



**THE FOOD HYGIENE REGULATIONS 1974,
AMENDMENT NO. 2**

DAVID BEATTIE, Governor-General

ORDER IN COUNCIL

At the Government House at Wellington this 22nd day of December
1980

Present:

HIS EXCELLENCY THE GOVERNOR-GENERAL IN COUNCIL

PURSUANT to section 117 of the Health Act 1956 and section 46 of the Food and Drug Act 1969, His Excellency the Governor-General, acting by and with the advice and consent of the Executive Council, hereby makes the following regulations.

REGULATIONS

1. Title and commencement—(1) These regulations may be cited as the Food Hygiene Regulations 1974, Amendment No. 2, and shall be read together with and deemed part of the Food Hygiene Regulations 1974* (hereinafter referred to as the principal regulations).

(2) These regulations shall come into force on the 1st day of January 1981.

2. Processing of meat not intended for sale—The principal regulations are hereby amended by inserting, after regulation 10, the following regulation:

“10A. (1) Meat that is not intended for sale shall not be processed on any food premises unless the following conditions are complied with:

“(a) The meat shall at all times be wholesome and free from contamination:

“(b) The meat shall be processed, handled, and stored separately from meat that is intended for sale:

“(c) The meat shall be adequately labelled to distinguish it from meat that is intended for sale:

“(d) There shall be conspicuously displayed in a public part of the premises a notice printed in plain capital letters of not less than 25 millimetres in face measurement, in the following or similar words, namely:

‘NOTICE—THE PROCESSING OF MEAT (NOT INTENDED FOR SALE) IS CARRIED OUT ON THESE PREMISES’:

“(e) The occupier of the premises shall maintain current records to show the name of the owner and the nature, quantity, and origin of any meat that is not intended for sale processed on those premises.

“(2) Subclause (1) of the regulation does not apply to meat that has been killed in any premises licensed under the Meat Act 1964 and then transported in a manner similar to that specified in regulation 47 of these regulations.”

3. Food storage—Regulation 15 (4) of the principal regulations (as added by regulation 6 of the Food Hygiene Regulations 1974, Amendment No. 1), is hereby amended by omitting the expression “1981”, and substituting the expression “1984”.

4. Preparation of meat and fish—(1) Regulation 44 (1) of the principal regulations is hereby amended by inserting in paragraph (g), before the words “The floor”, the words “Subject to paragraph (h) of this subclause,”.

(2) Regulation 44 (1) of the principal regulations is hereby amended by adding the following paragraph:

“(h) The floor of any meat processing room or other area in which meat is prepared for sale may, if the floor is in existence at the date of commencement of these regulations and is covered with vinyl or any other material that, in the opinion of an Inspector, may render the floor dangerous, be spread with sawdust if the following conditions are complied with:

“(i) The quantity of sawdust used shall not exceed 5 grams per square metre of floor area:

“(ii) The sawdust shall be of a coarse texture and free from dust, toxic chemicals, and foreign matter:

“(iii) Fresh sawdust shall be applied at the beginning of each working day and removed at the end of that day:

“(iv) No sawdust shall be used on or after the 31st day of January 1990.”

P. G. MILLEN,
Clerk of the Executive Council.

EXPLANATORY NOTE

This note is not part of the regulations, but is intended to indicate their general effect.

These regulations are made pursuant to the Health Act 1956 and the Food and Drug Act 1969, and amend the Food Hygiene Regulations 1974.

Regulation 1 relates to the Title and commencement.

Regulation 2 specifies the conditions to be met where a customer's own meat is to be processed on any food premises.

Regulation 3, in effect, defers from 1 January 1981 to 1 January 1984 the date by which retailers must comply in full with regulation 15 (3) (d) of the principal regulations. This requires frozen foods to be kept at a maximum temperature of -18°C . Until the date specified, the maximum temperature allowed is -12°C .

Regulation 4 relates to the use of sawdust on butchers' floors. At present, the use of sawdust is prohibited. The amendment provides that existing premises with vinyl floors may use sawdust until 31 January 1990, subject to the specified conditions.

Issued under the authority of the Regulations Act 1936.

Date of notification in *Gazette*: 23 December 1980.

These regulations are administered in the Department of Health.