1963. No. 162 **[C]**

FOOD AND DRUGS

Food Hygiene

Slaughterhouses

REGULATIONS, DATED 8TH AUGUST, 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 substantially affected by these regulations, hereby makes the following regulations:—

PART I

PRELIMINARY

Citation and commencement

1. These regulations may be cited as the Slaughterhouses (Hygiene) Regulations (Northern Ireland) 1963, and shall come into operation on 1st December, 1963.

Interpretation

2. In these regulations—

"authorised officer" means an officer of a health authority duly authorised by them or deemed to be authorised under Section 30 of the Food and Drugs Act (Northern Ireland) 1958 to act in relation to the examination and seizure of meat;

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

"carcases" includes parts of carcases;

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

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

"occupier" means, in relation to any slaughterhouse, the person licensed in respect thereof under the Slaughterhouses Act (Northern Ireland) 1953(b);

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

"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

(a) 1958, c. 27. (b) 1953, c. 21.

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.

PART II

EQUIPMENT

3.—(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

4. 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 III

HYGIENIC PRACTICES

Admission of animals and carcases to a slaughterhouse

5.—(1) No person shall bring or permit to be brought into a slaughterhouse any animal which he knows or suspects to be diseased unless it is accompanied by a certificate from a veterinary surgeon stating that the animal is not suffering from a disease which is likely to infect other animals in the slaughterhouse or cause danger to health by contaminating the slaughterhouse or meat therein.

(2) Any animal brought into a slaughterhouse in accordance with the provisions of paragraph (1) shall be segregated, slaughtered and dressed in accordance with the provisions of Regulation 14.

(3) 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.

(4) Subject to the provisions of paragraph (3), 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 there may be brought into the slaughterhouse without such a certificate the undressed carcase of an animal whose immediate slaughter was necessary or expedient by reason of injury.

6. 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, 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.

7. 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

8. 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;
(*e*) equipment, receptacles or tanks with which meat comes, or is liable to come, into contact are cleaned at the end of each working day—
(i) by steam; or
(ii) by water of a temperature of not less than 170°F; or
(iii) by hot water containing an efficient bactericidal agent in suitable quantity;
(*f*) any material in which meat is wrapped or which is used for protecting meat shall be clean before use and if it is to be used again shall, before

being so used, be thoroughly washed in clean hot water containing an efficient bactericidal agent in suitable quantity and thereafter rinsed with clean water.

9. 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.

10. 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.

11. 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 are taking place and thoroughly cleansed when slaughtering and dressing are 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 to be affixed and maintained in a prominent position near every sanitary convenience—
(i) requiring users to wash their hands after using the convenience;
(ii) informing users of the requirements and purpose of Regulation 20;

(*e*) provide and maintain at or near every wash-hand basin adequate supplies of soap or other suitable detergent, nail-brushes and clean towels or other suitable drying facilities;

(*f*) 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;

(*g*) 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;

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

12. No person shall take any meat or blood into a room or other place containing a sanitary convenience or into any adjoining room or place provided for the purpose of separating the room or place containing the sanitary convenience from a room used for the handling of meat.

13. 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, receptacles or vehicles to be treated 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

14. The occupier of every slaughterhouse shall cause any animals which are known or suspected to be diseased to be segregated from other animals and to be slaughtered and dressed in the casualty slaughterroom, where such a room has been provided, and otherwise at a different time from other animals.

15. 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.

16. 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 identifiable 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.

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

18. 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; and

(*c*) ensure that such meat shall not be kept or stored in the slaughterhouse for a period longer than two days.

19. The occupier of every slaughterhouse shall cause every hide or skin to be removed to the hide and skin store 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

20.—(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 health authority in whose area the slaughterhouse is situated to the same effect.

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

21. 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.

22. Clothing and footwear belonging to a person employed in any slaughterhouse kept but not worn by him therein shall be accommodated elsewhere than in the slaughterhall or in any part of the slaughterhouse in which meat is handled, hung or stored.

23. 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;

(*d*) wash his hands forthwith after each occasion on which he has used a sanitary convenience.

24. No person shall use tobacco or any other smoking mixture or snuff in any part of a slaughterhouse containing meat or blood or while he is handling any meat or blood.

25. Any person who, or whose clothing, comes into contact in a slaughterhouse with any meat or blood which he knows or suspects to be diseased shall immediately thereafter wash with hot water and soap or detergent all parts of his person or his clothing which have been in contact with the meat or blood.

26. 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 knackery.

27. 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) kept in a clean and wholesome condition at all times;

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

28. After 1st December, 1965, no person shall use a wiping cloth in a slaughterhouse.

29. Every person coming to a slaughterhouse from a knackery shall before handling any meat 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 21.

Removal of refuse and by-products

30. The occupier of every slaughterhouse shall cause—

(*a*) the contents of every receptacle or bay containing manure and every receptacle referred to in Regulation 8(*b*) 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, except in the case of blood collected in bulk, at least once in every two days.

PART IV

Offences

31.—(1) If the occupier of any slaughterhouse contravenes or fails to comply with any provisions contained in Part II he shall be guilty of an offence against these regulations.

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

Penalties

32. Any person guilty of an offence against these regulations 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 8th day of August, 1963.

(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 are designed to secure the observance of sanitary and cleanly conditions in connection with the operation of slaughterhouses and the handling of meat therein. They impose upon occupiers of slaughterhouses and others, requirements as to equipment, cleanliness, management and personal hygiene.

1963. No. 163 **[NC]**

MENTAL HEALTH ACT (NORTHERN IRELAND), 1961

Date of Commencement

ORDER, DATED 13TH AUGUST, 1963, MADE BY THE MINISTER OF HEALTH AND LOCAL GOVERNMENT UNDER SECTION 118 OF THE MENTAL HEALTH ACT (NORTHERN IERLAND) 1961.

I, the Right Honourable William James Morgan, Minister of Health and Local Government, in exercise of the powers conferred on me by Section 118