1991 No. 158

FOOD

Slaughterhouses (Hygiene) (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 by Articles 15(1), (2)(*b*), (*c*), (*d*), (*f*), (*g*), (*h*) and (*i*) and (4) and 72(4) of the Food (Northern Ireland) Order 1989(**a**) and now vested in it(**b**) and of every other power enabling it in that behalf, and after consultation, in accordance with Article 72(2) of that Order, with such organisations that appear to it to be representative of interests substantially affected by the Regulations, hereby makes the following Regulations:

Citation and commencement

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

Amendments

2. The Slaughterhouses (Hygiene) Regulations (Northern Ireland) 1963(**c**) shall be amended as follows—

(*a*) in regulation 2 for the definition of ''authorised officer'' there shall be substituted the following definition—

'' ''authorised officer'' means a person mentioned in paragraph (*a*) or (*b*) of the definition of ''authorised officer'' in regulation 2 of the Meat Inspection Regulations (Northern Ireland) 1984(**d**);'';

(*b*) for regulations 15 and 16 there shall be substituted the following regulation—

''15. The occupier of every slaughterhouse other than a slaughterhouse registered under the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962(**e**) shall ensure that—

(*a*) animals brought into the slaughterhall are slaughtered without delay;

(**a**) S.I. 1989/846 (N.I. 6)
(**b**) S.R. 1990 No. 394
(**c**) S.R. & O. (N.I.) 1963 No. 162
(**d**) S.R. 1984 No. 402 as amended by S.R. 1988 No. 60 and S.R. 1991 No. 5
(**e**) 1962 c. 13 (N.I.)

(*b*) bleeding is completed without delay and any blood which is not immediately swilled down a drain is collected in a clean receptacle provided for that purpose and, if intended for human consumption, is so kept as to remain readily identifiable with the carcases from which it was collected until the carcases have been inspected in accordance with regulation 7(1) of, and Schedule 1 to, the Meat Inspection Regulations (Northern Ireland) 1984;

(*c*) subject to the provisions of the Meat Inspection Regulations (Northern Ireland) 1984, the stomachs and intestines of slaughtered animals are 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 that they are not opened or cleaned in any part of the premises which contains blood intended for human consumption or any meat other than stomachs or intestines;

(*d*) slaughtered animals are dressed in the following manner—

(i) 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 a carcase by their natural connections), the genital organs (subject to regulation 9(3) of the Meat Inspection Regulations (Northern Ireland) 1984), the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals which have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;

(ii) 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 (subject to regulation 9(3) of the Meat Inspection Regulations (Northern Ireland) 1984), the urinary bladder, and, in the case of lactating animals, animals which have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty and perirenal coverings;

(iii) in the case of sheep and goats, by the removal of the tonsils, the skin (including that of the head except where the head is to be discarded pursuant to regulation 9(3) of the Meat Inspection Regulations (Northern Ireland) 1984), 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 (subject to regulation 9(3) of the Meat Inspection Regulations (Northern Ireland) 1984), the urinary bladder, the feet up to the carpal and tarsal joints, and, in the case of lactating animals, animals which have given birth or are in advanced pregnancy, the udder and by the removal of the kidneys from their fatty covering;

(*e*) evisceration is 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 5(4), without delay;

(*f*) subject to regulation 9(3) of the Meat Inspection Regulations (Northern Ireland) 1984, the organs and viscera (other than the feet) of any animal are so kept as to remain readily identifiable with the carcase until that carcase has been inspected in accordance with regulation 7(1) of, and Schedule 1 to, the Meat Inspection Regulations (Northern Ireland) 1984 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 are kept available for inspection in the slaughterhouse until an authorised officer authorises their removal;

(*g*) where back bleeding ensues upon the slaughter of an animal the pleura are not completely detached from the carcase until an authorised officer authorises the removal of the pleura;

(*h*) slaughtered animals are dressed and treated in such a manner as not to prevent or hinder inspection in accordance with regulation 7(1) of, and Schedule 1 to, the Meat Inspection Regulations (Northern Ireland) 1984 and in particular no carcase is cut up and, subject to regulation 9(3) of the Meat Inspection Regulations (Northern Ireland) 1984, no part other than the hide or skin of any slaughtered animal is removed from the slaughterhouse 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 is taken which might alter or destroy any evidence of disease before inspection;

(*i*) where the blood of several animals is collected in one receptacle the entire contents of that receptacle are regarded as unfit for human consumption if the meat of any of the

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(**a**) S.I. 1988/848

animals from which the blood was collected is declared unfit for human consumption; and

(*j*) no implement is left in the meat.''.

3. The Meat Inspection Regulations (Northern Ireland) 1984 shall be amended as follows—

(*a*) regulation 6 (dressing of carcases) shall be omitted; and

(*b*) in regulation 15(*a*) (responsibility for securing compliance with certain provisions of the regulations) the number ''6'' shall be omitted.

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

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

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These Regulations amend the Slaughterhouses (Hygiene) Regulations (Northern Ireland) 1963 by requiring the occupier of a slaughterhouse, other than a slaughterhouse registered under the Agricultural Produce (Meat Regulation and Pig Industry) Act (Northern Ireland) 1962, to comply with certain specified practices relating to the slaughter of animals and the dressing of carcases similar to those which already apply in the case of EEC registered premises within the meaning of Section 3(1A) of that Act. They also update the definition of authorised officer in regulation 2 of the 1963 Regulations.

Provisions relating to the dressing of carcases contained in the Meat Inspection Regulations (Northern Ireland) 1984 are revoked (regulation 6).