

a. that the fresh meat to which they relate, or the meat from which the meat product to which they relate was prepared, was derived from mammals or birds inspected before and immediately after death or in the case of mammals killed when wild was derived from mammals inspected after death only, in the country of origin of the meat and passed in accordance with criteria satisfactory to the Secretary of State;

and

b. that the dressing, packing and other preparation of the fresh meat or meat product was carried out with all necessary precautions for the prevention of danger to health.

1. Recognition of the health mark is extended to include:-

for bovine animals: whole (skinned) heads, which may have been split for inspection purposes, brains, tongues and cheek meat (internal and external masseters).

for swine: whole (skinned or scalded and depilated) heads, which may have been split for inspection purposes, and head-meat in pieces each weighing not less than 100 grammes.

For sheep, goats and solipeds: whole (skinned) heads which may have been split for inspection purposes, and head meat in pieces each weighing not less than 100 grammes.

For poultry: whole (plucked) heads which remain naturally attached to the carcase.

For minced or chopped meat other than liver.

2. The said health marks are recognised subject to the following conditions:-

a. recognition applies only to fresh meat and meat products imported from the Republic of Ireland;

b. where the health marks are in the form of stamps or labels, recognition will apply only if the stamps or labels have not in any other circumstances or on any other occasion been used as a health mark.

Recognition of the health marks is restricted to the extent shown in Part 2 of the Schedule hereto.

The Notices published in the Edinburgh Gazette dated 18 April 1986 and 1 December 1987 are hereby revoked.

PART 1

1. For fresh meat of domestic bovine animals (including buffalo), sheep, goats and solipeds the health mark should consist of:-

(a) either an oval mark at least 6.5 cm wide by 4.5 cm high bearing the following information in perfectly legible characters:

- on the upper part, the initial(s) of the consigning country in capitals ie IRL followed by the veterinary approval number of the establishment.
- on the lower part, one of the following sets of initials: CEE, EEG, EWG, EØF, EEC OR EOK:

(b) or an oval mark at least 6.5 cm wide by 4.5 cm high, bearing the following information in perfectly legible characters:

- on the upper part, the name of the consigning country in capitals,
- in the centre, the veterinary approval number of the establishment,
- on the lower part, one of the following sets of initials: CEE, EEG, EWG, EØF, EEC OR EOK.

The letters must be at least 0.8 cm high and the figures at least 1 cm high.

The health mark may, in addition, include an indication of the official veterinarian who carried out the health inspection of the meat.

2. For meat of domestic swine, the health mark as described at 1 above which may be covered by two parallel straight lines, with a distance of 1 cm at least, crossing the oval stamp along the main diameter and the information thereon remaining legible, and the two parallel lines being as evident as the external edge of the mark.

3. For poultry meat the health mark shall consist of:-

For individual packed carcasses or offal packed in small quantities:

For bovine meat: to health marks completed by the insertion of one of the following establishment numbers:-

Slaughterhouses and cutting premises

243, 268, 284, 290, 292, 295, 296, 300, 303, 311, 317, 324, 325, 326, 329, 333, 335, 336, 339, 342, 344, 347, 351, 352, 354.

Slaughterhouses

289, 345, 348, 350.

Cutting premises

306, 310, 318, 501, 505, 508, 512, 518, 519, 521, 523, 525, 526, 711, 717.

For sheepmeat:

Slaughterhouses and cutting premises

227, 259, 268, 284, 290, 292, 295, 296, 303, 311, 317, 325, 331, 333, 335, 342, 346, 352, 354, 511.

Slaughterhouses

289, 313, 348, 349.

For pigmeat:

Slaughterhouses and cutting premises

214, 224, 259, 293, 296, 331, 332, 342, 346.

Slaughterhouses

343.

Cutting premises

306, 310, 319, 501, 513, 316, 527, 711, 748.

- (a) — on the upper part, the first two letters in latin script (in capitals) of the name of the country ie IR.
- in the centre, the veterinary approval number of the slaughterhouse or, where appropriate the cutting premises.
- on the lower part, one of the following sets in initials: CEE, EEG, EWG, EØF, EEC or EOK.

The letters and figures must be 0.2 cm high.

For large packages containing carcasses, parts of carcasses or offal:

(b) Within an oval 6.5 x 4.5 cm containing the information listed in (a): the letters must be 0.8 cm high and the figures 1.1 cm high.

4. For meat products the health mark must give the following particulars within an oval surround:

- above the initial(s) of the exporting country in capitals, ie IRL followed by the approval number of the establishment;
- below one of the following sets of initials: CEE - EEG - EWG - EØF - EEC - EOK.

The health mark may be applied to the product, wrapping or packaging by inking or branding, or it may be printed on or applied to a label.

5. For venison (deermeat) the health mark shall consist of a stamp or label as set out below:-