIE listed diseases (Office International des Epizooties (World Organisation for Animal Health); and
 - (iv) the speed of the slaughter line and the number of inspection staff present are to be such as to allow for proper inspection.
- (b) Additional examinations are to take place, such as palpation and incision of parts of the carcass and offal and laboratory tests, whenever considered necessary-
 - (i) to reach a definitive diagnosis; or
 - (ii) to detect the presence of-
 - (aa) an animal disease;
 - (bb) residues or contaminants in excess of the levels laid down under the relevant EU legislation;
 - (cc) non-compliance with microbiological criteria; or
 - (dd) other factors that might require the meat to be declared unfit for human consumption or for restrictions to be placed on its use, particularly in the case of animals having undergone emergency slaughter.
- (c) The official veterinarian is to require carcasses of bovine animals over six months old and domestic swine over four weeks old to be submitted for post-mortem inspection split lengthways into half carcasses down the spinal column.
- (d) If the inspection so necessitates, the official veterinarian may also require any head or any carcass to be split lengthways however, to take account of particular eating habits, technological developments or specific sanitary situations, the competent authority may authorise the submission for inspection of carcasses of bovine animals over six months old and domestic swine over four weeks old, not split in half.
- (e) During the inspection, precautions must be taken to ensure that contamination of the meat by actions such as palpation, cutting or incision is kept to a minimum.
- (f) In the event of an emergency slaughter, the carcass must be subjected to post-mortem examination as soon as possible in accordance with paragraphs (a) to (e) before it is released for human consumption.

5. Specified risk material and other animal by-products

- (a) The official veterinarian must check the removal, separation and, where appropriate, marking of products in accordance with the specific relevant EU legislation on specified risk material and other animal by-products.

- (b) The official veterinarian must ensure that the abattoir operator takes all necessary measures to avoid contaminating meat with specified risk material during slaughter (including stunning) and removal of specified risk material.

6. Laboratory testing

- (a) The official veterinarian must ensure that sampling takes place and that samples are appropriately identified and handled and sent to the appropriate laboratory within the framework of:
 - (i) the monitoring and control of zoonoses and zoonotic agents;
 - (ii) specific laboratory testing for the diagnosis of TSEs in accordance with the relevant EU legislation;
 - (iii) the detection of unauthorised substances or products and the control of regulated substances, in particular within the framework of the relevant EU legislation; and
 - (iv) the detection of other prescribed animal diseases.
- (b) The official veterinarian must ensure that any other necessary laboratory testing takes place.

PART C **ACTION FOLLOWING CONTROLS**

1. Communication of inspection results

- (a) The official veterinarian must record and evaluate the results of inspection activities.
- (b) The official veterinarian must inform:
 - (i) the abattoir operator if inspections reveal the presence of any disease or conditions that might affect public or animal health, or compromise animal welfare;
 - (ii) the official veterinarian attending the farm or the person in charge of the farm when the problem identified arose during primary production, (provided that such information would not prejudice subsequent legal proceedings).
- (c) The results of inspections and tests are to be included or kept in relevant databases.
- (d) When the official veterinarian, while carrying out ante-mortem or post-mortem inspection or any other inspection activity, suspects the presence of an infectious agent of animal diseases the official veterinarian must take all necessary measures and precautions to prevent the possible spread of the infectious agent in accordance with the relevant EU legislation.

2. Decisions concerning food chain information

- (a) Subject to paragraph (b) the official veterinarian must verify that animals are not slaughtered unless the abattoir operator has been provided with and checked relevant food chain information.

- (b) The official veterinarian may allow animals to undergo slaughter in the abattoir even if the relevant food chain information is not available provided-
 - (i) all relevant food chain information is supplied before the carcass is approved for human consumption;
 - (ii) carcasses and related offal from those animals are stored separately from other meat pending submission of the food chain information.
- (c) Where the relevant food chain information is not made available within 24 hours of an animal's arrival at the slaughterhouse-
 - (i) in the case where the animal was already slaughtered, all meat from the animal is to be declared unfit for human consumption; and
 - (ii) in the case where the animal has not yet been slaughtered, it must be slaughtered separately from other animals.
- (d) When the accompanying records, documentation or other information shows that-
 - (i) animals come from a farm or an area subject to a movement prohibition or other restriction for reasons of animal or public health;
 - (ii) rules on the use of veterinary medicinal products have not been complied with; or
 - (iii) any other condition which might adversely affect human or animal health is present, animals may not be accepted for slaughter other than in accordance with procedures laid down under relevant EU legislation to eliminate human or animal health risks.
- (e) If the animals are already present at the abattoir, they must be killed separately and declared unfit for human consumption, taking precautions to safeguard animal and public health where appropriate.
- (f) Official controls may be carried out on that farm whenever the official veterinarian considers it necessary to do so.
- (g) The competent authority must take appropriate action if it discovers that the accompanying records, documentation or other information supplied does not correspond with the true situation on the farm or the true condition of the animals or is given with an aim to deliberately mislead the official veterinarian.
- (h) The competent authority must take action against the owner or the person in control of the animals, or impose extra controls and the owner or the person in control of the animals must bear the costs of those extra controls.

3. Decisions concerning live animals

- (a) The official veterinarian must verify and ensure that-
 - (i) animals accepted for slaughter for human consumption are properly identified;
 - (ii) any animals whose identity is not reasonably ascertainable must be killed separately and declared unfit for human consumption.

- (b) Official controls may be carried out on the farm from where the unidentifiable animals were kept if the official veterinarian considers it necessary to do so.
- (c) The official veterinarian must verify that-
 - (i) the abattoir operator complies with the duty to ensure that animals with hides, skin or fleece conditions are cleaned before slaughter and do not pose a risk of contamination of the meat during slaughter;
 - (ii) animals with a disease or condition that may be transmitted to animals or humans through handling or eating of their meat and, in general, animals showing clinical signs of systemic disease or emaciation, are not slaughtered for human consumption.
- (d) The official veterinarian may request that-
 - (i) the slaughter of any animals suspected of having a disease or condition that may adversely affect human or animal health be deferred;
 - (ii) any animals suspected of having a disease or condition that may adversely affect human or animal health undergo detailed ante-mortem examination in order for a diagnosis to be made;
 - (iii) sampling and laboratory examinations be undertaken to supplement post-mortem inspection, if necessary; and
 - (iv) such animals be slaughtered separately or at the end of normal slaughtering, taking all necessary precautions to avoid contamination of other meat and if necessary declared unfit for human consumption.
- (e) Animals that might contain residues of veterinary medicinal products in excess of the levels laid down in accordance with relevant EU legislation, or residues of forbidden substances, are to be dealt with according to the requirements of that legislation.
- (f) The official veterinarian must impose conditions under which animals are to be dealt with under a specific scheme for the eradication or control of a specific disease, such as brucellosis or tuberculosis, or zoonotic agents.
- (g) The competent authority must determine the conditions under which animals with diseases specified under (f) may be slaughtered and the conditions must minimise contamination of meat or other animals.
- (h) Animals must be slaughtered at an abattoir to which they are presented for slaughter unless where exceptional circumstances exist and the official veterinarian must give consent to allow animals to be moved to the farm of origin or an approved holding.

4. Decisions concerning animal welfare

- (a) When the Livestock and Meat Products (Protection of Animals at Time of Slaughter or Killing) Regulations 2015 are not complied with, the official veterinarian must verify that the abattoir operator immediately takes necessary corrective measures and prevents recurrence.

- (b) The official veterinarian must take a proportionate and progressive approach to enforcement action, ranging from issuing directions to slowing down and stopping production, depending on the nature and gravity of the problem.
- (c) When the official veterinarian discovers that rules concerning the protection of animals during transport are not being complied with, the official veterinarian must take necessary measures in accordance with the Livestock and Meat Products (Welfare of Livestock) Regulations.
- (d) The Meat Hygiene Inspector must immediately inform the official veterinarian and, if necessary in cases of urgency, take the necessary measures referred to in paragraphs (a) to (c) pending the arrival of the official veterinarian, where-
 - (i) a Meat Hygiene Inspector is carrying out checks on animal welfare in terms of Part C and D of this Schedule; and
 - (ii) those checks identify non-compliance with any of the rules on the protection of animals.

5. Decisions concerning meat

- (a) Meat must be declared unfit for human consumption if it-
 - (i) comes from animals that have not undergone ante-mortem and post-mortem inspection;
 - (ii) comes from animals the offal of which has not undergone post-mortem inspection, unless otherwise provided for under these Regulations or the relevant EU legislation;
 - (iii) comes from an animal which dies before slaughter, is stillborn, unborn or under the age of seven days;
 - (iv) results from the trimming of sticking points;
 - (v) comes from animals affected by animal diseases for which animal health rules are laid down in relevant EU legislation, unless otherwise provided for in Part D of this Schedule;
 - (vi) comes from animals affected by a generalised disease, such as generalised septicaemia, pyaemia, toxæmia or viraæmia;
 - (vii) is not in conformity with microbiological criteria laid down under relevant EU legislation to determine whether or not meat may be placed on the market;
 - (viii) exhibits parasitic infestation, unless otherwise provided for;
 - (ix) contains residues or contaminants in excess of the levels laid down in the relevant EU legislation. The official veterinarian must undertake additional analysis where there is any excess of the relevant levels;
 - (x) comes from animals or carcasses containing residues of forbidden substances or from animals that have been treated with forbidden substances;

- (xi) consists of the liver and kidneys of animals more than two years old from regions where implementation of plans approved in accordance with relevant EU legislation has revealed the generalised presence of heavy metals in the environment;
 - (xii) has been treated illegally with decontaminating substances or with ionising or UV-rays;
 - (xiii) contains foreign bodies, shows soiling, faecal or other contamination;
 - (xiv) exceeds the maximum permitted radioactivity levels laid down in relevant EU legislation;
 - (xv) indicates patho-physiological changes, anomalies in consistency, insufficient bleeding or organoleptic anomalies, in particular a pronounced sexual odour;
 - (xvi) comes from emaciated animals and animals without identification;
 - (xvii) contains specified risk material, except those provided for under the relevant EU legislation;
 - (xviii) consists of blood that may constitute a risk to public or animal health owing to the health status of any animal from which it derives or contamination arising during the slaughter process; or
 - (xix) constitutes a risk to public or animal health or is for any other reason not suitable for human consumption in the opinion of the official veterinarian, after examination of all the relevant information.
- (b) The official veterinarian may impose requirements concerning the use of meat derived from animals-
- (i) which have undergone emergency slaughter outside the slaughterhouse; or
 - (ii) which come from flocks that require treatment before their meat is placed on the market.

PART D **SPECIFIC INSPECTION REQUIREMENTS**

1 Domestic bovine animals

A Bovine animals under six weeks old

Carcasses and offal of bovine animals under six weeks old are to undergo the following post-mortem inspection procedures-

- (a) visual inspection of the head and throat; incision and examination of the retropharyngeal lymph nodes (*Lnn retropharyngiales*); inspection of the mouth and fauces; palpation of the tongue;

- (b) visual inspection of the lungs, trachea and oesophagus; palpation of the lungs; incision and examination of the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*). The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;
- (c) visual inspection of the pericardium and heart, the latter being incised lengthwise so as to open the ventricles and cut through the interventricular septum;
- (d) visual inspection of the diaphragm;
- (e) visual inspection of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); palpation and, if necessary, incision of the liver and its lymph nodes;
- (f) visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*); palpation and, if necessary, incision of the gastric and mesenteric lymph nodes;
- (g) visual inspection and, if necessary, palpation of the spleen;
- (h) visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);
- (i) visual inspection of the pleura and peritoneum; and
- (j) visual inspection and palpation of the umbilical region and the joints. In the event of doubt, the umbilical region must be incised and the joints opened and the synovial fluid must be examined.

B Bovine animals over six weeks old

Carcasses and offal of bovine animals over six weeks old are to undergo the following post-mortem inspection procedures-

- (a) visual inspection of the head and throat; incision and examination of the sub-maxillary, retropharyngeal and parotid lymph nodes (*Lnn retropharyngiales, mandibulares and parotide!*); examination of the external masseters, in which two incisions must be made parallel to the mandible, and the internal masseters (internal pterygoid muscles), which must be incised along one plane. The tongue must be freed to permit a detailed visual inspection of the mouth and the fauces and must itself be visually inspected and palpated;
- (b) inspection of the trachea and oesophagus; visual examination and palpation of the lungs; incision and examination of the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*). The trachea and the main branches of the bronchi must be opened lengthways and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;
- (c) visual inspection of the pericardium and heart, the latter being incised lengthways so as to open the ventricles and cut through the interventricular septum;
- (d) visual inspection of the diaphragm;

- (e) visual inspection and palpation of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); incision of the gastric surface of the liver and at the base of the caudate lobe to examine the bile ducts;
- (f) visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*); palpation and, if necessary, incision of the gastric and mesenteric lymph nodes;
- (g) visual inspection and, if necessary, palpation of the spleen;
- (h) visual inspection of the kidneys and incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);
- (i) visual inspection of the pleura and the peritoneum;
- (j) visual inspection of the genital organs (except for the penis, if already discarded); and
- (k) visual inspection and, if necessary, palpation and incision of the udder and its lymph nodes (*Lnn. supramammarii*). In cows, each half of the udder must be opened by a long, deep incision as far as the lactiferous sinuses (*sinus lactiferae*) and the lymph nodes of the udder must be incised, except when the udder is excluded from human consumption.

2 Domestic sheep and goats

Carcasses and offal of sheep and goats are to undergo the following post-mortem inspection procedures-

- (a) visual inspection of the head after flaying and, in the event of doubt, examination of the throat, mouth, tongue and retropharyngeal and parotid lymph nodes. Without prejudice to animal health rules, these examinations are not necessary if the competent authority is able to guarantee that the head, including the tongue and the brains, will be excluded from human consumption;
- (b) visual inspection of the lungs, trachea and oesophagus; palpation of the lungs and the bronchial and mediastinal lymph nodes (*Lnn. bifucationes, eparteriales and mediastinales*); in the event of doubt, these organs and lymph nodes must be incised and examined;
- (c) visual inspection of the pericardium and heart; in the event of doubt, the heart must be incised and examined;
- (d) visual inspection of the diaphragm;
- (e) visual inspection of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); palpation of the liver and its lymph nodes; incision of the gastric surface of the liver to examine the bile ducts;
- (f) visual inspection of the gastro-intestinal tract, the mesentery and the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*);
- (g) visual inspection and, if necessary, palpation of the spleen;
- (h) visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);

- (i) visual inspection of the pleura and peritoneum;
- (j) visual inspection of the genital organs (except for the penis, if already discarded);
- (k) visual inspection of the udder and its lymph nodes; and
- (l) visual inspection and palpation of the umbilical region and joints of young animals. In the event of doubt, the umbilical region must be incised and the joints opened; the synovial fluid must be examined.

3 Domestic swine

A *Ante-mortem inspection*

- (a) The competent authority may decide that pigs intended for slaughter are to be submitted to ante-mortem inspection at the farm. In that case, slaughter of a lot of pigs from a farm may be authorised only if-
 - (i) the health certificate provided for in Schedule 6 accompanies them; and
 - (ii) the requirements of paragraphs (a) to (e) are complied with;
- (b) Ante-mortem inspection at the farm must comprise-
 - (i) checks on records or documentation at the holding, including food chain information; and
 - (ii) the examination of the pigs to determine whether-
 - (aa) they have a disease or condition which may be transmitted to animals or humans through handling or eating the meat, or are behaving, individually or collectively, in a manner indicating that such a disease may occur;
 - (bb) they show disturbance of general behaviour or signs of disease which may make the meat unfit for human consumption; or
 - (cc) there is evidence or reasons to suspect that they may contain chemical residues in excess of the levels laid down in the relevant EU legislation, or residues of forbidden substances;
- (c) An official veterinarian must carry out ante-mortem inspection at the farm. The pigs are to be sent directly to slaughter and not to be mixed with other pigs;
- (d) Ante-mortem inspection at the slaughterhouse must only cover-
 - (i) the animals' identification; and
 - (ii) a screening to ascertain whether the Livestock and Meat Products (Welfare of Livestock) Regulations have been complied with and whether signs of any condition which might adversely affect human or animal health are present. A Meat Hygiene Inspector may carry out this screening;
- (e) When pigs are not slaughtered within three days of the issue of the health certificate provided for in paragraph 3(a)-

- (i) they are to be re-examined and a new health certificate issued, if the pigs have not left the farm for the slaughterhouse; or
- (ii) if the pigs are already en route to or at the slaughterhouse, slaughter may be authorised once the reason for the delay has been assessed, provided that the pigs undergo a further veterinary ante-mortem inspection.

B Post-mortem inspection

- (a) Carcasses and offal of pigs other than those referred to in paragraph (b) are to undergo the following post-mortem inspection procedures-
 - (i) visual inspection of the head and throat; incision and examination of the submaxillary lymph nodes (*Lnn mandibulares*); visual inspection of the mouth, fauces and tongue;
 - (ii) visual inspection of the lungs, trachea and oesophagus; palpation of the lungs and the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*). The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;
 - (iii) visual inspection of the pericardium and heart, the latter being incised lengthwise so as to open the ventricles and cut through the interventricular septum;
 - (iv) visual inspection of the diaphragm;
 - (v) visual inspection of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); palpation of the liver and its lymph nodes;
 - (vi) visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*); palpation and, if necessary, incision of the gastric and mesenteric lymph nodes;
 - (vii) visual inspection and, if necessary, palpation of the spleen;
 - (viii) visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);
 - (ix) visual inspection of the pleura and peritoneum;
 - (x) visual inspection of the genital organs (except for the penis, if already discarded);
 - (xi) visual inspection of the udder and its lymph nodes (*Lnn. supramammarii*); incision of the supramammary lymph nodes in sows;
 - (xii) visual inspection and palpation of the umbilical region and joints of young animals; in the event of doubt, the umbilical region must be incised and the joints opened; and
- (b) The competent authority may decide, on the basis of epidemiological or other data from the farm, that fattening pigs housed under controlled housing conditions in integrated

production systems since weaning need, in some or all of the cases referred to in paragraph (a), only undergo visual inspection.

PART E SPECIFIC HAZARDS

1 Transmissible spongiform encephalopathies (TSEs)

The official veterinarian must carry out official controls in relation to TSEs and these controls must follow the requirements of the relevant legislation.

2 Cysticercosis

(1) The post-mortem inspection procedures described in this Schedule must be used as the minimum requirements for the examination for cysticercosis in bovine animals over six weeks old. In addition, specific serological tests may be used. In the case of bovines over six weeks old, incision of the masseters at post-mortem inspection is not compulsory when a specific serological test is used. The same applies when bovine animals over six weeks old have been raised on a farm officially certified to be free of cysticercosis.

(2) Any meat infected with cysticercus must be declared unfit for human consumption except that when the animal is not generally infected with cysticercus, the parts not infected may be declared fit for human consumption where they have undergone a cold treatment.

SCHEDULE 6 HEALTH CERTIFICATE

(regulation 27(2))

Meat Export Certificate

Requirements for certificates

1. An officer of the competent authority who issues a certificate to accompany a consignment of products of animal origin destined for the European Community must sign the certificate and ensure that it bears an official stamp.

(This requirement applies to each sheet of the certificate if it consists of more than one sheet. In the case of factory vessels, the competent authority may authorise the captain or another ship's officer to sign the certificate.)

2. A certificate must be in English or in the language of the Member State in which the border inspection takes place, or be accompanied by a certified translation into that language or languages.

(If the Member State of destination so requests, certificates must also be accompanied by a certified translation into the official language or languages of that Member State. However, a Member State may consent to the use of an official Community language other than its own.)

3. The original version of the certificate must accompany consignments on entry into the Community.

4. Certificates must consist of-

- (a) a single sheet of paper;
- (b) two or more pages that are part of an integrated and indivisible sheet of paper; or
- (c) a sequence of pages numbered so as to indicate that it is a particular page in a finite sequence (for example, 'page 2 of four pages').

5. Certificates must bear a unique identifying number. Where the certificate consists of a sequence of pages, each page must indicate this number.

6. The certificate must be issued before the consignment to which it relates leaves the control of the officer of the competent authority.