EXPLANATORY NOTE

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

These amending regulations provide for the sale and importation of apples, pears, pineapples, peaches and melons, and articles of food containing any such fruit which contain ortho-phenylphenol within prescribed limits.

FOOD HYGIENE

1958 No. 2168

The Slaughterhouses (Hygiene) Regulations, 1958

Made - - - -	*17th December,* 1958
Laid before Parliament	*23rd December,* 1958
Coming into Operation	*1st January,* 1959

The Minister of Agriculture, Fisheries and Food and the Minister of Health acting jointly, in exercise of the powers conferred on them by sections 13 and 123 of the Food and Drugs Act, 1955(a), and section 9 of the Slaughterhouses Act, 1958(b), and of all other powers them enabling in that behalf, after consultation with such organisations as appear to them to be representative of interests substantially affected by the regulations and after reference to the Food Hygiene Advisory Council pursuant to section 82 of the Food and Drugs Act, 1955, hereby make the following regulations:—

PART I

PRELIMINARY

Citation and Commencement

1. These regulations may be cited as the Slaughterhouses (Hygiene) Regulations, 1958; and shall come into operation on the 1st day of January, 1959, provided that Parts II and III hereof, paragraph (1) of regulation 19, sub-paragraph (*f*) of regulation 25 and regulation 32 shall come into operation as respects existing slaughterhouses on such days and in such areas as the Minister may appoint by order made by statutory instrument under these regulations.

Interpretation

2.—(1) In these regulations, unless the context otherwise requires:

"the Minister" means the Minister of Agriculture, Fisheries and Food;

"authorised officer" means an officer of a local authority duly authorised by them or deemed to be authorised under the Food and Drugs Act, 1955, to act in relation to the examination and seizure of meat;

"animals" means cattle, swine, sheep, horses and goats;

"carcases" includes parts of carcases;

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

"existing slaughterhouse" means any slaughterhouse, the whole or part whereof was in use as a public or port slaughterhouse or was the subject of a slaughterhouse licence at some time during the period from 1st January, 1958, to 31st December, 1958, inclusive, so long as that slaughterhouse or any part thereof continues (with or without change of occupier) to be so in use or to be the subject of such a licence without any interval of more than twelve consecutive months at any time since 31st December, 1957;

(a) 4 & 5 Eliz. 2. c. 16. (b) 6 & 7 Eliz. 2. c. 70.

" lairage " means that part of a slaughterhouse used for the confinement of animals awaiting slaughter there ;

" local authority " means—

(*a*) as respects the City of London, the Common Council, and as respects a metropolitan borough the council thereof ;

(*b*) as respects any other borough or any urban or rural district, the council of the borough or district ;

" meat " means the flesh of animals, including fat and offal but excluding meat in hermetically sealed containers ;

" occupier " means—

(*a*) in relation to a slaughterhouse provided by a local authority, that local authority ;

(*b*) in relation to a port slaughterhouse, the occupier thereof ;

(*c*) in relation to any other slaughterhouse, the person licensed in respect thereof under Part IV of the Food and Drugs Act, 1955 ;

" offal " except where otherwise stated includes stomachs and intestines ;

" port slaughterhouse " means a slaughterhouse forming part of an imported animals' wharf or landing place approved by the Minister under the Diseases of Animals Act, 1950(**a**), for the purpose of the landing of imported animals ;

" slaughterhall " means that part of the slaughterhouse in which animals are slaughtered or carcases are dressed ;

" slaughterhouse " means a place for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connexion 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 ; but does not include any place available in connexion with a slaughterhouse and used solely for the manufacture of bacon and ham, sausages, meat pies, or other manufactured meat products, or for the storage of meat used in such manufacture ;

" slaughterhouse licence " means a licence under Part IV of the Food and Drugs Act, 1955, authorising the occupier of any premises to keep them as a slaughterhouse.

(2) The Interpretation Act, 1889(**b**), shall apply for the interpretation of these regulations as it applies for the interpretation of an Act of Parliament.

PART II

CONSTRUCTION OF SLAUGHTERHOUSES

Lay-out of slaughterhouse

3. The slaughterhouse shall be arranged so as—

(*a*) to provide adequate space and facilities for the efficient performance of meat inspection ; and

(*b*) to permit the functioning of all operations under hygienic conditions.

Arrangement of lairage

4. The arrangement of the lairage shall be such that animals diseased or suspected of being diseased may be kept apart from other animals.

(a) 14 Geo. 6. c. 36. (b) 52 & 53 Vict. c. 63.

Accommodation

5. Every slaughterhouse shall contain—

(*a*) suitable and sufficient space for the hanging of meat so as to allow air to circulate freely at all times between the carcases ;

(*b*) suitable and sufficient space apart from the slaughterhall and hanging space for the emptying and cleaning of stomachs and intestines ;

(*c*) suitable and sufficient facilities for the isolation of meat requiring further examination by the meat inspector ;

(*d*) suitable and sufficient accommodation for the retention, locked away from all other meat, of all meat rejected as being unfit for human consumption ;

(*e*) suitable and sufficient accommodation, not being any part of the premises containing meat, where persons working in the slaughterhouse may change their clothes.

Lighting and ventilation

6.—(1) Every slaughterhouse shall, where reasonably practicable, be so constructed that meat inspection may be carried out by daylight.

(2) Every slaughterhouse shall be provided with well distributed artificial light of an overall intensity of not less than 20 foot-candles throughout the slaughterhall and workrooms, provided that, at places where meat inspection is carried out, the overall intensity of artificial light shall not be less than 50 foot-candles.

7. Every slaughterhouse shall be provided with suitable and sufficient means of ventilation to the external air, except in the case of a humidity-controlled or temperature-controlled chamber.

Cleanliness and repair

8. The rooms used for the preparation and storage of meat shall be constructed so as to prevent, as far as is reasonably practicable, any risk of infestation by rats, mice and insects and the entry of birds.

9. The interior wall surfaces of any room provided for the purposes of regulation 5 (*d*) and all workrooms, hanging rooms and slaughterhalls shall be faced with smooth hard impervious material up to a height of not less than 6 feet from the floor ; except that where carcases might come into contact with the wall at a level higher than 6 feet from the floor the facing shall be continued up to such higher level.

10. All ceilings and, where there are no ceilings, the interior surfaces of roofs and all interior surfaces not included in regulation 9 shall be so constructed and finished as to minimise condensation, mould development, flaking and the lodgment of dirt.

11. All floors in lairages, slaughterhalls, workrooms, hanging rooms and any rooms provided for the purpose of regulation 5 (*d*) shall be of impervious non-slip material, constructed so as to enable them to be thoroughly cleaned ; and floors in slaughterhalls and workrooms shall be laid so as to have a fall of not less than two inches in every ten feet.

12. Every slaughterhouse shall be so constructed and maintained as to prevent the deposit, flow or seepage of solids or liquids on to adjacent property.

Drains

13. There shall be provided in and in connection with every slaughterhouse satisfactory drainage, with traps for solids, which shall be maintained in proper working order.

Supply of water

14. There shall be provided and maintained for use in connection with every slaughterhouse—

(*a*) a sufficient, clean and wholesome supply of water available at an adequate pressure throughout the premises ;

(*b*) a sufficient clean and, where reasonably practicable, constant supply of hot water available in the slaughterhall and workrooms during working hours:

provided that water which is not clean and wholesome shall be kept separate from other water supplied and shall be clearly identified as such.

15. Every sanitary convenience in a slaughterhouse shall be supplied with water by means of a suitable flushing appliance and shall not communicate directly with the slaughterhall, workrooms or hanging rooms or any room provided for the purpose of regulation 5 (*d*) hereof.

16. There shall be provided within every slaughterhouse, and at places readily accessible to the workrooms and sanitary conveniences, suitable facilities for the washing of hands (including an adequate supply of hot and cold running water, nail brushes and sufficient supplies of soap or other detergent) by persons working in the slaughterhouse.

PART III

EQUIPMENT

17.—(1) The equipment and fittings in slaughterhalls and workrooms shall be of such material and of such construction as to enable them to be kept clean and except for chopping blocks, cutting boards, brooms and the handles of implements shall not be of wood but shall be of metal or other durable material resistant to corrosion.

(2) Suitable and sufficient facilities shall be provided in convenient places within every slaughterhouse for the sterilisation of cloths, knives and other equipment used in the slaughterhouse.

(3) Where receptacles are furnished for holding blood before removal from the slaughterhouse, such receptacles shall be provided with closely fitting covers.

(4) Where receptacles are furnished for the removal from the slaughterhouse of stomachs, intestines and trimmings they shall be suitable and sufficient for the purpose.

(5) Suitable and sufficient receptacles furnished with closely fitting covers shall be provided for collecting and removing from every slaughterhouse all garbage, filth and refuse ; provided that if such receptacles are insufficient for holding all manure, a manure bay shall be provided and maintained with impervious walls and floor and be drained to a suitable outlet.

First-aid materials

18. Suitable and sufficient bandages, dressings, including waterproof dressings, and antiseptic for first-aid treatment shall be provided and maintained in every slaughterhouse premises, in a readily accessible position, for the use of persons engaged in the slaughterhouse.

PART IV

HYGIENIC PRACTICES

Admission of animals and carcases to a slaughterhouse

19.—(1) No person shall bring or permit to be brought into a slaughterhouse any animal which he knows or suspects to be diseased unless he takes such animal or causes it to be taken to that part of the lairage provided for the segregation of such animals.

(2) No person shall bring or permit to be brought into a slaughterhouse the carcase of any animal which has died or has been killed and not bled; provided that any such carcase may be taken direct to a processing and sterilising plant.

(3) Subject to the provisions of paragraph (2) of this regulation, no person shall bring or permit to be brought into a slaughterhouse any undressed carcase unless it is accompanied by a certificate of a veterinary surgeon stating—

(*a*) the reason for the slaughter of the animal;

(*b*) whether to the best of his knowledge and belief it was suffering from any disease liable to render the meat unfit for human consumption;

(*c*) particulars of any drugs which to the best of his knowledge or belief have been administered to the animal and which might affect the meat:

provided that the undressed carcase of a sheep or lamb may be brought into a slaughterhouse without such a certificate if it is accompanied by a written declaration from the owner or person in charge of the animal at the time of its slaughter, stating—

(i) the reason for its slaughter;

(ii) that it has not recently been treated by a veterinary surgeon; and

(iii) particulars of any drugs or medicine recently administered to the animal.

20. No person shall bring or permit to be brought into a slaughterhouse the dressed carcase of an animal slaughtered elsewhere than in a slaughterhouse unless—

(*a*) the carcase (with or without its offal) is accompanied by a certificate of an authorised officer certifying that the carcase and its offal have been inspected and passed as fit for human consumption; or

(*b*) the carcase is accompanied by its offal, including the stomach and intestines where practicable, and by a certificate of a veterinary surgeon stating—

(i) the reason for the slaughter of the animal;

(ii) whether to the best of his knowledge and belief it was suffering from any disease liable to render the meat unfit for human consumption; and

(iii) particulars of any drugs which to the best of his knowledge or belief have been administered to the animal and which might affect the meat.

21. No person shall bring into, or permit to be brought into or remain in a slaughterhouse any animal (other than a working dog or horse) or domestic bird not intended for slaughter for human consumption; and no person shall bring any working dog into or permit any such dog to be brought into or remain in any part of the slaughterhouse used for the dressing of carcases or the preparation or storage of meat or for the keeping of blood intended for human consumption.

Hygiene of premises and equipment

22. The occupier of every slaughterhouse shall keep it or cause it to be kept in such a state of cleanliness and otherwise so conduct it as to prevent the risk of contamination of any meat therein or of any blood intended for human consumption, and in particular shall ensure that—

(*a*) receptacles provided for holding blood intended for human consumption are clearly identified and used for no other purpose ;

(*b*) receptacles (other than manure bays) which contain blood, garbage, filth or refuse are kept covered with closely fitting covers ;

(*c*) fixtures, fittings and equipment are kept clean ;

(*d*) scalding tanks are emptied and washed out as often as is reasonably necessary and thoroughly cleansed at the end of each working day.

23. No person shall use in a slaughterhouse any water which is not clean and wholesome except for the purpose of fire precautions or the operation of refrigerators or steam boilers.

24. No person shall bring into or keep in any part of a slaughterhouse containing meat any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved to that part of the slaughterhouse.

25. The occupier of every slaughterhouse shall—

(*a*) cause the interior surfaces of slaughterhalls, hanging rooms, workrooms and any room used for the retention of meat rejected as being unfit for human consumption to be kept clean and in such condition as to prevent the absorption of any blood, refuse, filth or other offensive matter ;

(*b*) cause the floor and the walls in the slaughterhall up to a height of 6 feet from the floor, or higher if carcases might come into contact with them, to be washed down frequently while slaughtering and dressing is taking place and thoroughly cleansed when slaughtering and dressing is completed for the day ;

(*c*) cause every sanitary convenience in the slaughterhouse and the room in which it is situated to be kept clean and every such sanitary convenience to be maintained in efficient working order ;

(*d*) cause a clearly legible notice requesting users to wash their hands after using the convenience to be affixed and maintained in a prominent position near every sanitary convenience ;

(*e*) ensure that no garbage, filth or refuse whether solid or liquid is deposited or allowed to accumulate in a slaughterhouse except so far as may be unavoidable for the proper carrying on of the business therein ;

(*f*) ensure that the slaughterhouse is at all times when in use adequately lighted and where artificial lighting is employed that it is well distributed and of an overall intensity of not less than 20 foot-candles throughout the slaughterhall and workrooms, except that at places where meat inspection is carried out the overall intensity of the artificial light shall not be less than 50 foot-candles ;

(*g*) ensure that the slaughterhouse is at all times adequately ventilated.

26. No person shall take any meat or blood into a room or other place which contains a sanitary convenience.

27. The occupier of every slaughterhouse shall—

(*a*) take all reasonable steps to prevent the presence of flies in and about the slaughterhouse and for this purpose shall cause—

(i) any manure in manure bays to be dusted with a suitable contact insecticide at least once in every 24 hours from March to October inclusive; and

(ii) the walls enclosing bays containing manure and any wall surfaces exposed to the sun near or adjacent to such bays to a minimum height of 10 feet from the ground to be treated at intervals of no longer than a month from March to October inclusive by spraying with a suitable contact insecticide which has residual insecticidal properties;

(*b*) take all reasonable steps to keep the premises clear of rats, mice, birds and insects.

Slaughtering processes

28. The occupier of every slaughterhouse shall cause any animals which are known or suspected to be diseased to be slaughtered and dressed either at a different time or in a different place from other animals.

29. Any person who collects or causes to be collected any blood intended for human consumption shall place it or cause it to be placed in clean receptacles provided for that purpose and shall so keep such blood or cause it to be so kept as to be identifiable with the carcases from which it was collected until such carcases have been inspected or removed from the slaughterhouse.

30. Any person who slaughters or causes to be slaughtered any animal shall ensure that—

(*a*) any blood which is not immediately swilled down a drain is collected in receptacles whether or not such blood is intended for human consumption;

(*b*) any offal intended for human consumption remains readily indentifiable with the carcase from which it was removed until the carcase has been inspected or removed from the slaughterhouse; and

(*c*) the stomachs and intestines of slaughtered animals are removed from the slaughterhall unopened immediately 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.

31. The occupier of every slaughterhouse shall ensure that carcases in the hanging space are so hung as to allow air to circulate freely between them at all times.

32. The occupier of every slaughterhouse shall—

(*a*) cause meat rejected as being unfit for human consumption to be removed as soon as possible to the accommodation provided for the retention of such meat; and

(*b*) ensure that such accommodation is kept locked except when it is necessarily opened for the reception or removal of unfit meat or at the request of an authorised officer.

33. The occupier of every slaughterhouse shall cause every hide or skin to be removed from any part of the slaughterhouse containing any meat or containing any blood intended for human consumption as soon as possible after it has been separated from the carcase.

Personal hygiene and conduct

34.—(1) Subject to the provisions of this regulation, as soon as any person engaged in or about any slaughterhouse in the handling of meat or the handling of blood intended for human consumption becomes aware that he is suffering from, or is the carrier of, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery, or any staphylococcal infection likely to cause food poisoning, he shall forthwith give notice of the fact to the occupier or person in charge of the slaughterhouse and such occupier or person in charge, as the case may be, shall immediately after the receipt of the notice, notify the medical officer of health of the district in which the slaughterhouse is situated to the same effect.

(2) Where the person required to give the notice referred to in paragraph (1) of this regulation is himself the occupier or person in charge of the slaughterhouse he shall immediately notify the medical officer of health of the district in which the slaughterhouse is situated.

35. Any person while engaged in or about any slaughterhouse in the handling of meat or the handling of blood intended for human consumption shall wear overalls or other suitable protective clothing including head covering and boots all of which articles shall be washable and be kept as clean as is reasonably practicable.

36. Any person who engages in the handling of meat or the handling of blood intended for human consumption or who is liable to come into contact with meat or such blood in or about any slaughterhouse shall while so engaged or so liable—

(*a*) keep as clean as may be reasonably practicable by thorough and frequent washing all parts of his person which are liable to come into contact with the meat or blood;

(*b*) keep as clean as may be reasonably practicable all parts of his clothing, overclothing or overalls;

(*c*) keep any sores, open cuts or abrasions on any exposed part of his person covered with a suitable waterproof dressing.

37. No person shall use tobacco (including snuff) in any part of a slaughterhouse containing meat or blood or while he is handling any meat or blood.

38. Any person who has handled any meat or blood which he knows or suspects to be diseased shall immediately thereafter wash with hot water and soap or other detergent all parts of his person which may have come into contact with the meat or blood.

39. No person shall—

(*a*) change his clothes in any part of the slaughterhouse containing meat;

(*b*) urinate, defecate or spit in a slaughterhouse except in a sanitary convenience;

(*c*) when stirring any blood intended for human consumption permit his hand or other part of his person to come into contact with such blood;

(*d*) blow or inflate with his breath, or in any other manner likely to cause infection or contamination, the carcase of any animal intended for human consumption;

(*e*) use in a slaughterhouse any knife, scabbard, sharpening steel, chopper or saw that has been used in a knacker's yard.

40. Any person—

(*a*) using any knife, scabbard, sharpening steel, chopper or saw in a slaughterhouse shall ensure that it is thoroughly cleansed and sterilised in boiling water or steam immediately after any contact with meat known or suspected to be diseased and in every case at the end of each working day;

(*b*) using any wiping cloth in a slaughterhouse shall ensure that any such cloth is—

(i) sterilised by boiling or destroyed at the end of each working day and, where practicable, sterilised by boiling after use on any carcase;

(ii) destroyed or sterilised by boiling forthwith, if it has come into contact with meat known or suspected to be diseased.

41. Every person coming to a slaughterhouse from a knacker's yard shall before handling any meat intended for human consumption or blood intended for human consumption thoroughly wash all parts of his person that may come into contact with such meat or blood and change into clean protective clothing as provided by regulation 35 hereof.

Removal of refuse and by-products

42. The occupier of every slaughterhouse shall cause—

(*a*) the contents of every receptacle or bay containing manure and every receptacle referred to in sub-paragraph (*b*) of regulation 22 hereof to be removed from the slaughterhouse as often as may be necessary to prevent a nuisance and in any event at least once in every two days and after the contents have been so removed he shall cause the receptacle or bay to be thoroughly cleansed before being used again;

(*b*) by-products of slaughtering not intended for human consumption, including hides and skins, to be removed from the slaughterhouse as often as may be necessary to prevent a nuisance and in any event at least once in every two days.

PART V

Offences

43.—(1) If the occupier of any slaughterhouse fails to comply with any provisions contained in Parts II and III of these regulations he shall be guilty of an offence.

(2) If the occupier of any slaughterhouse fails to comply with any provisions contained in Part IV of these regulations which impose obligations upon him he shall be guilty of an offence against these regulations.

(3) If the occupier of a slaughterhouse fails to take all reasonable steps to secure the compliance of any person employed by him or any person admitted to the slaughterhouse with any provisions of these regulations he shall be guilty of an offence against these regulations.

(4) If any person fails to comply with any provisions of these regulations which impose obligations on him he shall be guilty of an offence against these regulations.

Enforcement

44. Each local authority shall enforce and execute the provisions of these regulations in their district; and for the purposes of these regulations the Metropolitan Cattle Market shall be deemed to be within the City of London and not to be within the metropolitan borough of Islington.

Penalties

45.—(1) Any person guilty of an offence against these regulations shall be liable to a fine not exceeding £100 or to imprisonment for a term not exceeding three months, or to both, and, in the case of a continuing offence, to a further fine not exceeding £5 for each day during which the offence continues after conviction.

(2) If a person convicted of an offence against these regulations is the holder of a licence under Part IV of the Food and Drugs Act, 1955, in respect of the premises where the offence was committed, the court may, in addition to any other punishment, cancel that licence.

Revocation

46. Regulations 6, 12 and 13 of the Public Health (Meat) Regulations, 1924(a), are hereby revoked.

In Witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed this seventeenth day of December, nineteen hundred and fifty-eight.

(L.S.) *John Hare,*
Minister of Agriculture, Fisheries and Food.

Given under the Official Seal of the Minister of Health this seventeenth day of December, nineteen hundred and fifty-eight.

(L.S.) *Derek Walker-Smith,*
Minister of Health.

EXPLANATORY NOTE

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

These regulations made jointly by the Minister of Agriculture, Fisheries and Food and the Minister of Health come into operation on 1st January, 1959, in relation to new slaughterhouses and are designed to secure the observance of sanitary and cleanly conditions in connection with the construction and operation of slaughterhouses and the handling of meat therein. They impose upon occupiers of slaughterhouses and others, requirements as to the construction, layout, drainage, equipment, maintenance, cleanliness, ventilation, lighting, water supply, management and personal hygiene.

Regulations contained in Parts II and III, and certain regulations in Part IV which relate to diseased animals and meat and the lighting of slaughterhouses, will not come into operation in respect of existing slaughterhouses until dates appointed by the Minister.

The Regulations are to be enforced and executed by local authorities and apply the maximum penalties provided for in section 106 of the Food and Drugs Act, 1955.

(a) S.R. & O. 1924/1432 (Rev. VIII, p. 68 : 1924, p. 1546).