1963 No. 2001 (S. 108)

FOOD AND DRUGS

The Food (Preparation and Distribution of Meat) (Scotland) Regulations 1963

Made - - - -	*5th December* 1963
Laid before Parliament	*17th December* 1963
Coming into Operation—	
Regulations 10 *to* 18	*1st July* 1967
Remainder - -	*1st July* 1964

In exercise of the powers conferred on me by sections 13 and 56 of the Food and Drugs (Scotland) Act 1956(a), and of all other powers enabling me in that behalf, having consulted with such organisations as appear to me to be representative of interests substantially affected by these regulations and after reference to the Scottish Food Hygiene Council under section 25 of that Act, I hereby make the following regulations: —

PART I

Citation, Commencement and General Interpretation

1. These regulations may be cited as the Food (Preparation and Distribution of Meat) (Scotland) Regulations 1963 and, save in the case of the regulations mentioned in Schedule 1 hereto which shall come into operation on 1st July 1967, shall come into operation on 1st July 1964.

2.—(1) In these regulations, unless the context otherwise requires, the following expressions have the meanings hereby respectively assigned to them—

"contamination" includes contamination by human beings and their clothing and by animals, insects and birds;

"equipment" includes apparatus and utensils;

"local authority" means the council of a county or of a large burgh within the meaning of the Local Government (Scotland) Act 1947(b) and any small burgh within the meaning of that Act shall, for the purposes of these regulations, be included in the county in which it is situated;

"offal" means meat consisting of any of the organs or viscera of any animal or bird.

(2) Notwithstanding that a person is not engaged in the handling of meat, he shall, for the purposes of these regulations, other than regulation 7, be treated as being so engaged if his person or his clothing is liable to come into contact with the meat.

(3) For the purposes of these regulations the carcase of an animal or bird which has been eviscerated only (whether wholly or partly) shall not be deemed to be a carcase which has been dressed.

(a) 4 & 5 Eliz. 2. c. 30. (b) 10 & 11 Geo. 6. c. 43.

(4) In determining for the purposes of these regulations whether in any circumstances a risk of contamination to any meat to which these regulations apply is involved regard shall be had—

(*a*) to the extent to which the meat in question is susceptible to contamination in those circumstances, and

(*b*) where the meat in question is wrapped meat or wrapped frozen offal, to the manner and the material in which it is wrapped.

(5) The Interpretation Act 1889(a) shall apply for the interpretation of these regulations as it applies for the interpretation of an Act of Parliament.

Local Authorities

3. These regulations shall be enforced and executed in any area by the local authority of that area.

PART II
MEAT HANDLERS

Interpretation of Part II

4. In this Part of these regulations, unless the context otherwise requires, the following expressions have the meanings hereby respectively assigned to them—

"impervious container" means a container of such material and so closed as to exclude risk of contamination but does not include a meat container, meat compartment or receptacle;

"meat" means—

(*a*) the whole or any part of the carcase or offal derived from any animal and so much of the blood derived therefrom as is intended for human consumption (whether the whole or the part is wrapped or unwrapped) while the whole or the part or the blood is—

(i) in any slaughterhouse or meat market,

(ii) being loaded on to a meat lorry or being placed in a meat compartment, meat container or receptacle in accordance with the provisions of Part V of these regulations,

(iii) being unloaded or removed from any such lorry, compartment, container or receptacle,

not being meat to which paragraph (*b*) of this definition applies;

(*b*) any imported unwrapped meat while it is at or on any dock, wharf or quay or is in any warehouse or other building used in connection with the loading or unloading of ships at or on any dock, wharf or quay, or is being loaded on to or placed in, or unloaded or removed from, any meat lorry, meat compartment or meat container at or on any such dock, wharf or quay in accordance with the provisions aforesaid;

(*c*) any meat while it is on or in any such meat lorry, meat compartment, meat container or receptacle as aforesaid but then only, in the case of any such compartment, container or receptacle, so long as the compartment, container or receptacle is not closed in accordance with the provisions of the said Part V;

but does not include meat in an impervious container;

"meat compartment" means an enclosed compartment being, or forming part of, the body of a vehicle and designed for use for the transportation of meat placed in bulk in it, being a compartment the walls of which are of rigid construction and access to which, whether by doors or otherwise, is not obtained from or through any other part of the vehicle;

(a) 52 & 53 Vict. c. 63.

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" meat container " means a container designed for use in the transportation of meat placed in bulk in it and access to which is obtained by means of closing doors or any other closing device but which is not a vehicle or part of a vehicle ;

" meat lorry " means a vehicle used in the transportation of meat, other than a vehicle on which meat is transported only in a meat compartment being or forming part of the body of the vehicle, or a vehicle on which meat is transported only in a meat container ;

" meat market " means a meat market to which Part IV of these regulations applies ;

" receptacle " means a receptacle in which meat to which regulation 57 of these regulations applies is required by that regulation to be transported ;

" slaughterhouse " means a slaughterhouse to which Part III of these regulations applies ;

" unwrapped meat " means meat other than wrapped meat or wrapped frozen offal ;

" vehicle " means any goods vehicle within the meaning of Part IV of the Road Traffic Act 1960(a) or any unit of railway rolling stock ;

" wrapped frozen offal " means offal which is frozen hard (but only so long as it continues to be so frozen) and is securely enclosed in protective packaging ;

" wrapped meat " means meat which is completely wrapped in closely woven material or other material providing similar protection from contamination whether with or without an additional inner covering.

General Provisions relating to Personal Hygiene

5. A person engaged in the handling of any meat shall—

(*a*) take all necessary measures to protect the meat from contamination ;

(*b*) keep clean all parts of his person and clothing which are liable to come into contact with the meat:

Provided that nothing in this regulation shall be construed as requiring any person to do anything the doing of which is not reasonably practicable having regard to the process or operation in which he is, for the time being, engaged.

6. A person engaged in the handling of any meat—

(*a*) shall wash his hands on each occasion on which he has used a sanitary convenience, shall not smoke, chew tobacco, spit or take snuff and shall keep covered with a waterproof dressing any area of skin on any exposed part of his person which has been damaged by cutting, incision, contusion or in any other way ;

(*b*) shall wear clean overalls of washable material, a clean cover of washable material over his head and neck and, in the case of a person engaged in the handling of meat in a slaughterhouse, or, while meat is, before transportation, being loaded on to or placed in a meat lorry, meat compartment, meat container or receptacle at a slaughterhouse, clean boots of rubber or other material affording similar protection and such overalls, cover and boots shall be kept as clean as the process or operation in which the person wearing them is engaged renders reasonably practicable.

(a) 8 & 9 Eliz. 2. c. 16.

Notification of certain diseases

7.—(1) Upon any person engaged in the handling of any meat becoming aware that he is suffering from, or is a carrier of, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery or other feverish disease or any staphylococcal or other infection likely to cause food poisoning, he shall forthwith give notice to the person having the management and control of the business for the purpose of which he is so engaged, and the person to whom any such notice is given as aforesaid, shall, upon receiving the notice, forthwith notify the Medical Officer of Health for the area accordingly and shall furnish the Medical Officer of Health with any information reasonably required by him.

(2) Where the person having the management or control of any slaughterhouse or meat market becomes aware that he is himself suffering from any such condition or disease as is mentioned in the last foregoing paragraph he shall forthwith notify the Medical Officer of Health for the area and shall furnish the Medical Officer of Health with any information reasonably required by him.

(3) There shall be prominently displayed in every slaughterhouse and meat market a notice, in such terms as the Secretary of State may approve, directing attention to the provisions of the foregoing paragraphs of this regulation requiring notice to be given of the matters mentioned therein and requiring any person to whom any of those requirements applies to give notice in accordance with that requirement.

PART III

LAIRAGES AND SLAUGHTERHOUSES

Interpretation of Part III

8. In this Part of these regulations, unless the context otherwise requires, the following expressions have the meanings hereby respectively assigned to them—

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

"lairage" means any premises, yard or forecourt used for the confinement of animals awaiting slaughter, which forms part of, or is used in connection with, slaughterhouse premises;

"slaughter" in relation to any animal means the killing of that animal with the intent that the meat or offal derived from it shall be sold for human consumption and "slaughtered" shall be construed accordingly;

"slaughterhall" means that part of a slaughterhouse in which the actual slaughtering of any animal or the dressing of any carcase is carried out;

"slaughterhouse" has the same meaning as in Part II of the Slaughterhouses Act 1954(a) but does not include a lairage;

"meat" means the whole or any part of the carcase or offal derived from any animal, or so much of the blood derived from any animal as is intended for sale for human consumption;

"meat inspector" and "veterinary meat inspector" have the same meanings respectively as in the Food (Meat Inspection) (Scotland) Regulations 1961(b);

"wash-basin" includes a wash-bowl and a washing fountain.

(a) 2 & 3 Eliz. 2. c. 42. (b) S.I. 1961/243 (1961 I, p. 395).

Lairages

9.—(1) Subject to the provisions of the Slaughter of Animals (Scotland) Acts 1928 to 1954(a) and of any regulations made thereunder, the layout of, and arrangements for dealing with animals in, a lairage shall be such as to enable any animal confined therein which is suffering, or suspected to be suffering, from any disease to be segregated.

(2) In any part of the lairage which is enclosed (including any part having a roof covering only) for the shelter or protection of animals, adequate artificial lighting to enable inspection of the animals to be made in it shall be provided.

General Provisions for Slaughterhouses

10. The layout, design and arrangement of a slaughterhouse shall be such as to enable the operations conducted in the slaughterhouse to be carried on under hygienic conditions and, in particular, to be carried on so as to avoid the risk of contaminating any meat which is in the slaughterhouse.

11. Without prejudice to the generality of the last foregoing regulation, suitable and sufficient provision shall be made in every slaughterhouse—

(*a*) for the hanging of carcases and sides of meat in such a manner as will—

(i) permit air to circulate freely at all times around the carcases and sides of meat, and

(ii) ensure that no part of any carcase or side of meat shall come into contact with the floor;

(*b*) for the emptying and cleaning of stomachs and intestines in a part of the slaughterhouse other than the slaughterhall and any other part in which meat is handled, hung or stored;

(*c*) for the isolation of meat awaiting inspection by a veterinary meat inspector;

(*d*) for the retention, separate from all other meat, in locked accommodation of all meat subject to instructions by a veterinary meat inspector given by virtue of regulation 9 of the Food (Meat Inspection) (Scotland) Regulations 1961 or of meat which is unfit for human consumption;

(*e*) for the storage of hides, skins, hooves and horns (if severed from the head of the carcase) under cover elsewhere than in the slaughterhall or any part of the slaughterhouse in which meat is handled, hung or stored;

(*f*) for enabling persons employed in the slaughterhouse to change their clothing and footwear and to keep clothing and footwear not worn by them in the slaughterhouse in adequate and suitable accommodation provided for the purpose, such accommodation not being in the slaughterhall or any part of the slaughterhouse where meat is handled, hung or stored;

(*g*) for facilitating the inspection of meat for the purposes of the Food (Meat Inspection) (Scotland) Regulations 1961, and for making available accommodation and washing facilities for the use of persons carrying out such inspection.

12. All parts of a slaughterhouse shall be provided with means of lighting and ventilation adequate for enabling the slaughter of animals, the dressing of carcases and other processes connected with the preparation of meat for human consumption to be carried on efficiently.

(a) 18 & 19 Geo. 5. c. 29; 12, 13 & 14 Geo. 6. c. 52; 1 & 2 Eliz. 2. c. 27; 2 & 3 Eliz. 2. c. 59.

13.—(1) The interior walls of the slaughterhall and of all other parts of a slaughterhouse in which meat is handled, hung or stored shall be faced with smooth, hard, impervious material to a height of not less than 6 feet from the floor:

Provided that if meat is liable to come into contact with a part of a wall at a height greater than 6 feet from the floor that part shall also be faced with smooth, hard, impervious material.

(2) Save in a case in which a certificate of exemption has been granted under regulation 68 of these regulations, the ceiling, or, where there is no ceiling, the interior surface of the roof, and, subject to the provisions of the last foregoing paragraph, all other interior surfaces of all other parts of a slaughterhouse shall be so designed and constructed as to prevent, so far as possible, condensation of moisture, the growth of mould, and the accumulation of dirt thereon or the flaking of material therefrom.

(3) Save in a case in which a certificate of exemption has been granted under regulation 68 of these regulations, the floors of all parts of a slaughterhouse used by animals or where meat is handled, hung or stored, or along which meat is transported, shall be composed of impervious non-slip material and all floors in a slaughterhouse shall be so constructed and maintained as to enable them to be thoroughly cleaned.

(4) Save in a case in which a certificate of exemption has been granted under regulation 68 of these regulations, the floor of the slaughterhall and of any part of a slaughterhouse in which meat is handled, hung or stored shall be laid so as to have a fall of not less than 2 inches in every 10 feet.

(5) Save in a case in which a certificate of exemption has been granted under regulation 68 of these regulations, the interior walls of the slaughterhall and of all other parts of a slaughterhouse in which meat is handled, hung or stored shall be coved at the junction with the floor.

14. Every part of a slaughterhouse shall be so constructed as to prevent, so far as reasonably practicable, any risk of infestation by rats, mice or insects and the entry of birds.

15. Any forecourt or yard forming part of, or used in connection with, a slaughterhouse shall be so constructed and maintained as to enable it to be readily cleaned.

16. Every dungstead provided for use in connection with a slaughterhouse shall have impervious walls and an impervious floor draining to an outlet capable of carrying away all effluent.

Water Supply, Drainage, Sanitation and Washing etc. Facilities

17.—(1) A piped supply of wholesome water shall be provided in a slaughterhouse sufficient in quantity to enable the provisions of these regulations requiring the use of water to be complied with.

(2) A supply of piped hot water shall be provided, and shall be available during working hours so as to be readily accessible for use, in every slaughterhall, in every part of the slaughterhouse in which meat is handled, and in any part in which washing facilities are provided for the personal use of persons employed in the slaughterhouse:

Provided that this regulation shall not apply to those parts of a slaughterhouse in which carcases and sides of meat are allowed to cool after slaughter or to cold stores.

18.—(1) A slaughterhouse shall be provided with such a drainage system, including soil, waste and ventilation pipes, grease traps and intercepting chambers, as is necessary for the adequate disposal of soil and waste water from the slaughterhouse and from any dungstead, forecourt or yard used in connection therewith, and the system shall be kept in such a state of repair as will enable the pipes, traps and other parts to be readily and effectively cleaned.

(2) Soil and waste water from a slaughterhouse or from a dungstead, forecourt or yard used in connection therewith shall not be disposed of otherwise than through such a drainage system as is provided in accordance with this regulation.

19.—(1) Every sanitary convenience in, or used in connection with, a slaughterhouse shall be supplied with water through a suitable flushing apparatus and shall be kept clean and in efficient working order.

(2) Every room or compartment in which there is a sanitary convenience to which this regulation applies shall be adequately lighted and ventilated and shall be kept clean and in good repair.

(3) Save in a case in which a certificate of exemption has been granted under regulation 68 of these regulations, no room or compartment containing such a sanitary convenience as aforesaid shall communicate directly with the slaughterhall or with any part of the slaughterhouse where meat is handled, hung or stored.

(4) A notice requiring users to wash their hands after using the convenience shall be prominently displayed at or near every such sanitary convenience as aforesaid.

20.—(1) Save in a case in which a certificate of exemption has been granted under regulation 68 of these regulations, there shall be provided in every slaughterhouse suitable and sufficient wash-basins readily accessible to persons working there.

(2) Every such wash-basin as aforesaid shall be used for the purpose of securing the personal cleanliness of the said persons and for no other purpose.

(3) Every such wash-basin as aforesaid and any fittings or connections thereof shall be kept clean and in efficient working order.

(4) Save in a case in which a certificate of exemption has been granted under regulation 68 of these regulations, there shall be provided at every such wash-basin as aforesaid adequate piped supplies of hot and cold water or an adequate piped supply of warm water at a controlled temperature.

(5) At or near every such wash-basin as aforesaid there shall be provided for the use of the persons using the basin adequate supplies of soap or other suitable detergents, nail brushes and clean towels or other hygienic drying facilities and such soap, detergents, nail brushes and towels or other hygienic drying facilities shall be used only for the purpose of securing the personal cleanliness of these persons.

(6) Any towel provided in accordance with the foregoing provisions of this regulation shall be of a type intended for single use only and any such towel may—

(*a*) be made of paper or similar material in which case it shall be disposed of immediately after use; or

(*b*) consist of a roller towel controlled by a mechanical device which dispenses a clean section of the towel for each user, and any such mechanical device shall be maintained in efficient working order.

21.—(1) In a slaughterhouse suitable sinks or other facilities for washing equipment used for the purposes of the slaughterhouse business shall be provided and the facilities so provided shall be sufficient in number to enable all equipment, the cleaning of which is required by the provisions of these regulations, to be readily and thoroughly cleaned in accordance with those provisions.

(2) At every such sink or other facility as aforesaid an adequate piped supply either of hot and cold water, or of warm water at a controlled temperature, shall be provided.

(3) Every such sink and other facility as aforesaid shall be kept clean and in efficient working order.

(4) There shall be provided for use at every such sink and other facility as aforesaid adequate supplies of soap or other suitable detergents and means of cleaning and drying equipment hygienically.

22. A person employed in a slaughterhouse shall not change his clothing or footwear, or leave clothing or footwear not worn by him for the purpose of his employment in that slaughterhouse, elsewhere than in accommodation provided in accordance with regulation 11(*f*) of these regulations.

Equipment etc. in Slaughterhouses

23.—(1) The equipment and fittings (including receptacles and tanks) in slaughterhalls and work rooms in a slaughterhouse with which meat comes, or is liable to come, into contact shall be made of such materials and so constructed and maintained as to—

(*a*) enable them to be readily and thoroughly cleaned,

(*b*) prevent, so far as is reasonably practicable, any matter being absorbed by them,

(*c*) prevent, so far as is reasonably practicable, any risk of contamination of meat by such equipment or fittings,

and, except for chopping blocks, cutting boards and brooms and the handles of implements, shall not be made of wood but shall be made of metal or other durable material resistant to corrosion.

(2) Any such equipment or fittings, other than receptacles and tanks, as aforesaid shall at the end of each working day be cleaned either—

(*a*) with boiling water or steam, or

(*b*) with hot water containing an efficient bactericidal agent in suitable quantity and thereafter rinsed with clean water.

(3) Any such receptacle or tank as aforesaid shall, after each occasion on which it is used, be cleaned in one of the ways mentioned in the last foregoing paragraph and shall thereafter be kept clean until it is again used.

(4) Suitable and sufficient facilities shall be provided in convenient places within every slaughterhouse for the sterilisation of equipment used in the slaughterhouse.

(5) Any equipment or fittings including, without prejudice to the foregoing generality, any knife, scabbard, sharpening steel, chopper, saw or other similar utensil, used in a slaughterhouse shall, immediately after it has come into contact with any meat which is known or suspected to be diseased, be thoroughly cleaned in one of the ways mentioned in paragraph (2) of this regulation.

24.—(1) Any receptacle used in a slaughterhouse for the reception or storage of blood intended for sale for human consumption and any receptacle used for the removal from a slaughterhouse of stomachs, intestines or trimmings, shall have a closely fitting cover, and, when not in use, shall be kept covered.

(2) Any receptacle used for the purpose of holding or storing blood intended for sale for human consumption shall not be used for any other purpose and shall bear such a mark as will clearly identify it as being available for that purpose only.

25.—(1) Subject to the next following paragraph, every cloth used for wiping or cleaning meat in a slaughterhouse shall—

(*a*) if it has come into contact with meat known, or suspected, to be diseased, be destroyed forthwith;

(*b*) in any other case, if it is not destroyed or treated as refuse after being so used, be sterilised by boiling at the end of each working day.

(2) On and after the date three years after the date on which this regulation comes into operation no person shall use a cloth for wiping or cleaning meat in a slaughterhouse.

26. Any material in which meat is to be wrapped or which is to be used for protecting meat shall be clean before use.

Management of Slaughterhouses

27. A person shall not immerse any part of his hands or arms in any blood intended for sale for human consumption.

28. Any person who, or whose clothing, comes into contact in a slaughterhouse with any meat or blood which he knows to be, or suspects of being, diseased shall, immediately after contact with the meat or blood, wash such parts of his person as have come into contact therewith with hot water and soap or detergent and shall wash or change such parts of his clothing as have come into contact with any meat or blood as aforesaid immediately thereafter.

29. No person shall bring into, or permit to be brought into, or to remain in, a slaughterhouse any domestic bird or any animal other than an animal which is to be slaughtered.

30.—(1) The interior surfaces of the walls of a slaughterhouse shall be kept clean and in such a state of repair as to prevent the absorption by them of blood, refuse, dirt or other contaminating matter.

(2) The floor and walls of the slaughterhall shall be washed down frequently each day to a height of 6 feet above floor level while slaughtering of animals and dressing of carcases is taking place and shall be thoroughly cleaned each day up to that height when slaughtering and dressing are completed for the day:

Provided that if meat is liable to come into contact with a part of a wall at a height greater than 6 feet from the floor that part shall also be washed and cleaned as aforesaid.

31. All reasonable steps, in addition to such steps as are required to be taken by regulation 14 of these regulations, shall be taken to prevent the presence in or about the slaughterhouse of rats, mice, birds or insects.

32.—(1) Refuse, manure and other waste matter produced in the carrying on of a slaughterhouse business shall, if not immediately removed from the slaughterhouse, be placed either in receptacles having closely fitting covers provided for the purpose or in a dungstead provided in accordance with the provisions of regulation 16 of these regulations.

(2) There shall be provided in a slaughterhouse such number of receptacles as will enable the provisions of this regulation to be complied with.

33.—(1) The stomachs and intestines shall, immediately after they have been separated from the carcase, be removed forthwith to the accommodation provided in accordance with regulation 11(*b*) of these regulations.

(2) The hide or skin, hooves and horns (if severed from the head of the carcase) shall, after they have been separated from the carcase, be removed forthwith to the accommodation provided in accordance with regulation 11(*e*) of these regulations.

(3) No part of an animal slaughtered in a slaughterhouse, being a part which is not fit, or not intended for human consumption, shall be kept or stored in the slaughterhouse for a period longer than two days:

Provided that this paragraph shall not apply to any such part as is retained in a slaughterhouse in refrigerated accommodation as material for teaching purposes or for disposal for the manufacture of therapeutic materials.

34.—(1) No refuse, manure or other waste matter, whether solid or liquid, shall be allowed to accumulate in any part of a slaughterhouse, except in so far as compliance with the requirements of this paragraph would interfere with the efficient carrying on of business.

(2) The contents of every dungstead, and the contents of every receptacle provided in accordance with regulation 32 of these regulations, shall be removed from the slaughterhouse at least once in every two days and, after the contents have been so removed, the dungstead or receptacle, as the case may be, shall be cleaned before being used again.

Blowing of Carcases

35. In any case in which a carcase is blown, that is to say any case in which a layer of air is introduced between the hide or skin and the flesh of a dead animal, the following provisions of this regulation shall be complied with—

(*a*) before the blowing is begun the carcase shall have been inspected by a meat inspector for evidence of abnormality which is obtainable on visual or manual examination alone;

(*b*) the blowing shall not be carried out otherwise than by means of a mechanical apparatus supplying clean compressed air and operated by a person authorised for the purpose by the local authority;

(*c*) the nozzle of the apparatus shall be thoroughly cleaned after each occasion on which it is used and it, and the remainder of the apparatus, shall be kept clean.

PART IV

MEAT MARKETS

Interpretation of Part IV

36. In this Part of these regulations, unless the context otherwise requires, the following expressions have the meanings hereby respectively assigned to them—

"animal" means any animal (including deer, hares and rabbits), the meat derived from which is used for human consumption;

"meat" means the whole or any part of the carcase or offal derived from any animal or bird intended for sale for human consumption, offered or exposed for sale, or stored in a meat market;

"meat market" means any part of any premises used for the purpose of a meat marketing business in which the whole or any part of the

carcase or offal derived from any animal or bird is handled or in or from which it is offered or exposed for sale or sold or stored, including any part used as refrigerated storage accommodation, or is loaded on or unloaded from vehicles, but does not include any part of any premises used primarily for agricultural purposes;

"meat marketing business" means any trade or business consisting of, or so much of any trade or business as consists of, the selling of meat by wholesale.

"wash-basin" has the same meaning as in Part III of these regulations.

Provisions relating to premises used as meat markets

37. The layout and design of a meat market shall be such as to enable the operations conducted in the meat market to be carried on under hygienic conditions and in particular to be carried on so as to avoid risk of contamination of any meat.

38. Provision shall be made in every meat market for the hanging of carcases and sides of meat in such a manner as will—

(i) permit air to circulate freely around the carcases and sides of meat, and

(ii) ensure that no part of any carcase or side of meat shall come into contact with the floor of the market.

39. The interior walls and all other vertical surfaces in any part of a meat market in which meat is handled, hung or stored shall be faced with smooth, hard, impervious material to a height of not less than 6 feet from the floor:

Provided that if meat is liable to come into contact with a part of a wall or other vertical surface at a height greater than 6 feet from the floor that part shall also be faced with smooth, hard, impervious material.

40. The walls, floors, doors, windows, ceilings and all other parts of the interior of a meat market shall be kept clean and in such a state of repair as will enable them to be effectively cleaned and shall be so constructed and maintained as to prevent, so far as reasonably practicable, any risk of infestation by rats, mice or insects and the entry of birds.

41. Every forecourt or yard forming part of, or used in connection with, a meat market in or on which meat is likely to be handled shall be so constructed and maintained as to enable it to be readily cleaned.

Water Supply, Drainage, Sanitation and Washing etc. Facilities

42.—(1) A piped supply of wholesome water shall be provided in a meat market sufficient in quantity to enable the provisions of these regulations requiring the use of water to be complied with.

(2) A supply of piped hot water shall be provided and shall be available during working hours so as to be readily accessible for use in every part, other than a cold store, of the meat market in which meat is handled, hung or stored and in any part in which washing facilities are provided for the personal use of persons engaged in the handling of meat in the meat market.

43.—(1) A meat market shall be provided with such a drainage system, including soil, waste and ventilation pipes and grease traps, as is necessary for the adequate disposal of soil and waste water from the meat market

and from any forecourt or yard used in connection therewith, and the system shall be kept in such a state of repair as will enable the pipes, traps and other parts to be readily and effectively cleaned.

(2) Soil and waste water from a meat market or from any forecourt or yard used in connection therewith shall not be disposed of otherwise than through such a drainage system as is provided in accordance with this regulation.

44.—(1) There shall be provided in every meat market suitable and sufficient wash-basins readily accessible to persons working there.

(2) Every such wash-basin as aforesaid shall be used for the purpose of securing the personal cleanliness of the said persons and for no other purpose.

(3) Every such wash-basin as aforesaid and any fittings or connections thereof shall be kept clean and in efficient working order.

(4) There shall be provided at every such wash-basin as aforesaid adequate piped supplies of hot and cold water or an adequate piped supply of warm water at a controlled temperature.

(5) At or near every such wash-basin as aforesaid there shall be provided for the use of the persons using the basin adequate supplies of soap or other suitable detergents, nail brushes and clean towels or other hygienic drying facilities and such soap, detergents, nail brushes and towels or other hygienic drying facilities shall be used only for the purpose of securing the personal cleanliness of those persons.

(6) Any towel provided in accordance with the foregoing provisions of this regulation shall be of a type intended for single use only and any such towel may—

(*a*) be made of paper or similar material in which case it shall be disposed of immediately after use ; or

(*b*) consist of a roller towel controlled by a mechanical device which dispenses a clean section of the towel for each user, and any such mechanical device shall be maintained in efficient working order.

45.—(1) In a meat market suitable sinks or other facilities for washing equipment used for the purposes of the meat market business shall be provided and the facilities so provided shall be sufficient in number to enable all equipment, the cleaning of which is required by the provisions of these regulations, to be readily and thoroughly cleaned in accordance with those provisions.

(2) At every such sink or other facility as aforesaid an adequate piped supply either of hot or cold water or of warm water at a controlled temperature shall be provided.

(3) Every such sink and other facility as aforesaid shall be kept clean and in efficient working order.

(4) There shall be provided for use at every such sink and other facility as aforesaid adequate supplies of soap or other suitable detergents and means of cleaning and drying equipment hygienically.

46.—(1) Every sanitary convenience in, or used in connection with, a meat market shall be supplied with water through a suitable flushing apparatus and shall be kept clean and in efficient working order.

(2) Every room or compartment in which there is a sanitary convenience to which this regulation applies shall be adequately lighted and ventilated and shall be kept clean and in good repair.

(3) Save in a case in which a certificate of exemption has been granted under regulation 68 of these regulations, no room or compartment containing such a sanitary convenience as aforesaid shall communicate directly with any place in which meat is handled.

(4) A notice requiring users to wash their hands after using the convenience shall be prominently displayed at or near every such sanitary convenience as aforesaid.

47.—(1) The equipment and fittings (including receptacles) in a meat market with which meat comes, or is liable to come, into contact shall be made of such materials and so constructed and maintained as to—

(*a*) enable them to be readily and thoroughly cleaned,

(*b*) prevent, so far as is reasonably practicable, any risk of contamination of meat by the equipment or fittings,

and, except for chopping blocks, cutting boards and brooms and the handles of implements, shall not be made of wood but shall be made of metal or other durable material resistant to corrosion.

(2) Any such equipment or fittings, other than receptacles, as aforesaid shall at the end of each working day be cleaned either—

(*a*) with boiling water or steam, or

(*b*) with hot water containing an efficient bactericidal agent in suitable quantity and thereafter rinsed with clean water.

(3) Any such receptacle as aforesaid shall, after each occasion on which it is used, be cleaned in one of the ways mentioned in paragraph (2) of this regulation and shall thereafter be kept clean until it is again used.

(4) Suitable and sufficient facilities shall be provided in convenient places within every meat market for the sterilisation of equipment used in the market.

(5) Any equipment or fittings, including without prejudice to the foregoing generality, any knife, scabbard, sharpening steel, chopper, saw or other similar utensil, used in a meat market shall, immediately after it has come into contact with any meat which is known or suspected to be diseased, be thoroughly cleaned in one of the ways mentioned in paragraph (2) of this regulation.

48. No person shall use a cloth for wiping or cleaning meat in a meat market.

49. An adequate supply of waterproof dressings, bandages and first-aid equipment shall be provided in a readily accessible position for the use of persons engaged in the handling of meat in a meat market.

50. Any material in which meat is to be wrapped or which is to be used for protecting meat shall be clean before use.

Management of Meat Market

51. Clothing and footwear, belonging to a person engaged in handling meat, kept, but not worn, by him on the premises shall be accommodated elsewhere than in any place used for the handling of meat unless it is accommodated in that place in a cupboard or locker provided for the purpose.

52. No person shall cause or permit any live animal to enter any part of a meat market in which meat is handled.

53.—(1) All refuse and waste matter (including trimmings) produced in the course of business carried on in a meat market shall be deposited in a receptacle constructed of impervious material.

(2) Any receptacle provided for the purpose of this regulation shall, so far as is reasonably practicable, be kept covered with a closely fitting lid or cover and shall be emptied in such a manner as to prevent contamination of any meat in the market.

(3) The contents of any such receptacle as aforesaid shall be disposed of not less than once in each day.

(4) Any such receptacle as aforesaid shall be cleaned after being emptied:

Provided that this paragraph—

(*a*) shall be deemed to be complied with in the case of a receptacle which is emptied several times in the course of a day if it is cleaned immediately after being emptied for the last time on each day; and

(*b*) shall not apply to a receptacle in which only incinerated fuel is deposited.

PART V

DISTRIBUTION OF MEAT

Interpretation of Part V

54. In this Part of these regulations, unless the context otherwise requires, the following expressions have the meanings hereby respectively assigned to them:—

"animal" means any animal (including deer, hares and rabbits), the meat derived from which is used for human consumption;

"home-going ship" means a ship plying in inland waters or a ship engaged in coastal passenger services, and, for the purposes of this definition, "coastal passenger service" means a passenger service or excursion between places in Scotland which does not involve calling at places outside Scotland;

"meat" means the whole or any part of the carcase, offal or blood derived from any animal or bird intended for sale for human consumption but does not include—

(*a*) any such part as is in an impervious container;

(*b*) any such part as is intended for sale by retail on or from a vehicle (whether it is a vehicle to which this Part applies or not) in which it is being transported or is in course of delivery after sale by retail);

(*c*) any such part as has been cooked;

(*d*) any article of food in which any ingredient consists of any such part as has been cooked;

(*e*) lard, cooking fat, beef suet and any other shortenings or other article of food rendered from any such part;

(*f*) offal being uncleaned tripe, stomachs, intestines or feet or unskinned or unscalded heads detached from the carcases from which they are derived;

(*g*) the carcases of animals or birds which have not been dressed;

"vehicle" has, except in regulations 58 and 59, the same meaning as in Part II of these regulations and in the said regulations 58 and 59 means any vehicle in which wrapped meat or wrapped frozen offal may be carried in accordance with these regulations; and

"impervious container", "meat compartment", "meat container", "meat lorry", "receptacle", "unwrapped meat", "wrapped frozen offal" and "wrapped meat" have the same meanings respectively as in Part II of these regulations.

TRANSPORTATION OF MEAT BY LAND

Conditions applying to Unwrapped Meat of all Kinds

55.—(1) Subject, in the case of the kinds of unwrapped meat to which regulation 57(1) of these regulations applies, to the provisions of that regulation, unwrapped meat shall not be transported by road otherwise than in a meat compartment or a meat container carried on any vehicle or, subject to the provisions of the next succeeding regulation, in or on a meat lorry.

(2) Subject, in the case of the kinds of unwrapped meat to which regulation 57(1) of these regulations applies, to the provisions of that regulation, unwrapped meat shall not be transported by rail otherwise than in a meat compartment or a meat container.

(3) Any such meat compartment or meat container as aforesaid shall be closed while in transit.

(4) Any such meat compartment, meat container or meat lorry as aforesaid, when in use for the transportation of unwrapped meat, shall not be used for any other purpose.

56. From and after such date as the Secretary of State may appoint, being a date not earlier than four years after the coming into operation of this Part of these regulations, unwrapped meat shall not be transported by road otherwise than in a meat compartment or a meat container.

Additional Conditions applying to Unwrapped Meat of Particular Kinds and Blood

57.—(1) Minced, diced, boned or sausage meat, offal or blood shall be transported, whether in a meat compartment, meat container or otherwise, in a receptacle capable of being easily cleaned, constructed of impervious material and having a closely fitting lid or cover constructed of such material as aforesaid :

Provided that this requirement shall not apply to—

(*a*) offal unsevered from the carcase of which it is part ;

(*b*) giblets of game or poultry which are transported with, or attached to, the carcase from which they were derived ;

(*c*) wrapped frozen offal.

(2) Every receptacle, lid or cover to which this regulation applies shall be—

(*a*) cleaned immediately after each occasion on which it is used and kept in such condition as will ensure that it is clean when it is next so used ; and

(*b*) kept in good repair.

(3) Any such receptacle shall be closed while in transit.

Conditions applying to Wrapped Meat

58. Wrapped meat or wrapped frozen offal shall not be transported in a vehicle otherwise than in or on a part of the vehicle which is in such condition as to avoid any risk of contamination of the meat or offal.

59. Wrapped meat or wrapped frozen offal shall be so placed in or on any such vehicle as aforesaid and such precautions as are reasonably practicable shall, when it is so placed, be taken as to avoid the risk of contamination of the meat or offal, or the material in which the meat or offal is wrapped, from any article, including any animal or live bird, or any substance being transported on the same vehicle or from any other source.

Conditions applying to certain parts of animals not being meat

60.—(1) Where any article to which this regulation applies is being transported in or on any vehicle, all reasonably practicable steps shall be taken to prevent any risk of the article contaminating any meat being transported on the same vehicle, or being contaminated by any article (including any live animal or bird) or any substance being so transported.

(2) This regulation shall apply to such of the following articles as are intended for sale for human consumption, that is to say, uncleaned hooves or feet, unskinned or unscalded heads detached from the carcases from which they were derived, and the carcases of animals or birds which have not been dressed.

Construction and Maintenance of Vehicles and Containers

61.—(1) The interior surfaces of a meat compartment and of a meat container, and every part of a meat lorry with which meat is liable to come into contact or on which duck boards are placed, shall be—

(*a*) faced with smooth, impervious material;

(*b*) cleaned after each occasion on which meat has been transported in or on it and kept in such condition as will ensure that it is clean when meat is next placed in or on it; and

(*c*) kept in good repair.

(2) Every duck board upon which meat is placed in a meat compartment, in a meat container, or in or on a meat lorry, shall be constructed of impervious material or of hardwood and shall be—

(*a*) cleaned after each occasion on which meat has been transported on it and kept in such condition as will ensure that it is clean when next meat is placed on it; and

(*b*) kept in good repair.

(3) Every hanging rail, loading device and fitting in a meat compartment, meat container or in or on a meat lorry shall be—

(*a*) so constructed of impervious material as to enable it to be readily cleaned;

(*b*) cleaned after each occasion on which the compartment, container or lorry is used for the transportation of meat and kept in such condition as will ensure that it is clean when it is next used as aforesaid; and

(*c*) kept in good repair.

62. A meat compartment and a meat container shall be capable of being closed in such a manner as to exclude from the compartment or the container, as the case may be, vermin, insects, dust and other contaminating matter.

63.—(1) A meat lorry shall have a platform with a fixed headboard and a tailboard which shall either be fixed or, if not fixed, of rigid construction and so operated as to be in an upright position when the lorry is in motion.

(2) The platform of a meat lorry shall be so constructed as to enable every part of it, and all meat which is at any time carried on it, to be completely enclosed by clean canvas or other washable material and the platform and meat shall be completely enclosed thereby while the lorry is in motion.

(3) Any such canvas or material as aforesaid shall be supported on a frame or on poles, shall not be used for longer than the period of a working day, shall be cleaned after being so used and shall be kept in such condition as will ensure that it is clean on each occasion on which it is again to be so used.

Transportation of Meat by Sea

64. Meat shall not be carried as cargo in a home-going ship otherwise than in accordance with the provisions of this regulation, that is to say—

(*a*) unwrapped meat may be so carried in the meat compartment or in the meat container in which it has been transported to the dock, wharf or quay for loading;

(*b*) when wrapped meat or wrapped frozen offal is carried as cargo as aforesaid the provisions of the next succeeding regulation shall be complied with:

Provided that on and after the date five years after the day on which this regulation comes into operation the provisions of paragraph (*a*) of this regulation shall apply to wrapped meat and wrapped frozen offal as they apply to unwrapped meat and paragraph (*b*) of this regulation and the next succeeding regulation shall cease to have effect after that date.

65. Any part of a home-going ship with which wrapped meat or wrapped frozen offal is liable to come into contact in course of transit shall be in such condition as to prevent any risk of contamination of the meat or offal or of the material in which the meat is wrapped and the meat or offal shall be placed in the ship in such a manner and such other precautions as are reasonably practicable shall be taken, so as to avoid any risk of contamination of it by any other article or substance or any live animal or bird carried along with it.

66. Where any of the following articles are carried as cargo in a home-going ship, that is to say uncleaned hooves or feet, unskinned or unscalded heads detached from the carcases from which they were derived, or the undressed carcases of animals or birds intended for human consumption, all reasonable precautions shall be taken to prevent risk of contamination of the article by any other article (including any live animal or bird) or any substance being carried on the ship.

Imported Meat

67. Meat which is at or on any dock, wharf or quay, after it has been unloaded from the ship of which it was carried as cargo, or is in any warehouse or other building used in connection with the loading or unloading of ships at or on any dock, wharf or quay, shall not be handled in such a manner as will damage or contaminate it and shall not be placed on any part of the dock, wharf or quay or in or on any part of the floor of any such warehouse or building that is in such condition as will contaminate it or the material in which it is wrapped, and such other precautions as are reasonably practicable shall be taken to avoid contamination of the meat by any other article (including any live animal or bird) or any other substance.

Part VI

Miscellaneous Provisions

Exemptions

68.—(1) Subject to the following provisions of this regulation—

(*a*) a local authority on the application of the owner of any slaughterhouse or meat market (not being a slaughterhouse or meat market owned by a county or town council), or

(*b*) the Secretary of State on the application of a county or town council who are the owners of a slaughterhouse or meat market,

may grant a certificate exempting that slaughterhouse or meat market, or any part thereof, for such period as may be specified in the certificate, from compliance with such of the provisions of the regulations mentioned in Schedule 2 to these regulations as may be so specified.

(2) A certificate shall be granted by a local authority, or, as the case may be, by the Secretary of State, under this regulation only if they, or he, is satisfied that it would not in all the circumstances be reasonable to require compliance with the provisions of any regulation specified in the application, or, in the case of any regulation so specified which requires the carrying out of structural alterations to premises, that it would not be reasonable or practicable to carry out these alterations to the premises.

(3) A certificate of exemption under this regulation shall not be granted in relation to any slaughterhouse or meat market erected, reconstructed or substantially altered after the date on which these regulations come into operation.

(4) Where a local authority are or, as the case may be, the Secretary of State is, satisfied that there has been an alteration in circumstances in which a certificate was granted under this regulation by them or him, they or he, as the case may be, may vary or cancel the certificate.

(5) Where a local authority have refused or varied or cancelled a certificate under paragraph (1)(*a*) of this regulation in relation to any premises, any person having an interest in the premises may, within one month of the decision of the local authority, appeal to the sheriff against the refusal or, as the case may be, the variation or cancellation of the certificate.

(6) Nothing in this regulation shall affect the requirements of the Factories Act 1961(**a**), or of any regulations made thereunder.

APPLICATION OF REGULATIONS TO CERTAIN REMOTE AREAS

69. Part III of these regulations shall apply to any slaughterhouse situated in those parts of the areas of any of the local authorities mentioned in Part I of Schedule 3 to these regulations only to the extent specified in the first column of Part II of that Schedule and subject to the modifications in the second column of that Part.

Offences

70.—(1) If any person engaged in the handling of meat fails to comply with any requirement of any regulation in Part II of these regulations or of regulation 20(2), 22, 23(5), 25, 27, 28, 44(2), 47(5) or 48 he shall be guilty of an offence.

(2) If any person fails to comply with the provisions of regulations 29 or 52 of these regulations he shall be guilty of an offence.

(3) If the owner or other person having the management and control of any slaughterhouse or meat market fails to take all reasonable steps to secure that any person engaged in the handling of meat in that slaughterhouse or meat market complies with any requirement of any regulation in the said Part II or with any requirement of the said regulations 20(2), 22, 23(5), 25, 27, 28, 44(2), 47(5) or 48 he shall be guilty of an offence.

(4) If the owner of any slaughterhouse or meat market fails to comply with any requirement of these regulations, being a requirement of a

(**a**) 9 & 10 Eliz. 2. c. 34.

structural character but not being a provision specified in a certificate of exemption granted in respect of those premises, he shall be guilty of an offence and for the purposes of this paragraph an owner shall be deemed to have failed to comply with any such requirement as aforesaid if—

(*a*) he has, without having complied with the requirement, let the premises for use for the purposes of a slaughterhouse or, as the case may be, a meat market to which the requirement is applicable; or

(*b*) he permits the premises to be used for these purposes after notice from the local authority charged with the enforcement of the requirement directing his attention to that requirement has been served upon him and he has not within the period specified in the notice complied with the requirement.

(5) If the occupier of any slaughterhouse or meat market fails to take all reasonable steps to comply with, or to secure compliance with, any requirement of these regulations other than such requirement as is mentioned in either of the two last foregoing paragraphs he shall be guilty of an offence.

For the purposes of this paragraph the word "occupier" means the person carrying on, or having the management or control of, the slaughterhouse or meat market business carried on in the slaughterhouse or meat market in question.

(6) If the person carrying on, or having the management and control of, any business, for the purposes of which any vehicle to which Part V of these regulations applies is used, fails to comply with any of the provisions of the said Part V applicable in the case of that vehicle he shall be guilty of an offence.

Penalties

71. A person guilty of an offence against these regulations shall be liable—

(*a*) on summary conviction to

(i) a fine not exceeding £100 or to imprisonment for a term not exceeding six months or to both such fine and imprisonment; and

(ii) in the case of a continuing offence to a further fine not exceeding £10 for every day during which the offence is continued; or

(*b*) on conviction on indictment to

(i) a fine not exceeding £500 or to imprisonment for a term not exceeding one year or to both such fine and imprisonment; and

(ii) in the case of a continuing offence to a further fine not exceeding £50 for every day during which the offence is continued.

Michael Noble,
One of Her Majesty's Principal Secretaries of State.

St. Andrew's House,
Edinburgh, 1.

5th December 1963.

SCHEDULE 1

Regulations coming into operation on 1st July 1967.

Regulation 10
Regulation 11
Regulation 12
Regulation 13
Regulation 14
Regulation 15
Regulation 16
Regulation 17
Regulation 18

SCHEDULE 2

Regulations to which regulation 68 applies.

Regulation 13(2)(3)(4) and (5).
Regulation 19(3).
Regulation 20(1) and (4).
Regulation 46(3).

SCHEDULE 3

PART I

Parts of areas of local authorities in which the provisions of Part III of these regulations shall apply to the extent only specified in Part II of this Schedule.

The landward areas of the counties of Argyll, Bute, Inverness, Orkney, Ross and Cromarty, Zetland.

PART II

Provisions of these regulations applicable to slaughterhouses situated in the parts of the areas of the local authorities specified in Part I of this Schedule.

Regulations	*Modification*
Regulations 8 to 10 inclusive	—
Regulation 11(*a*) and (*d*)	—
Regulation 12	—
Regulation 13(1) and (3)	—
Regulations 14 to 16 inclusive	—
Regulation 17	In paragraph (2) the word "piped" shall be omitted.
Regulation 18	—
Regulation 19	In paragraph (1) the words "shall be supplied through a suitable flushing apparatus and" shall be omitted.
Regulation 20	—
Regulation 21	In paragraph (2) the word "piped" shall be omitted.
Regulations 23 and 24	—
Regulation 25	The words "Subject to the next following paragraph" and paragraph (2) shall be omitted.
Regulations 26 to 32 inclusive	—
Regulation 33(3)	—
Regulations 34 and 35	—

EXPLANATORY NOTE

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

These regulations, made under section 13 of the Food and Drugs (Scotland) Act 1956, and applying to Scotland only, contain provisions for regulating the construction, equipment and maintenance of slaughterhouses and meat markets, for securing the hygienic handling of meat at all stages up to its arrival at retail premises, and laying down conditions for the transport of meat.

Part I of the regulations deals with general interpretation and provides that local authorities shall be responsible for enforcing the regulations. Part II sets out requirements to be complied with by meat handlers, including the wearing of suitable overalls and head cover, and an obligation to notify employers if suffering from an illness likely to cause food poisoning. Part III imposes upon the owners of slaughterhouses and others requirements as to the construction, layout, ventilation, lighting, water supply, drainage, sanitation, cleanliness, equipment, maintenance, management, and the disposal of refuse. Part IV relates to meat markets and its provisions are similar to those in respect of slaughterhouses in Part III. Part V regulates the construction and maintenance of vehicles and containers in which meat is transported, lays down the conditions under which meat is to be transported by land or sea, and empowers the Secretary of State, after a minimum period of four years, to require that unwrapped meat shall not be transported by road otherwise than in a meat compartment or container.

Part VI of the regulations provides for penalties for contraventions of the regulations. It provides also for certificates of exemption being granted in respect of slaughterhouses and meat markets which cannot reasonably be expected to comply with the requirements of those regulations specified in Schedule 2. Such certificates may be granted by the Secretary of State in the case of slaughterhouses or meat markets owned by local authorities and by the appropriate local authority in the case of other slaughterhouses or meat markets, and there is a right of appeal to the sheriff against decisions of a local authority. Part VI provides further that the provisions of Part III shall apply to slaughterhouses in the landward areas of counties specified in Part I of Schedule 3 only to the extent specified in Part II of that Schedule. .

The regulations come into operation on 1st July 1964 save for regulations 10 to 18 which come into operation on 1st July 1967.