EXPLANATORY NOTE

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

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

1963. No. 52 [C]

FOOD AND DRUGS

Food Hygiene

Meat—Staining and Sterilization

REGULATIONS, DATED 19TH MARCH, 1963, MADE BY THE MINISTRY OF HEALTH AND LOCAL GOVERNMENT UNDER SECTIONS 13 AND 68 OF THE FOOD AND DRUGS ACT (NORTHERN IRELAND) 1958.

The Ministry of Health and Local Government, in exercise of the powers conferred upon it by Sections 13 and 68 of the Food and Drugs Act (Northern Ireland) 1958(a), having consulted with such organisations as appear to it to be representative of interests affected by these regulations, hereby makes the following regulations:—

Citation and commencement

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

PART I

Interpretation

2. In these regulations—

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

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

"carcase" includes part of a carcase;

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

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

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

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

(a) 1958. c. 27.

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

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

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

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

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

and "sell by retail" shall be construed accordingly;

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

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

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

Savings

3. Nothing in these regulations shall—

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

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

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

PART II

Treatment of meat unfit for, or not intended for, human consumption

4. Subject to the provisions of these regulations, the occupier of a slaughterhouse shall not cause or permit to be removed from the slaughterhouse any meat which is unfit for human consumption, and no person shall so remove any such meat, unless it has first been sterilized:

Provided that it shall be a defence in any proceedings for any contravention of this regulation for the defendant to prove that he did not know, and could not with reasonable diligence have ascertained, that the meat was unfit for human consumption.

5. Subject to the provisions of these regulations, the occupier of a knackery shall not cause or permit to be removed from the knackery any meat, and no person shall so remove any meat, unless it has first been stained or sterilized.

6. Nothing in Regulations 4 and 5 shall apply to the removal from any slaughterhouse or knackery of any meat—

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

(*b*) to any manufacturing chemist for the manufacture by him of pharmaceutical products, to any processor for sterilization by him, to any person for storage, treatment or processing for or on behalf of any processor or to any zoological garden, menagerie, mink farm or trout farm if the meat is so removed in a closed and locked container or vehicle bearing a notice of adequate size and conspicuously visible stating distinctly and legibly that the meat is not for human consumption.

7.—(1) Subject to the provisions of these regulations no person shall have in his possession for the purpose of sale or preparation for sale

(*a*) any butchers' meat or any imported meat which is unfit for human consumption unless it is sterilized;

(*b*) any knacker meat unless it is stained or sterilized:

Provided that it shall be a defence in any proceedings for any contravention of this regulation for the defendant to prove either—

(i) that he did not know and could not with reasonable diligence have ascertained, that the meat was unfit for human consumption or, as the case may be, was knacker meat; or

(ii) that, believing or having reasonable cause to believe that the meat was unfit for human consumption or that it was knacker meat, he had made arrangements for it to be sterilized or, as the case may be, stained or sterilized without any unnecessary delay.

(2) Nothing in this regulation shall apply as respects—

(*a*) any meat in any slaughterhouse or knackery;

(*b*) any meat on the premises of any processor for sterilization by him there;

(*c*) any meat in the possession of any person while in the course of delivery from a slaughterhouse or knackery or, being imported meat, from its port of entry to any hospital, medical or veterinary school or similar institution for instructional or diagnostic purposes;

(*d*) any meat in the possession of any person while in course of delivery from a slaughterhouse or knackery or, being imported meat, from its port of entry to any processor for sterilization by him, to any person for storage, preparation or processing for or on behalf of any processor or to any manufacturing chemist for the manufacture by him of pharma-

ceutical products, to any zoological garden, menagerie, mink farm or trout farm if in the course of every such delivery the meat is contained in a vehicle or container which is kept closed and locked at all times except when necessary for the loading or unloading of the contents or their examination by an authorised officer and which bears a notice of adequate size and conspicuously visible stating distinctly and legibly that the meat is not for human consumption;

(*e*) any meat in the possession of any person who has received it from a slaughterhouse or knackery or, being imported meat, from its port of entry for storage, preparation or processing by him for or on behalf of a processor if that person's arrangements are suitable and sufficient for ensuring that the meat is kept segregated from other meat and he does not part with possession of the meat otherwise than on its destruction or its delivery or consignment to the processor in a vehicle or container which is kept closed and locked at all times except when necessary for the loading or unloading of the contents or their examination by an authorised officer and which bears a notice of adequate size and conspicuously visible stating distinctly and legibly that the meat is not for human consumption;

(*f*) any meat delivered or consigned to a processor in accordance with sub-paragraph (*e*) above and in transit to the processor's premises in a vehicle or container as aforesaid.

8. The provisions of regulation 4 shall not apply to meat which is, by arrangement with an authorised officer, removed for destruction from a slaughterhouse with sterilization facilities, or to meat so removed for sterilization or destruction from a slaughterhouse without sterilization facilities.

PART III

Sales

9. No person shall sell, or offer or expose for sale, by retail—

(*a*) any butchers' meat or any imported meat which is unfit for human consumption unless it is sterilized;

(*b*) any knacker meat unless it is stained or sterilized:

Provided that it shall be a defence in any proceedings for a contravention of this regulation for the defendant to prove that he did not know, and could not with reasonable diligence have ascertained, that the meat was unfit for human consumption or, as the case may be, was knacker meat.

PART IV

Enforcement and penalties

10.—(1) An authorised officer may at all reasonable times examine any meat not intended for human consumption which has been sold, or is offered or exposed for sale or is in the possession of, or has been deposited with or consigned to, any person for the purpose of sale or preparation for sale; and if it appears to him that the meat, being meat to which the requirements of Part II or III apply, and is required to be but has not been stained or sterilized in accordance with those requirements, he may seize it and remove it in order to have it dealt with by a justice of the peace.

(2) An officer who seizes any meat under paragraph (1) shall inform the person in whose possession the meat was found of his intention to have it dealt with by a justice of the peace, and any person who under Part II or III might be liable to a prosecution in respect of the meat shall, if he attends before the justice of the peace, be entitled to be heard and to call witnesses.

(3) If it appears to a justice of the peace that any meat brought before him, whether seized under the provisions of this regulation or not, is meat to which the requirements of Part II or III of these regulations apply and is required to be but has not been treated in accordance with those requirements, he shall condemn it and order it to be destroyed or to be so treated.

(4) If a justice of the peace refuses to condemn any meat seized under this regulation by an authorised officer, the health authority shall compensate the owner of the meat for any depreciation in its value resulting from its seizure and removal.

Examination of meat in transit

11. Subject to the provisions of this regulation, if an authorised officer has reason to suspect that any vehicle or container contains any meat to which the requirements of Part II or III apply, and is intended for sale or is in the course of delivery after sale, he may examine the contents of the vehicle or container and for that purpose may, if necessary, detain the vehicle or container; and if the officer finds any meat, being meat to which the requirements of Part II or III apply, which is required to be but has not been treated in accordance with those requirements he may deal with it as meat falling within paragraph (1) of regulation 10 and paragraphs (2) to (4) of that regulation shall apply accordingly.

Penalties

12. If any person contravenes any of the foregoing provisions he shall be guilty of an offence and shall be liable on summary conviction—

(*a*) to a fine not exceeding one hundred pounds or to imprisonment for a term not exceeding three months, or to both such fine and such imprisonment; and

(*b*) in the case of a continuing offence, to a further fine not exceeding five pounds for each day during which the offence continues after conviction.

Sealed with the Official Seal of the Ministry of Health and Local Government for Northern Ireland this 19th day of March, nineteen hundred and sixty-three.

(L.S.) *Wm. J. Morgan,*
Minister of Health and Local Government.

EXPLANATORY NOTE

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

These regulations require all butchers' meat and imported meat which is unfit for human consumption to be sterilized, and all knacker meat to be stained or sterilized, before entering the chain of distribution. Provision is made whereby manufacturing chemists, zoos, menageries, mink farms, trout farms and processors may obtain such meat unstained and unsterilized if it is transported in locked containers or vehicles. Supplies of meat to hospitals, medical or veterinary schools or similar institutions for instructional or diagnostic purposes are unaffected by the regulations. The different categories of meat are defined in Regulation 2.

The regulations, except in relation to knacker meat and knackeries, will come into operation on 1st July, 1963. The regulations on knacker meat and knackeries will come into operation on 1st December, 1963.