

VENISON DEALER CONDITIONS

1.0 GENERAL CONDITIONS

- 1.1 The construction and layout of the premises shall be such as to enable the operations conducted therein to be carried out under hygienic conditions.
- 1.2 In particular, provision shall be made for:
- (i) The reception and hanging of moribund animals.
 - (ii) The flaying and, where necessary, evisceration of moribund animals in such a manner that they do not come into contact with the floor.
 - (iii) The storage of meat intended for human consumption under refrigerated conditions.
 - (iv) The storage in suitable impervious containers of hides, skins, hooves, horns and other material not intended for human consumption.
 - (v) The storage in suitable accommodation elsewhere than in meat preparation areas, of clothing and footwear belonging to employees but not worn on the premises.
 - (vi) The effective cleaning and disinfecting of vehicles utilised for the collection of moribund animals.

2.0 CONSTRUCTION AND MAINTENANCE OF PREMISES

- 2.1 The walls, floors, doors, windows, ceiling and all other parts of the structure of the premises shall be maintained in such good order, repair and condition as will enable them to be effectively cleaned, and prevent so far as is reasonably practical, the entry of birds, rats, mice or insects.
- 2.2 All floors in workrooms shall be composed of durable, impervious non-slip material. The junction of floors with walls or built-in fixtures shall be coved to facilitate cleaning.
- 2.3 All walls in workrooms shall be finished with a smooth impervious surface and should, as far as is reasonably practical, be free of any ornamental or any other unnecessary projections.
- 2.4 The ceiling or the interior of the roof surface shall be so designed and constructed as to prevent, as far as possible, condensation of moisture, the growth of mould and the accumulation of dirt thereon.
- 2.5 All workrooms shall be provided with well distributed and effective natural and artificial lighting, and suitable and sufficient means of ventilation to the external air.
- 2.6 All equipment and fittings in workrooms shall be made of such materials and so constructed and maintained as to enable them to be effectively cleaned.
- 2.7 Any forecourt or yard forming part of the premises shall be so constructed and maintained as to enable it to be readily cleaned.

3.0 WATER SUPPLY, DRAINAGE, SANITATION AND WASHING FACILITIES

- 3.1 A piped supply of wholesome water under pressure shall be provided in the premises, sufficient in quantity to enable the conditions of the licence to be complied with.

- 3.2 Suitable and sufficient sinks or other facilities shall be provided and be readily available for the cleaning and disinfecting of tools and equipment.
- 3.3 Suitable and sufficient wash hand basins readily available to persons engaged in the handling of meat shall be provided in every workroom and at or near every sanitary convenience.
- 3.4 An adequate supply of piped hot and cold water or of warm water at a suitably controlled temperature shall be provided at all sinks and wash hand basins, and be readily available for use during working hours.
- 3.5 No rooms or compartment containing a sanitary convenience shall communicates directly with a workroom. The sanitary convenience shall be supplied with water through a suitable flushing apparatus.
- 3.6 Every room or compartment containing a sanitary convenience shall be adequately lighted and ventilated.
- 3.7 A properly constructed and well maintained drainage system including, as may be necessary, soil waste and ventilating pipes, shall be provided for the adequate disposal of soil and waste water from the premises.

4.0 HYGIENIC PRACTICES

- 4.1 Any person engaged in the handling of meat shall take such measures as may be reasonably necessary to protect the meat from risk of contamination.
- 4.2 Floors, ceilings, walls, roofs and other interior parts of all workrooms shall be cleaned as frequently as is necessary to maintain hygiene within the premises.
- 4.3 All fixtures, fittings and equipment liable to come into contact with the meat shall be thoroughly cleaned and disinfected at the end of each working day and as frequently as is necessary throughout the working day.
- 4.4 Every facility for the cleaning and disinfecting of fixtures, fittings and equipment shall be kept clean and in efficient working order. There shall be provided for use at every such facility adequate supplies of soap or other suitable detergents and means of cleaning equipment hygienically.
- 4.5 Every wash hand basin and any fittings or connections therewith shall be kept clean and in efficient working order. All wash hand basins shall be provided with adequate supplies of soap or other suitable detergents, nail brushes and clean towels.
- 4.6 Every sanitary convenience shall be kept clean and in efficient working order and provided with an adequate supply of toilet paper. Every room or compartment containing such a sanitary convenience shall be kept clean and in good repair.
- 4.7 An adequate supply of dressings, including waterproof dressings, bandages and other first aid equipment shall be provided in a readily accessible position for the use of persons engaged in the handling of meat.

5.0 LEGISLATION

- 5.1 Compliance with the above conditions does not absolve dealers from their statutory obligations in terms of the Food Hygiene (Scotland) Regulations 1959/78 or any other amending legislation.