1991 No. 159

AGRICULTURE

Meat Shipping (Amendment) Regulations (Northern Ireland) 1991

Made	*16th April 1991*
Coming into operation . .	*16th May 1991*

The Department of Agriculture in exercise of the powers conferred on it by sections 1(1), 2(2), 6, 13(1) and 20(1) of the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962(**a**) and of every other power enabling it in that behalf, and with the concurrence of the Department of Health and Social Services(**b**) in so far as these Regulations relate to matters which may be dealt with by Regulations made under the Food (Northern Ireland) Order 1989(**c**), hereby makes the following Regulations:—

Citation and commencement

1. These Regulations may be cited as the Meat Shipping (Amendment) Regulations (Northern Ireland) 1991 and shall come into operation on 16th May 1991.

Amendment of the Meat Shipping Regulations (Northern Ireland) 1964

2. The Meat Shipping Regulations (Northern Ireland) 1964(**d**) shall be amended as follows:—

(*a*) in regulation 3 (interpretation)—

(i) after the definition of "Act" there shall be inserted the following definition—

" "ante-mortem health inspection" means an inspection of live animals in registered premises in accordance with the requirements of regulation 6(1) and Part I of the Third Schedule;";

(ii) after the definition of "Occupier" there shall be inserted the following definition—

(**a**) 1962 c. 13 (N.I.); section 1(1) was amended by sections 19 and 22 of and the Schedule to the Agriculture (Miscellaneous Provisions) Act (Northern Ireland) 1965 (1965 c. 3 (N.I.)), section 7 of the Agriculture (Miscellaneous Provisions) Act (Northern Ireland) 1970 (1970 c. 20 (N.I.)) and S.I. 1977/1245 (N.I. 12) Art. 15; section 6 was amended by section 6(1) of the Livestock Marketing Commission Act (Northern Ireland) 1967 (1967 c. 21 (N.I.)) and by section 7 of the Agriculture (Miscellaneous Provisions) Act (Northern Ireland) 1970

(**b**) *See* S.R. & O. (N.I.) 1964 No. 205

(**c**) S.I. 1989/846 (N.I. 6)

(**d**) S.R. & O. (N.I.) 1964 No. 41 as amended by S.R. 1976 No. 377

" "registered premises" has the meaning assigned to that expression by subsection (1) of section 3 of the Act;";

(iii) for the definition of "To Ship" there shall be substituted the following definition—

" "to ship" means to send meat out of Northern Ireland but does not include the sending of meat to another member state of the European Economic Community;";

(*b*) in regulations 4 and 5 after the words "meat shipping licence" there shall be inserted the words "authorising the sending of meat out of Northern Ireland other than to another member state of the European Economic Community";

(*c*) for regulation 6(1) there shall be substituted—

"6.—(1) Meat for shipping shall be from animals:—

(*a*) which have received an ante-mortem health inspection carried out by a veterinary inspector or an authorised meat detention officer in accordance with Part I of the Third Schedule;

(*b*) which have been slaughtered and handled in accordance with Part II of that Schedule; and

(*c*) which have received a post-mortem health inspection carried out by a veterinary inspector or an authorised meat detention officer under the supervision of a veterinary inspector in accordance with Parts III to IX of that Schedule.

(1A) In carrying out his duties under paragraph (1)(*a*) an authorised meat detention officer shall comply with any directions given to him by a veterinary inspector in relation thereto.

(1B) In determining whether he is satisfied that any carcase, part of a carcase or any offal or blood is fit for human consumption, a veterinary inspector or authorised meat detention officer shall have regard to the provisions of Part X of the Third Schedule.

(1C) Paragraph (1)(*c*) shall not apply in the case of bacon.";

(*d*) in regulation 7 for paragraph (1) there shall be substituted—

"7.—(1) Animals shall not be admitted to the slaughtering point until the ante-mortem health inspection has been completed.";

(*e*) for regulation 8 there shall be substituted—

"*Certificate of health inspection*

8. The certificate of health inspection to accompany consignments of meat shall be in accordance with the form prescribed in the Fourth Schedule.";

(*f*) after regulation 21(2) there shall be inserted the following paragraph—

"(3) The Department shall keep in respect of each registered premises a record of the results of—

(*a*) ante-mortem health inspections which show that any of the conditions referred to in paragraph 4(*a*) or (*b*) of the Third Schedule exist in the animals subjected to such inspections; and

(*b*) post-mortem health inspections (made in accordance with regulation 6(1) and the Third Schedule) of the carcases or offal of any animals in which any such conditions have been so shown to exist.'';

(*g*) in the First Schedule for the words ''to Great Britain, the Isle of Man and the Republic of Ireland'' there shall be substituted the words ''out of Northern Ireland other than to another member state of the European Economic Community.'';

(*h*) in the Second Schedule for the words ''to Great Britain, the Isle of Man and the Republic of Ireland'' there shall be substituted the words ''out of Northern Ireland other than to another member state of the European Economic Community'' and for the word ''veterinary'' there shall be substituted the word ''health'';

(*i*) for the Third Schedule there shall be substituted the following—

''THIRD SCHEDULE Regulation 6(1)

Slaughter, Hygiene and Inspection Code

PART I

ANTE-MORTEM HEALTH INSPECTION

REQUIREMENTS APPLICABLE IN REGISTERED PREMISES

1. Animals intended for slaughter shall undergo an ante-mortem health inspection within 24 hours of their arrival at the registered premises. The inspection shall be repeated immediately before slaughter if the animal has been kept in a lairage overnight and at any other time if required by a veterinary inspector or an authorised meat detention officer.

2. The ante-mortem health inspection shall be made under adequate natural or artificial lighting.

3. If an authorised meat detention officer in carrying out his duties under regulation 6(1)(*a*) considers that an animal shows an abnormality he shall require it to be taken to, and detained in, that part of the lairage provided for the isolation of animals which are diseased or injured or suspected of being diseased or injured and to be subjected to an ante-mortem health inspection there by a veterinary inspector. If, following such an inspection, the veterinary inspector does not pass the animal as fit for slaughter for human consumption he may require that it shall be slaughtered and dressed forthwith in accordance with regulation 14(2).

4. An ante-mortem health inspection carried out by a veterinary inspector in accordance with paragraph (3) shall determine—

(*a*) whether the animals are showing symptoms of a disease which can be transmitted through the meat to humans or animals or whether there are any indications that such a disease may occur;

(*b*) whether they are showing symptoms of a disease or disorder which would be likely to make that meat unfit for human consumption;

(*c*) whether they are injured, fatigued or stressed;

(*d*) whether there is any visible evidence that substances with pharmacological effects have been administered to them or that they have consumed any other substance which may make the meat unfit for human consumption.

5. Animals shall not be slaughtered for production of meat for human consumption if they—

(*a*) show any of the conditions mentioned in paragraph 4(*a*), (*b*) or (*d*);

(*b*) have not been rested for an adequate period of time, which for fatigued or stressed animals must not, unless a veterinary inspector shall determine otherwise, be less than 24 hours; or

(*c*) have been found to have any form of clinical tuberculosis.

PART II

SLAUGHTER PROCESSES

6. Slaughtering shall normally take place in accordance with a pre-arranged programme agreed by the Department except in cases of emergency or in special circumstances which have received the Department's written approval.

7. Notice of variations of the time of slaughtering within the agreed programme shall be given to the veterinary inspector at the premises not less than 24 hours in advance.

8. Animals brought into the slaughterhall shall be slaughtered without delay.

9. Bleeding shall be completed without delay and any blood which is not immediately swilled down a drain shall be collected in a clean receptacle provided for that purpose. If intended for human consumption it shall be so kept as to remain readily identifiable with the carcases from which it was collected until the carcases have been inspected in accordance with these Regulations.

10. The stomachs and intestines of slaughtered animals shall be removed from the slaughterhall unopened, and in such a manner that they do not come into contact with the floor of the slaughterhall, as soon as possible after they have been separated from the carcase and shall not be opened or cleaned in any part of the premises which contains blood intended for human consumption or any meat other than stomachs or intestines.

11. Slaughtered animals shall be dressed in the following manner—

(*a*) in the case of bovine animals and solipeds, by the removal of the tonsils, the hide or skin, the head, the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcase by their natural connections), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;

(*b*) in the case of swine, by the removal of the tonsils, the hair and bristles (where the bristles are removed by using a debristling agent the carcase must immediately afterwards be rinsed in water which is clean and wholesome) or the skin, the claws, the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcase by their natural connections), the genital organs, the urinary bladder, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;

(*c*) in the case of sheep and goats, by the removal of the tonsils, the skin (including that of the head), the head, the viscera (save that the lungs, the heart, the liver, the spleen, the mediastinum and the kidneys may remain attached to the carcase by their natural connections), the genital organs, the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals that have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty covering.

12. Evisceration shall be carried out immediately and completed not later than 45 minutes after stunning or in the case of ritual slaughter, not later than 30 minutes after bleeding or, in the case of any undressed and bled carcase brought into a slaughterhouse in accordance with regulation 15, without delay.

13. Subject to paragraph 16, the organs and viscera (other than the feet) of any animal shall be kept so as to remain readily identifiable with the carcase until that carcase has been inspected in accordance with these Regulations and any samples required for residue tests under the Animals and Fresh Meat (Examination for Residues) Regulations 1988(**a**) have been taken and the feet of any animal shall be kept available for inspection in the registered premises until a veterinary inspector or authorised meat detention officer authorises their removal.

14. Where back bleeding ensues upon the slaughter of an animal the pleura shall not be completely detached from the carcase until a veterinary inspector or authorised meat detention officer authorises the removal of the pleura.

(a) S.I. 1988/848

15. Slaughtered animals shall be dressed and treated in such a manner as not to prevent or hinder inspection in accordance with these Regulations and in particular no carcase shall be cut up and, no part other than the hide or skin of any slaughtered animal shall be removed from the registered premises until the inspection has been completed and any samples required for residue tests under the Animals and Fresh Meat (Examination for Residues) Regulations 1988 have been taken, and no action shall be taken which might alter or destroy any evidence of disease before inspection.

16. The following shall be discarded immediately after slaughter—

(*a*) in the case of sheep and goats, the head, including the tongue and brains, if it is not intended for human consumption;

(*b*) the penis, if a veterinary inspector or authorised meat detention officer is satisfied that it shows no pathological symptom or lesion.

17. Where the blood of several animals is collected in one receptacle the entire contents of that receptacle shall be regarded as unfit for human consumption if the meat of any of the animals from which the blood was collected is declared unfit for human consumption.

18. No implement shall be left in the meat.

PART III

POST-MORTEM HEALTH INSPECTION REQUIREMENTS — GENERAL INSTRUCTIONS

19. The carcase and offal and the blood of each slaughtered animal shall be inspected without delay. The veterinary inspector or authorised meat detention officer shall have regard to—

(*a*) the age and sex of the animal;

(*b*) the state of nutrition of the animal;

(*c*) any evidence of bruising or haemorrhage;

(*d*) any local or general oedema;

(*e*) the efficiency of bleeding;

(*f*) any swelling, deformity or other abnormality of bones, joints, musculature or umbilicus;

(*g*) any abnormality in consistency, colour, odour and, where appropriate, taste;

(*h*) the condition of the pleura and peritoneum;

(*i*) any other evidence of abnormality.

20. The inspection shall include—

(*a*) visual examination of the slaughtered animal and the organs belonging to it;

(*b*) palpation of the organs referred to in Parts IV, V, VI, VII and VIII and, where considered necessary by the veterinary inspector or authorised meat detention officer, the uterus;

(*c*) incisions of organs and lymph nodes as specified in Parts IV, V, VI, VII and VIII; and

(*d*) any additional incisions or examinations that a veterinary inspector or authorised meat detention officer considers necessary.

21. Where he considers it necessary the veterinary inspector or authorised meat detention officer shall arrange for laboratory investigations to be carried out.

PART IV

DETAILED INSTRUCTIONS — BOVINE ANIMALS OVER SIX WEEKS OLD

22. In the case of bovine animals over 6 weeks old the inspection shall include—

(*a*) visual examination of the head and throat; the submaxillary, retro-pharyngeal and parotid lymph nodes shall be incised and examined in detail; examination of the external (masseter) cheek muscles in which two deep incisions shall be made and the internal (pterygoid) cheek muscles in which at least one deep incision shall be made; all incisions shall be made parallel to the mandible from its upper muscular insertion; visual examination and palpation of the tongue, having been freed to permit a detailed visual examination of the mouth and the fauces;

(*b*) visual examination of the trachea, lungs and oesophagus; palpation of the lungs and oesophagus; the bronchial and mediastinal lymph nodes shall be incised and examined in detail; where the lungs are intended for human consumption the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;

(*c*) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;

(*d*) visual examination of the diaphragm;

(*e*) visual examination and palpation of the liver, the hepatic and pancreatic lymph nodes; the gastric surface of the liver and the base of the caudate lobe shall be incised to examine the bile ducts;

(*f*) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; the gastric and mesenteric lymph nodes shall be palpated and, where a veterinary inspector or authorised meat detention officer considers it necessary, incised and examined in detail;

(*g*) visual examination and palpation of the spleen;

(*h*) visual examination of the kidneys and, where a veterinary inspector or authorised meat detention officer considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;

(*i*) visual examination of the pleura and peritoneum;

(*j*) visual examination of the genital organs;

(*k*) visual examination and, where a veterinary inspector or authorised meat detention officer considers it necessary, palpation and incision of the udder of a cow and its lymph nodes; where the udder is intended for human consumption each half of it shall be opened by a long deep incision as far as the lactiferous sinuses and its lymph nodes shall be examined in detail; such incisions shall be carried out in such a way that they may not contaminate meat.

PART V

DETAILED INSTRUCTIONS — BOVINE ANIMALS UNDER SIX WEEKS OLD

23. In the case of bovine animals under 6 weeks old the inspection shall include—

(*a*) visual examination of the head and the throat; the retro-pharyngeal lymph nodes shall be incised and examined in detail; the mouth and fauces shall be examined and the tongue shall be palpated;

(*b*) visual examination of the lungs, trachea and oesophagus; palpation of the lungs; the bronchial and mediastinal lymph nodes shall be incised and examined in detail; where the lungs are intended for human consumption the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;

(*c*) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;

(*d*) visual examination of the diaphragm;

(*e*) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes and, where a veterinary inspector or authorised meat detention officer considers it necessary, incision of the liver and examination in detail of the hepatic lymph nodes;

(*f*) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; the gastric and mesenteric lymph nodes shall be palpated and, where a veterinary inspector or authorised meat detention officer considers it necessary, incised and examined in detail;

(*g*) visual examination and palpation of the spleen;

(*h*) visual examination of the kidneys and, where a veterinary inspector or authorised meat detention officer considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;

(*i*) visual examination of the pleura and peritoneum;

(*j*) visual examination and palpation of the umbilical region and the joints; and where a veterinary inspector or authorised meat detention officer considers it necessary, the umbilical region shall be incised, the joints opened and the synovial fluid examined.

PART VI

DETAILED INSTRUCTIONS — SWINE

24. In the case of swine the inspection shall include—

(*a*) visual examination of the head and the throat; the submaxillary lymph nodes shall be incised and examined in detail; visual examination of the mouth, fauces and tongue. The tonsils must be removed;

(*b*) visual examination of the trachea, lungs and oesophagus; palpation of the lungs and of the bronchial and mediastinal lymph nodes; where the lungs are intended for human consumption the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;

(*c*) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;

(*d*) visual examination of the diaphragm;

(*e*) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes;

(*f*) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; the gastric and mesenteric lymph nodes shall be palpated and, where a veterinary inspector or authorised meat detention officer considers it necessary, incised and examined in detail;

(*g*) visual examination and palpation of the spleen;

(*h*) visual examination of the kidneys and, where a veterinary inspector or authorised meat detention officer considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;

(*i*) visual examination of the pleura and peritoneum;

(*j*) visual examination of the genital organs;

(*k*) visual examination of the udder and supramammary lymph nodes; in the case of sows the supramammary lymph nodes shall be incised and examined in detail;

(*l*) visual inspection and palpation of the umbilical region and joints of young animals; where a veterinary inspector or authorised meat detention officer considers it necessary, the umbilical region shall be incised and the joints shall be opened.

25. An investigation for cysticercus cellulosae shall be carried out which shall include examination of the directly visible muscular surfaces, in particular at the level of the thigh muscles, the pillars of the diaphragm, the intercostal muscles, the heart, the tongue and the larynx; where a veterinary inspector or authorised meat detention officer considers it necessary, the abdominal wall and the psoas muscles shall be freed from fatty tissue.

26. If an abscess is found in the carcase or in any organ of any swine, or if a veterinary officer or authorised meat detention officer has reason to suspect the presence of any such abscess, he shall require the carcase to be split through the spinal column if it has not already been so split and shall examine in detail such of the following lymph nodes as he has not already so examined: superficial inguinal, supramammary, cervical prepectoral, prescapular, presternal, sublumbar, iliac, precrural and, if he considers it necessary, the popliteal.

PART VII

DETAILED INSTRUCTIONS — SHEEP AND GOATS

27. In the case of sheep and goats the inspection shall include—

(*a*) unless the head, including the tongue and brains, is to be excluded from human consumption, visual examination of the head after flaying and, where a veterinary inspector or authorised meat detention officer considers it necessary, examination of the throat, mouth , tongue, retro-pharyngeal and parotid lymph nodes;

(*b*) visual examination of the trachea, lungs and oesophagus; palpation of the lungs and of the bronchial and mediastinal lymph nodes; where a veterinary inspector or authorised meat detention officer considers it necessary, incision of the lungs and examination in detail of the bronchial and mediastinal lymph nodes;

(*c*) visual examination of the pericardium and the heart and, where a veterinary inspector or authorised meat detention officer considers it necessary, incision of the heart;

(*d*) visual examination of the diaphragm;

(*e*) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes; the gastric surface of the liver shall be incised to examine the bile ducts;

(*f*) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes;

(*g*) visual examination and palpation of the spleen;

(*h*) visual examination of the kidneys and, where a veterinary inspector or authorised meat detention officer considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;

(*i*) visual examination of the pleura and peritoneum;

(*j*) visual examination of the genital organs;

(*k*) visual examination of the udder and its lymph nodes;

(*l*) visual examination and palpation of the umbilical region and joints of young animals; where a veterinary inspector or authorised meat detention officer considers it necessary, the umbilical region shall be incised and the joints shall be opened.

28. Where a veterinary inspector or authorised meat detention officer has reason to suspect that a suppurative condition exists in the carcase of any sheep or lamb he shall—

(*a*) examine by palpation as well as by observation such of the lymph nodes as are readily accessible; and

(*b*) in the case of sheep, examine in detail such of the following lymph nodes as he has not already so examined; prescapular, superficial inguinal, precrural; and, in the case of a lamb, examine in detail such lymph nodes if he has found evidence of disease in the course of visual examination or palpation.

PART VIII

DETAILED INSTRUCTIONS — SOLIPEDS

29. In the case of solipeds the inspection shall include—

(*a*) visual examination of the head and, after freeing the tongue, the throat; the submaxillary, retro-pharyngeal and parotid lymph nodes shall be palpated and, where considered necessary by a veterinary inspector or authorised meat detention officer, incised; visual examination and palpation of the tongue, having been freed to permit a detailed examination of the mouth and the fauces; the tonsils shall be examined;

(*b*) visual examination of the trachea, lungs and oesophagus; palpation of the lungs, the bronchial and mediastinal lymph nodes and, where a veterinary inspector or authorised meat detention officer considers it necessary, the lymph nodes shall be incised and examined in detail; where the lungs are intended for human consumption the trachea and the main branches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third at right angles to their main axes;

(*c*) visual examination of the pericardium and the heart; the latter shall be incised lengthwise so as to open the ventricles and to cut through the intraventricular septum;

(*d*) visual examination of the diaphragm;

(*e*) visual examination and palpation of the liver and the hepatic lymph nodes; visual examination of the pancreatic lymph nodes; where a veterinary inspector or authorised meat detention officer considers it necessary, incision of the liver and the hepatic and pancreatic lymph nodes;

(*f*) visual examination of the alimentary tract, the mesentery, the gastric and mesenteric lymph nodes; where a veterinary inspector or authorised meat detention officer considers it necessary, the gastric and mesenteric lymph nodes shall be incised and examined in detail;

(*g*) visual examination and palpation of the spleen;

(*h*) visual examination and palpation of the kidneys; where a veterinary inspector or authorised meat detention officer considers it necessary, incision of the kidneys and examination in detail of the renal lymph nodes;

(*i*) visual examination of the pleura and peritoneum;

(*j*) visual examination of the genital organs of stallions and mares;

(*k*) visual examination of the udder and the supramammary lymph nodes; where a veterinary inspector or authorised meat detention officer considers it necessary, the supramammary lymph nodes shall be incised and examined in detail;

(*l*) visual examination and palpation of the umbilical region and joints of young animals; where a veterinary inspector or authorised meat detention officer considers it necessary, the umbilical region shall be incised and the joints shall be opened;

(*m*) for all grey or white horses, an examination for melanosis and melanomata; the attachment of one shoulder shall be loosened to allow examination of the muscles and the prescapular lymph node, and the kidneys shall be examined after splitting by a longitudinal incision which exposes both cortex and medulla.

30. An investigation for glanders shall be carried out by means of an examination of mucous membranes of the trachea, larynx, nasal cavities, sinuses and their ramifications, after splitting the head in the median plane and excision of the nasal septum.

PART IX

ADDITIONAL INSTRUCTIONS WHERE TUBERCULOSIS IS SUSPECTED

31. Where a veterinary inspector or authorised meat detention officer has reason to suspect that any part of the carcase or offal of any animal is infected with tuberculosis, he shall, in addition to carrying out the provisions of the preceding Parts of this Schedule—

(*a*) in the case of any carcase, require the carcase to be split, examine the vertebrae, ribs, sternum, spinal cord and, if he considers it

necessary, the brain, and if a lesion of a kidney is visible or suspected, incise the kidney;

(*b*) in the case of the carcase of any bovine animal or soliped, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Part IV, V or VIII of this Schedule), namely, the superficial inguinal, prepectoral, presternal, suprasternal, xiphoid, subdorsal, intercostal, prescapular, iliac, sublumbar, ischiatic, precrural and popliteal, those lymph nodes which are least likely to show infection being examined first;

(*c*) in the case of the carcase of any swine, examine in detail the following lymph nodes (being lymph nodes not already examined by him in accordance with the provisions of Part VI of this Schedule), namely, the superficial inguinal, cervical, prepectoral, prescapular, subdorsal, sublumbar, iliac, precrural and, if he considers it necessary, the popliteal.

PART X

INDICATIONS OF UNFITNESS FOR HUMAN CONSUMPTION

32.—(1) If upon inspection of any carcase a veterinary inspector or authorised meat detention officer is satisfied that the animal was suffering from any of the following diseases or conditions, he shall regard the whole carcase and all the offal and blood removed or collected therefrom as being unfit for human consumption—

Actinobacillosis (generalised) or actinomycosis (generalised)
Anaemia (advanced)
Anthrax
Blackleg
Bruising (extensive and severe)
Caseous lymphadenitis with emaciation
Caseous lymphadenitis (generalised)
Cysticercus bovis (generalised)
Cysticercus cellulosae
Cysticercus ovis (generalised)
Decomposition (generalised)
Emaciation (pathological)
Fever
Foot and mouth disease
Glanders
Jaundice
Malignant catarrhal fever
Mastitis (acute septic)
Melanosis (generalised)
Metritis (acute septic)
Abnormal odour associated with disease or other conditions prejudicial to health
Oedema (generalised)

Pericarditis (acute septic)
Peritonitis (acute diffuse septic)
Pleurisy (acute diffuse septic)
Pneumonia (acute septic)
Pyaemia (including joint-ill)
Sarcocysts (generalised)
Septicaemia or toxaemia
Swine erysipelas (acute)
Swine fever
Tetanus
Trichinosis
Tuberculosis (generalised)
Tuberculosis with emaciation
Tumours

(*a*) malignant with secondary growths

(*b*) multiple

Uraemia.

(2) The veterinary inspector or authorised meat detention officer shall regard as unfit for human consumption any stillborn or unborn carcase and any immature carcase which is oedematous or in poor physical condition, together with any offal or blood removed or collected therefrom.

33. The veterinary inspector or authorised meat detention officer shall regard the blood of any animal as unfit for human consumption if he is satisfied—

(*a*) that the animal was affected with any infectious condition; or

(*b*) that the blood is contaminated by stomach contents or other extraneous matter.

34. The veterinary inspector or authorised meat detention officer shall in determining for the purposes of this Schedule whether tuberculosis is generalised take into account the sum of the evidence of disease and the character of the lesions throughout the carcase and, in particular, shall regard evidence of any of the following conditions as evidence of generalised tuberculosis—

(*a*) miliary tuberculosis of both lungs with evidence of tuberculosis elsewhere;

(*b*) multiple and actively progressive lesions of tuberculosis;

(*c*) widespread tuberculous infection of the lymphatic glands of the carcase;

(*d*) diffuse acute lesions of tuberculosis of both the pleura and peritoneum associated with an enlarged or tuberculous lymphatic gland of the carcase;

(*e*) active or recent lesions present in the substance of any two of the following: spleen, kidney, udder, uterus, ovary, testicle, brain and spinal cord or the membranes, in addition to tuberculous lesions in the respiratory and digestive tracts;

(*f*) in the case of a calf, congenital tuberculosis.

35.—(1) Where the veterinary inspector or authorised meat detention officer is satisfied that a carcase or offal is affected with tuberculosis other than generalised tuberculosis or tuberculosis with emaciation, he shall regard the following parts of the carcase and offal as unfit for human consumption—

(*a*) any part of the carcase infected with localised tuberculosis and any other part contiguous thereto;

(*b*) the head including the tongue, when tuberculosis exists in any lymphatic gland associated with the head or tongue:

Provided that, where in a particular gland or glands the lesion is small and inactive and the gland is not enlarged, the inspector may at his discretion regard the head or tongue, or both, as fit for human consumption after the removal of the affected gland or glands and the surrounding tissue;

(*c*) any organ or viscera when tuberculosis exists in the substance, or on the surface thereof, or in any lymphatic gland associated therewith.

(2) The veterinary inspector or authorised meat detention officer shall regard any part of a carcase and any offal or blood contaminated with tuberculosis material as unfit for human consumption.

36. The veterinary inspector or authorised meat detention officer shall regard either of the following conditions as evidence of generalised caseous lymphadenitis for the purposes of this Schedule—

(*a*) multiple, acute and actively progressive lesions of caseous lymphadenitis;

(*b*) multiple lesions of caseous lymphadenitis which are inactive but widespread.

37. Where the veterinary inspector or authorised meat detention officer is satisfied that a carcase or offal is affected with caseous lymphadenitis or any other suppurative condition and that the said condition is not generalised nor associated with emaciation, he shall regard the following parts of the carcase and offal as unfit for human consumption—

(*a*) any organ and its associated lymphatic gland, when the aforesaid condition exists on the surface or in the substance of that organ or gland;

(*b*) in any case to which sub-paragraph (*a*) of this paragraph does not apply, the lesion and such of the surrounding parts as the veterinary inspector or authorised meat detention officer may think proper having regard to the age and degree of activity of the lesion. For the purposes of this sub-paragraph, an old lesion which is firmly encapsulated may be regarded as inactive.

38. Where the veterinary inspector or authorised meat detention officer is satisfied that any part of a carcase or any offal is affected with a localised infestation or cysticercus bovis, he shall regard the following parts of the carcase and offal as unfit for human consumption—

(*a*) the part of the carcase or offal so infested;

(*b*) the remainder of the carcase and offal unless he is satisfied that they have been kept in cold storage at a temperature not exceeding 20°F. (–7°C.) for a period of not less than 3 weeks or at a temperature not exceeding 14°F. (–10°C.) for a period of not less than 2 weeks.

39. Where the veterinary inspector or authorised meat detention officer is satisfied that the whole or any part of a carcase or any offal is affected by any disease or condition other than one mentioned in the foregoing paragraphs of this Part, he shall regard as unfit for human consumption the whole carcase and the offal or such lesser part thereof as he may think appropriate to the circumstances of the case.

40. Where the veterinary inspector or authorised meat detention officer is satisfied that a part of a carcase or any offal is affected by a slight localised infestation by a parasite not transmissible to man, he may at his discretion regard as unfit for human consumption the part of the carcase or offal so affected together with the tissue immediately surrounding it.";

(*j*) for the Fourth Schedule there shall be substituted the following—

"FOURTH SCHEDULE Regulation 8

DEPARTMENT OF AGRICULTURE FOR NORTHERN IRELAND

Serial No. .....

Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962

Certificate of Health Inspection

I. Identification of meat
Meat of ..... (animal species)
Nature of cuts .....
Number of cuts or packages .....
Month(s) and Year(s) when frozen .....
Net weight ..... (kgs)

II. Origin of meat
Address(es) and veterinary approval number(s) of registered premises
.....

III. Destination of meat

The meat will be sent from .....
(place of loading)

to .....
(place of destination)

by the following means of transport .....

container seal numbers .....

Name and address of consignor .....

.....

Name and address of consignee .....

.....

Done at ..... on .....

IV. Health attestation

I hereby certify that the meat described above has been inspected and passed as fit for human consumption.

Official Inspection Stamp.

..... MRCVS
Signature of the Veterinary Inspector."

Sealed with the Official Seal of the Department of Agriculture on 16th April 1991.

(L.S.) *D. A. J. Hirrell*
Assistant Secretary

The Department of Health and Social Services hereby concurs with these Regulations in so far as they relate to matters which may be dealt with by Regulations made under the Food (Northern Ireland) Order 1989.

Sealed with the Official Seal of the Department of Health and Social Services on 16th April 1991.

(L.S.) *J. Scott*
Assistant Secretary

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These Regulations amend the Meat Shipping Regulations (Northern Ireland) 1964. They—

(*a*) vary the scope of those Regulations so that they apply to all meat sent out of Northern Ireland other than to another member state of the European Economic Community (regulation 2(*a*), (*b*), (*g*) and (*h*));

(*b*) provide that meat within the scope of the Regulations shall be from animals which have received an ante-mortem health inspection in accordance with prescribed requirements (regulation 2(*c*) and (i));

(*c*) prescribe requirements for post-mortem health inspections (regulation 2(*c*) and (*i*));

(*d*) extend the requirements for the slaughtering and handling of animals (regulation 2(*c*) and (*i*));

(*e*) require the Department of Agriculture to keep records of ante and post-mortem health inspections which show that any specified conditions exist in any of the animals subjected to such inspections (regulation 2(*f*));

(*f*) prescribe a new certificate of veterinary inspection (regulation 2(*e*) and (*j*)).

In so far as they apply to fresh meat for the Great Britain market paragraphs (*c*), (*f*) and (*i*) of regulation 2, among other things, implement in part the provisions of Council Directive 88/409/EEC (OJ No. L194, 22.7.88, p. 28) in so far as it lays down health rules applying to meat intended for the domestic market by requiring all fresh meat produced in a Member State for that market to be inspected in accordance with certain inspection rules laid down in Council Directive 64/433/EEC (OJ No. L121, 29.7.64; OJ/SE 1963-64, p. 185), as amended, on health problems affecting intra-Community trade in fresh meat.

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These Orders have been exempted from printing by the Statutory Rules (Northern Ireland) Order 1979. Summaries are given in the List of Statutory Rules of a Local Character under the heading ROADS.