Statutory Document No. 67/98

THE FOOD ACT 1996

THE SPECIFIED RISK MATERIAL REGULATIONS 1998

Approved by Tynwald — *18th March 1998*

Coming into operation — *1st April 1998*

In exercise of the powers conferred on the Department of Local Government and the Environment by sections 4, 17(1) and (3), 21 and 41 of, and paragraphs 2 and 3 of Schedule 1 to, the Food Act 1996[1], and of all other enabling powers, and after consulting such organisations as appear to it to be representative of interests likely to be substantially thereby affected, the following Regulations are hereby made:—

Citation and commencement

1. These Regulations may be cited as the Specified Risk Material Regulations 1998 and, subject to section 41(7) of the Act, shall come into operation on the 1st April 1998.

Interpretation

2. (1) In these Regulations —

"the Department" means the Department of Local Government and the Environment;

"inspector" means an official veterinary surgeon, an authorised meat inspector or an environmental health inspector authorised by the Department in accordance with regulation 8 of the Fresh Meat (Hygiene and Inspection) (No. 2) Regulations 1997[2];

"intestines" means that part of the digestive tract of a bovine animal from the junction of the abomasum and the duodenum to (and including) the rectum;

"licensed" in relation to cutting premises or a slaughterhouse, means licensed under the Fresh Meat (Hygiene and Inspection) (No. 2) Regulations 1997;

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[1] 1996 c.8
[2] SD 365/97

Price £1.60

"processor" means —

(a) any person who sterilises meat in the course of a business of processing meat, or

(b) a waste food processor licensed under the provisions of the Diseases of Animals (Waste Food) Order 1983[3] to receive unprocessed waste food;

" ruminant animal" means a bovine animal, sheep or goat;

"specified risk material" means specified bovine material or specified sheep and goat material;

"specified solid waste" means any solid matter resulting from the slaughter of ruminant animals, or from the subsequent processing of their carcases, which is collected in any part of the drainage system draining any place where specified risk material is handled;

"stain" means in relation to any material to treat (either by immersion, spraying or other application) with a 0.5% weight/volume solution of the colouring agent Patent Blue V (E131, 1971 Colour Index No.42051) in such a way that the colouring is clearly visible over the whole surface of the materials;

"sterilised" means —

(a) treated by boiling or by steam under pressure until every piece of meat is cooked throughout, or

(b) dry-rendered, digested or solvent-processed into technical tallow, greases, glue, feeding meals or fertilisers,

and "sterilise" and "sterilisation" have corresponding meanings;

"tallow" means fat derived from animal tissues by a process of cooking;

"vertebral column" means the whole or any part thereof and includes the sacrum but does not include the coccyges vertebrae.

"young lamb stamp" means the stamp described in regulation 13(2)

(2) In these Regulations "mechanical means" does not include the use of hand-held powered knives which do not use powered pressure or suction.

[3] GC 265/83

Specified sheep and goat material

3. (1) In these Regulations "specified sheep or goat material" means, subject to the following paragraphs —

(a) the head of a sheep or goat;

(b) the spinal cord and tonsils of a sheep or goat in which there was at least one permanent incisor erupted;

(c) the spleen of a sheep or goat; and

(d) specified solid waste,

and includes anything left attached to such material after dissection of the carcase and any animal matter which comes into contact with the material after it has been removed from the carcase.

(2) In paragraph (1) the references to the head, spinal cord and spleen of a sheep or goat include any part thereof and any product derived therefrom, except that —

(a) the tongue is not specified sheep or goat material if it is removed from the head immediately after slaughter and before the head is stained; and

(b) horns are not specified sheep or goat material if they are removed —

(i) immediately after slaughter;

(ii) before the head is removed from the carcase; and

(iii) without breaking into the cranial cavity.

(3) Whole carcases of sheep and goats are specified sheep or goat material if they are removed from the place they were slaughtered or have died to be rendered whole.

Specified bovine material

4. (1) In this regulation "specified bovine material" means, subject to the following paragraphs —

(a) subject to (d), the head (including the brain but excluding the tongue), spinal cord, spleen, thymus, tonsils and intestines of a bovine animal 6 months old or over;

(b) the thymus and intestines of a bovine animal 2 months old or over but less than 6 months old;

(c) the thymus and intestines of a bovine animal under 2 months old which has been slaughtered in the Island for human consumption;

(d) the head (including the brain and the tongue), spinal cord, spleen, thymus, tonsils and intestines of a cull animal; and

(e) specified solid waste,

and includes anything left attached to such material after dissection of the carcase and any animal matter which comes into contact with the material after it has been removed from the carcase, but does not include a whole carcase.

(2) In paragraph (1) the references to the head, spinal cord, spleen, thymus, tonsils and intestines of a bovine animal include any part thereof and any product derived therefrom, except that the tongue is not specified bovine material if it is removed from the head immediately after slaughter and before the head is stained.

Prohibition of sale

5. (1) No person shall sell for human consumption —

(a) any specified risk material,

(b) any food containing specified risk material, or

(c) anything derived from specified risk material.

(2) No person shall sell, possess for sale, or offer, or expose or advertise for sale —

(a) any specified risk material, or

(b anything derived from specified risk material,

with a view to its use in the preparation of food.

(3) No person shall use —

(a) any specified risk material, or

(b) anything derived from specified risk material,

in the manufacture of products for sale for human consumption.

Prohibitions applying to the vertebral column

6. (1) No person shall use the vertebral column of a ruminant animal in the recovery of meat by mechanical means.

(2) No person shall use, in the preparation of food for sale for human consumption, any meat which has been recovered by mechanical means from the vertebral column of a ruminant animal.

(3) No person shall use the vertebral column of a ruminant animal from which meat has been cut, to produce food other than fat or gelatin for sale for human consumption.

Initial treatment of bovine, sheep and goat carcases in a slaughterhouse

7. (1) When a bovine animal is slaughtered in a slaughterhouse, or slaughtered elsewhere than in a slaughterhouse but brought immediately to a slaughterhouse to be dressed for human consumption, the occupier of the slaughterhouse shall ensure that all specified bovine material is removed from the rest of the carcase as soon as is reasonably practicable after the animal was slaughtered.

(2) When a sheep or goat is slaughtered in a slaughterhouse, or slaughtered elsewhere than in a slaughterhouse but brought immediately to a slaughterhouse to be dressed for human consumption, the occupier of the slaughterhouse shall ensure either that —

(a) subject to regulation12, all specified sheep or goat material is removed from the rest of the carcase at the slaughterhouse as soon as is reasonably practicable after the animal is slaughtered; or

(b) the head and spleen is removed at the slaughterhouse as soon as is reasonably practicable after the animal is slaughtered, and the rest of the carcase is consigned to a slaughterhouse or cutting premises pursuant to regulation 12.

(3) Subject to the following provisions of this regulation, the occupier shall ensure that the specified risk material which has been removed (other than the head) is stained immediately, and in any event before it is frozen.

(4) The occupier shall ensure that the head of any ruminant animal is stained immediately after slaughter except that, if the tongue is to be removed, this shall be done immediately after slaughter and the head shall be stained immediately after the removal of the tongue.

(5) The occupier shall ensure that the specified risk material does not come into contact with any other animal material while in the slaughterhouse and that it is disposed of in accordance with these Regulations.

(6) Material which is not specified bovine material may be separated from intestines which have been removed from the carcase before those intestines are stained.

(7) In the case of specified risk material which is intended to be examined by or on behalf of an inspector, the specified risk material shall not be stained until after the completion of such examination.

(8) The occupier of any slaughterhouse where specified risk material is removed from carcases pursuant to this regulation shall arrange or establish in consultation with an official veterinary surgeon a staff training programme to train staff to comply with those requirements of these Regulations which they perform on those premises.

(9) In paragraph (8), "official veterinary surgeon" means a veterinary surgeon authorised by the Department to act as such for the purposes of this regulation.

Initial treatment of specified risk material elsewhere than in a slaughterhouse

8. (1) Subject to the following provisions of this regulation, when specified risk material is removed from the carcase of a ruminant animal elsewhere than in a slaughterhouse, the occupier of the premises at which the specified risk material is removed shall ensure that it is stained immediately, and in any event before it is frozen.

(2) The occupier shall ensure that the specified risk material does not come into contact with any other animal material while on the premises and that it is disposed of in accordance with these Regulations.

(3) In the case of specified risk material which is intended to be examined by or on behalf of an inspector, the specified risk material shall not be stained until after the completion of the examination.

(4) The provisions of this regulation shall not apply in the case of a post-mortem examination carried out by any veterinary surgeon provided that he makes arrangements for the disposal of the whole of the carcase by burial.

(5) In the case of cull animals, the occupier shall ensure that ,once the specified bovine material has been removed , the remainder of the carcase is stained in such away that the stain is clearly visible over the whole surface.

Sterilising whole carcases

9. Any person sterilising a whole ruminant carcase shall do so in accordance with regulation 16 in the same way as if the carcase were specified risk material.

Exceptions from the requirement to stain specified risk material

10. The requirement in regulations 7 and 8 to stain specified risk material shall not apply —

(a) if the specified risk material is to be sent to a veterinary or medical school, laboratory, hospital or similar institution for instructional, diagnostic or research purposes; or

(b) to specified solid waste,

provided that it is stored separately from all other animal materials and is clearly identified as specified risk material.

Prohibition on the removal of the brain and eyes of a ruminant animal

11. No person shall remove the brain or eyes from the carcase of a bovine animal aged over 6 months or from a carcase of a sheep or goat (of any age at death) except —

(a) for the purposes of veterinary or scientific examination or research; and

(b) in a part of the premises kept free at all times from food intended for human consumption.

Prohibition on the removal of the spinal cord of a ruminant animal

12. (1) No person shall remove the spinal cord or any part of it from the vertebral column of a sheep or goat in which there was at least one permanent incisor erupted, except —

(a) in a licensed slaughterhouse or licensed cutting premises, by —

(i) longitudinally splitting the whole vertebral column; or

(ii) removing a longitudinal section of the whole vertebral column containing the spinal cord; or

(b) for the purposes of veterinary or scientific examination.

(2) No person shall remove the spinal cord or any part of it from the vertebral column of a bovine animal aged 6 months or over, or longitudinally split the vertebral column of such an animal, except —

(a) in a licensed slaughterhouse or licensed cutting premises; or

(b) for the purposes of veterinary or scientific examination.

(3) If the spinal cord is removed in a slaughterhouse or at cutting premises, the occupier shall ensure that it is stained, and disposed of as specified risk material in accordance with these Regulations.

(4) If the spinal cord is removed at any premises other than a slaughterhouse or cutting premises for the purposes of veterinary or scientific examination, after that examination both the spinal cord and the vertebral column shall be disposed of as specified risk material in accordance with these Regulations.

Particular requirements in relation to sheep and goats

The young lamb stamp

13. (1) Where a sheep or goat is slaughtered in a licensed slaughterhouse, and at the time of slaughter there were no permanent incisors erupted in the sheep or goat, the carcase of the animal shall be marked with the young lamb stamp.

(2) The young lamb stamp shall consist of a circular mark 5 centimetres in diameter containing in legible form in letters 1cm high the words "DLGE" and "YL", and shall be applied by an authorised officer, and no other person shall apply the young lamb stamp or possess the equipment for applying the stamp.

(3) No person shall use any stamp so resembling the young lamb stamp, or in such a way ,as to be likely to suggest that any carcase other than a carcase of a sheep or goat in which there were no permanent incisors erupted is such a carcase.

Transportation of unmarked carcases of sheep and goats

14. (1) No person shall move from a licensed slaughterhouse a carcase of a sheep or goat suitable for human consumption that is not marked with a young lamb stamp, except —

(a) to licensed cutting premises that are co-located with the slaughterhouse; or

(b) in a sealed vehicle.

(2) During the transportation referred to in paragraph (1) the carcase shall be accompanied by a document indicating —

(a) the name, address and, where appropriate, licence number of the slaughterhouse from which the carcase is being transported; and

(b) the name, address and, where appropriate, licence number of the licensed cutting premises to which the carcase is being transported.

Presence of an inspector

15. (1) An inspector shall be present at any slaughterhouse where any carcase of a sheep or goat is not marked with a young lamb stamp is being loaded for delivery to licensed cutting premises, and he shall supervise the loading.

(2) An inspector shall be present at any cutting premises where any carcase of a sheep or goat that is not marked with a young lamb stamp is being unloaded, and he shall supervise the unloading.

(3) Immediately after the loading referred to in paragraph (1) the delivery vehicle shall be sealed by an inspector, and no other person may seal such a vehicle.

(4) On arrival at licensed cutting premises a sealed vehicle shall be unsealed by an inspector ,and no other person may unseal such a vehicle.

Possession of unmarked carcases of sheep and goats

16. No person shall have in his possession elsewhere than in a slaughterhouse ,in a sealed vehicle or at licensed cutting premises a carcase of a sheep or goat intended for sale for human consumption containing spinal cord, unless it is stamped with a young lamb stamp.

Prohibition on importation of specified risk material

17. No person shall import any specified risk material into the Island.

Consignment of specified risk material

18. (1) Once specified risk material has been removed from the carcase and treated in accordance with these Regulations, or, in the case of specified solid waste, recovered from the drainage system, the person responsible for its removal or recovery shall, without unreasonable delay, send it directly to —

(a) the premises of a processor for sterilisation by him;

(b) premises referred to in regulation 10(a); or

(c) an incinerator to be incinerated.

(2) Any person consigning specified risk material from the place where it was removed from the carcase or recovered from a drainage system shall keep a record for 2 years from the date of consignment of the amount consigned, the date it was consigned and the destination of the specified risk material.

Incinerators

19. (1) Any person delivering specified risk material to an incinerator shall state in writing to the operator of the incinerator concerned the place from which that specified risk material was collected for delivery to that incinerator.

(2) The operator of an incinerator shall record on arrival of specified risk material at the premises —

(a) the amount of the specified risk material delivered;

(b) the date of delivery; and

(c) the place from which it was consigned,

and shall keep such records for 2 years from the date of arrival.

(3) No person shall remove specified risk material from an incinerator unless it has been completely incinerated.

Premises for sterilisation

20. (1) Any person delivering specified risk material to the premises of a processor for sterilisation shall state in writing to the processor concerned the place from which that specified risk material was collected for delivery to that processor.

(2) No person shall take delivery of specified risk material at the premises of a processor for sterilisation or operate such premises unless it has the facilities specified in Part 1 of Schedule 1 sufficient to enable it to separate the specified risk material into protein and tallow by one of the methods specified in Part 2 of that Schedule.

(3) The operator of a sterilisation premises shall record on arrival of specified risk material at those premises:-

(a) the amount of the specified risk material delivered,

(b) the date of delivery; and

(c) the place from which it was consigned,

and shall keep such records for 2 years from the date of arrival.

(4) The operator of sterilisation premises shall ensure that all specified risk material in the premises is kept and stored separately from all other material, handled separately from other material and sterilised separately from other material.

(5) The operator of sterilisation premises shall ensure that specified risk material is processed without undue delay and in any event within seven days of delivery using one of the methods described in Part 2 of Schedule 1.

(6) The operator of sterilisation premises shall ensure that any equipment used for processing specified risk material is used only for that purpose.

(7) After the specified risk material has been processed and separated into protein and tallow the operator of sterilisation premises shall ensure that —

(a) all protein is placed in a container labelled "specified risk material" and disposed of —

(i) by burial at a landfill site in respect of which a disposal licence under section 59, or a direction under section 64, of the Public Health Act 1990[4] is in force; or

(ii) sent to an incinerator for incineration; and

(b) all tallow is placed in a container labelled "specified risk material" and —

(i) disposed of by burial at a landfill site referred to in sub-paragraph (a)(i); or

(ii) sent for purposes not connected with the preparation of food; or

(iii) sent for treatment by thermal hydrolysis at hyperbaric pressure; or

(iv) used as a fuel if preheated in an oil burning boiler.

(8) The operator of a sterilisation premises shall record separately the amount of protein consigned and the amount of tallow consigned, and in each case the date of such consignment and the point of destination, and shall keep such records for 2 years from the date of consignment.

(9) The operator of sterilisation premises shall ensure that all containers, receptacles and vehicles which have been used for the transport of specified risk material are cleaned, washed and disinfected before they leave the premises.

(10) No person shall move from the unclean section of premises where sterilisation takes place (as specified by the processor in accordance with paragraph 3 of Part 1 of Schedule 1) into the clean section without first changing his working clothes and footwear or disinfecting the latter.

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[4] 1990 c.10

(11) No person shall take equipment or utensils from the unclean section into the clean section of premises where sterilisation takes place unless the equipment or utensils are first washed and disinfected.

(12) The operator of sterilisation premises shall ensure that systematic measures are taken to control birds, rodents, insects and other vermin on the premises.

(13) The operator of sterilisation premises shall ensure that the premises and equipment are kept in a good state of repair and that measuring equipment is calibrated at regular intervals.

Veterinary or laboratory premises etc.

21. (1) No person shall transport specified risk material to premises specified in regulation 10(a) unless the specified risk material is in a container marked with —

(a) the words "specified risk material";

(b) its place of destination; and

(c) the name of the person to whom it is being sent.

(2) Any person delivering specified risk material to such premises shall state in writing to the occupier of the premises the place from which the specified risk material was collected for delivery.

(3) The person to whom the specified risk material is consigned shall record on arrival of the specified risk material at the premises--

(a) the amount of the specified risk material delivered;

(b) the date of delivery; and

(c) the place from which it was consigned,

and shall keep such records for 2 years from the date of arrival.

(4) When the specified risk material is no longer needed, the person to whom it was consigned shall ensure that any residual specified risk material is buried or effectively destroyed and shall keep a record for two years of the place and method of burial or destruction.

Power to give directions

22. (1) If the Department is satisfied that specified risk material cannot be disposed of under the provisions of these Regulations, whether for reasons of mechanical breakdown of equipment or otherwise, it may give written directions to

the owner or person in control of the specified risk material for its disposal in a safe manner.

(2) In the event of any person not complying with those directions, the Department may make arrangements for the disposal of the specified risk material at the expense of the owner.

Transport

23. (1) The person in control of a vehicle transporting specified risk material shall ensure that it is conveyed either —

(a) in an impervious container which contains nothing but specified risk material, or

(b) in a part of the vehicle which is impervious and contains nothing but specified risk material,

and which in either case is kept covered at all times except when necessary for loading or unloading or examination by an authorised officer of the Department.

(2) Any person transporting specified risk material shall ensure that the part of the vehicle in which specified risk material has been conveyed is thoroughly washed and disinfected before any food, is subsequently placed in that part of the vehicle.

(3) In this regulation "vehicle" means, in any case in which specified risk material is conveyed in a bulk container, that container.

Storage

24. (1) Subject to paragraph (2), no person shall store specified risk material in the same room as any food.

(2) The requirement in paragraph (1) shall not apply where an authorised officer of the Department has approved the storage of specified risk material in the same room as food on being satisfied that the arrangements for storage will ensure the adequate separation of the specified risk material from the food.

Offences

25. (1) Any person who contravenes or fails to comply with any requirement of these Regulations is guilty of an offence and liable on summary conviction to custody for a term not exceeding 6 months or to a fine not exceeding £5,000, or to both.

(2) Any person who fails to comply with a direction under regulation 22(1) is guilty of an offence and liable on summary conviction to a fine not exceeding £5,000.

Enforcement

26. These Regulations shall be enforced by the Department.

Samples

27. Where an authorised officer of the Department has reasonable grounds for supposing that any requirement of these Regulations is not being complied with, he may take from any carcase or part of a carcase, tallow, protein, material or food such samples as he considers necessary to establish whether or not an offence has taken place.

Application to cull animals

28. (1) These Regulations apply to cull animals subject to the exceptions and modifications specified in Schedule 2.

(2) In this regulation and in any provision as modified by Schedule 2, "cull animal" means —

(a) a bovine animal which, at the time of slaughter, was more than 30 months old and had at that time more than 2 permanent incisors erupted; or

(b) a bovine animal slaughtered at a slaughterhouse which after dentition was found to be over 30 months old.

Revocations

29. The regulations specified in Schedule 3 are revoked.

SCHEDULE 1

PROCESSING REQUIREMENTS

Part 1

Requirements to be met where specified risk material is sterilised

1. The premises shall be adequately separated from the public highway and other premises. Notwithstanding this, they may occupy the same site as premises where animal products which are not specified risk material are sterilised provided that specified risk material is stored, handled and processed separately from other animal material and by means of equipment used only for specified risk material.

2. Unauthorised persons and animals shall not be permitted to have access to the premises.

3. The premises or part of the premises used to process specified risk material must have a clean and an unclean section specified by the occupier, adequately separated. The unclean section must have a covered place to receive and store the specified risk material for processing and must be constructed in such a way that it is easy to clean and disinfect. Floors must be laid in such a way as to facilitate the draining of liquids. The premises must have adequate lavatories, changing rooms and washbasins for staff.

4. The premises shall have sufficient capacity of hot water and steam production to cook specified risk material in accordance with the method in Part 2 of this Schedule chosen by the operator.

5. The equipment used to cook specified risk material shall include -

(a) measuring equipment to check temperature and, if necessary, pressure at critical points;

(b) recording devices to record continuously the results of measurements; and

(c) an adequate safety system to prevent insufficient heating.

6. To prevent recontamination of processed specified risk material by incoming specified risk material, there must be clear separation between the area of the premises where the incoming specified risk material is unloaded and cooked and the areas set aside for further processing of the heated specified risk material and the storage of finished specified risk material products.

7. The premises must have adequate facilities for cleaning and disinfecting the containers or receptacles in which unprocessed specified risk material is received and the vehicles in which it is transported.

8. Adequate facilities must be provided for disinfecting the wheels, immediately before their departure, of vehicles transporting specified risk material or leaving the unclean section of the premises.

Part 2

Methods of Cooking

Method 1: Natural fat batch atmospheric (150 mm particle size)

Equipment

1. The premises shall be equipped with apparatus to crush specified risk material to the appropriate particle size, at least one cooker to cook the specified risk material, sufficient capacity of hot water and steam production to cook specified risk material in accordance with this method, and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 150 mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. Crushed material shall then be heated in a steam jacketed vessel to remove the inherent moisture at atmospheric pressure. The times and temperatures achieved during the cooking process shall be recorded in a permanent form. During the course of cooking, the material shall be maintained at a temperature in excess of 100 degrees C for at least 125 minutes, a temperature in excess of 110 degrees C for at least 120 minutes and a temperature in excess of 120 degrees C for at least 50 minutes. Material may be cooked so that two or more time/temperature requirements are carried out at the same time.

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein components. Protein and tallow shall be stored separately.

Method 2: Natural fat batch atmospheric (30 mm particle size)

Equipment

1. The premises shall be equipped with apparatus to crush specified bovine material to the appropriate particle size, at least one cooker to cook the specified bovine material, sufficient capacity of hot water and steam production to cook specified bovine material in accordance with this method, and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 30 mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. Crushed material shall then be heated in a steam jacketed vessel to remove the inherent moisture at atmospheric pressure. The times and temperatures achieved during the cooking process must be recorded in a permanent form. During the course of cooking, the material must be maintained at a temperature in excess of 100 degrees C for at least 95 minutes, a temperature in excess of 110 degrees C for at least 55 minutes and a temperature in excess of 120 degrees C for at least 13 minutes. Material may be cooked so that 2 or more time/temperature requirements are carried out at the same time.

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein components. Protein and tallow shall be stored separately.

Method 3: Added fat batch atmospheric (30 mm particle size)

Equipment

1. The premises shall be equipped with apparatus to crush specified risk material to the appropriate particle size, at least one cooker to cook the specified risk material, sufficient capacity of

hot water and steam production to cook specified risk material in accordance with this method, and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 30 mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. Crushed material shall then be heated with added tallow in a steam jacketed vessel to remove the inherent moisture at atmospheric pressure. The times and temperatures achieved during the cooking process must be recorded on a permanent recording system. During the course of cooking, the material shall be maintained at a temperature in excess of 100 degrees C for at least 16 minutes, a temperature in excess of 110 degrees C for at least 13 minutes, and a temperature in excess of 130 degrees C for at least 3 minutes. Material may be cooked so that two or more time/temperature requirements are carried out at the same time.

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein components. Protein and tallow shall be stored separately.

Method 4: Natural fat batch (batch pressure)

Equipment

1. The premises shall be equipped with apparatus to crush specified risk material to the appropriate particle size, at least one cooker to cook the specified risk material, sufficient capacity of hot water and steam production to cook specified risk material in accordance with this method, and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 50 mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. Crushed material shall then be heated in a steam jacketed vessel. After all air in the vessel has been displaced by steam, the vessel shall be sealed and heating continued until the pressure reaches 3 bar and the temperature reaches at least 133 degrees C. This state should be held for at least 20 minutes, after which the pressure should be lowered back to atmospheric pressure. The product should then be dried to remove all of its inherent moisture. The times, temperatures and pressures achieved during the cooking process must be recorded on a permanent recording system

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein fractions. Protein and tallow shall be stored separately.

Method 5: Natural Fat Continuous Atmospheric

Equipment

1. The premises shall be equipped with apparatus to crush specified risk material to the appropriate particle size, at least one cooker to cook the specified risk material, sufficient capacity of hot water and steam production to cook specified risk material in accordance with this method, and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 30 mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. The material shall be passed into a steam heated vessel. Passage of the raw material through the vessel shall be controlled by means of displacement and mechanical restrictions to ensure that the cooked dried material is discharged with all of its residual moisture removed as water vapour. The maximum feed rate for raw material and the minimum discharge temperature will be set for the vessel in the approval for the premises granted under this Order. The material shall be maintained at a temperature in excess of 100 degrees C for at least 95 minutes, a temperature in excess of 110 degrees C for at least 55 minutes and a temperature in excess of 120 degrees C for at least 13 minutes. Material may be cooked so that two or more time/temperature requirements are carried out at the same time. The times and temperatures achieved during the cooking process must be recorded on a permanent recording system.

Separation and storage of final products

4. After cooking, the material shall be discharged from the cookers and separated into its tallow and protein components. Protein and tallow shall be stored separately.

Method 6: Added Fat Continuous Atmospheric

Equipment

1. The premises shall be equipped with apparatus to crush specified risk material to the appropriate particle size, at least one cooker to cook the specified risk material, sufficient capacity of hot water and steam production to cook specified risk material in accordance with this method, and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 30 mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Cooking

3. The material shall be passed into a steam heated vessel where a consistent level of hot liquid tallow is maintained by recycling the tallow as appropriate. Passage of the raw material through the vessel shall be controlled by means of displacement and mechanical restrictions to ensure that the cooked dried material is discharged with all of its residual moisture removed as water vapour. The maximum feed rate for raw material, the maximum tallow recycle rate, and the minimum discharge temperature will be set for the vessel in the approval for the premises granted under this Order. The material shall be maintained at a temperature in excess of 100 degrees C for at least 16 minutes, at temperature in excess of 110 degrees C for at least 13 minutes, a temperature in excess of 120 degrees C for at least 8 minutes and a temperature in excess of 130 degrees C for at least 3 minutes. Material

may be cooked so that two or more time/temperature requirements are carried out at the same time. The times and temperatures achieved during the cooking process must be recorded on a permanent recording system.

Separation and storage of final products

4. On discharge from the vessel, any surplus tallow not required to maintain the vessel's operating level shall be removed, and the material separated into its tallow and protein components. Protein and tallow shall be stored separately.

Method 7: Defatted continuous atmospheric

Equipment

1. The premises shall be equipped with apparatus to crush specified risk material to the appropriate particle size, at least one cooker to cook the specified risk material, sufficient capacity of hot water and steam production to cook specified risk material in accordance with this method, and equipment to separate protein from tallow and store those products.

Crushing

2. The raw material shall be reduced in size by crushing so that the particle size does not exceed 150 mm. Final reduction equipment shall be checked daily and its condition recorded. Any broken equipment shall be repaired without delay to ensure that the final particle size is achieved.

Pre-heating

3. The crushed material shall then be passed to a pre-heater. Passage of the raw material through the pre-heater shall be controlled by means of displacement and mechanical restrictions to ensure that the cooked material is discharged at a temperature of at least 80 degrees C and in a form in which water and tallow can be removed from the protein residue.

Pressing

4. The material discharged from the pre-heater must be passed through a screw press so adjusted that all water and tallow are removed from the protein residue.

Drying

5. The protein residue shall be passed into a steam heated vessel. Passage of the protein residue through the vessel shall be controlled by means of displacement and mechanical restrictions to ensure that the cooked dried protein is discharged with all of its residual moisture removed as water vapour. A maximum feed rate for protein residue and a minimum discharge temperature will be set for the vessel by an officer of the Department. The material shall be maintained at a temperature in excess of 80 degrees C for at least 120 minutes and a temperature in excess of 100 degrees C for at least 60 minutes. Material may be cooked so that both time/temperature requirements are carried out at the same time. The times and temperatures achieved during the cooking process must be recorded on a permanent recording system.

Storage of final products

6. Protein and tallow shall be stored separately.

SCHEDULE 2

EXCEPTIONS AND MODIFICATIONS SUBJECT TO WHICH THESE REGULATIONS APPLY TO CULL ANIMALS

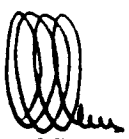
Provision	*Exception or modification.*
Regulation 6	Not applicable.
Regulation 7(3)	Subject to the modification that the tongue may not be removed.
Regulation 7(4)	Subject to the modification that from the point at which specified bovine material from a cull animal is removed from the slaughterhouse, it may come into contact with any other animal material from such an animal.
Regulation 7(7)	Not applicable.
Regulation 20(4)	Subject to the modification that specified risk material may come into contact with any animal material from a cull animal.
Regulation 20(6)	Subject to the modification that equipment used for processing specified risk material may be used for processing any part of a cull animal.
Regulation 21	In paragraph (4), omit "buried or" and "burial or".
Regulation 23(1)	Subject to the modification that the impervious container or part of the vehicle (as the case may be) may also contain animal material from cull animals.
Schedule 1	Subject to the modification that specified risk material need not be stored, handled and processed separately from animal material from cull animals.

SCHEDULE 3

REGULATIONS REVOKED

Reference	*Title*
GC 96/90	The Bovine Offal (Prohibition) Regulations 1990.
SD 86/95	The Bovine Offal (Prohibition) (Amendment) Regulations 1995.

MADE 16th February 1998



Minister for Local Government and the Environment

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These Regulations —

(a) control "specified risk material", ie. material which may contain the agent causing bovine spongiform encephalopathy (BSE) and material which may come into contact with it during the slaughtering process;

(b) control the sale and use of specified risk material for human consumption and the production of mechanically recovered meat;

(c) regulate the initial treatment of specified risk material and the sterilising of whole carcases;

(d) prohibit the removal of the brain, eyes and spinal cord of a ruminant animal;

(e) prohibit the importation of specified risk material into the Isle of Man; and

(f) regulate the consignment of specified risk material to the premises of a processor for sterilisation or to an incinerator.

The Regulations also revoke the Bovine Offal (Prohibition) Regulations 1990 as amended.