

South Australia

Meat Hygiene Regulations 1994

under the *Meat Hygiene Act 1994*

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Legislative history

Part 1—Preliminary

1—Short title

These regulations may be cited as the *Meat Hygiene Regulations 1994*.

4—Interpretation

In these regulations, unless the contrary intention appears—

Act means the *Meat Hygiene Act 1994*;

Food Standards Code means the *Food Standards Code* of Food Standards Australia New Zealand (FSANZ) published in Australia as the Food Standards Gazette, as in force from time to time and as modified for the purpose of the Food Act 2001 by regulations made under that Act.

Part 2—Application of Act

5A—Definition of meat (section 3)

- (1) For the purposes of the definition of **meat** in section 3 of the Act—
 - (a) the following products as defined in Standards 1.6.2 and 2.2.1 of the Food Standards Code are included within the ambit of the definition:
 - (i) cured meat (see Division 1 of Standard 2.2.1);
 - (ii) dried meat (see clause 5 of Standard 1.6.2);
 - (iii) manufactured meat (see Division 1 of Standard 2.2.1), including—
 - (A) ready-to-eat meat; and
 - (B) extended muscle products;
 - (iv) processed meat (see Division 1 of Standard 2.2.1);
 - (v) sausage meat (see Division 2 of Standard 2.2.1);
 - (vi) sausage (see Division 1 of Standard 2.2.1);
 - (ab) the following products are included within the ambit of the definition:
 - (i) minced meat;
 - (ii) salted meat;
 - (iii) tripe;
 - (b) the following are excluded from the ambit of the definition:
 - (ii) a meat pie, or meat and vegetable pie, as defined in Division 1 of Standard 2.2.1 of the *Food Standards Code* (clause 1);
 - (iii) a sausage roll or meat pastie or any other pastry product containing meat;
 - (iv) canned meat products;
 - (v) pasta, or pasta sauce, containing meat;
 - (vi) meat (unless it constitutes a meat product, or part of a meat product, referred to in paragraph (a)) that is cooked.
- (2) In this regulation—

cooked, in relation to meat, means meat the core temperature of which has been maintained—

 - (a) at 65° Celsius for a period of at least 10 minutes; or
 - (b) at a higher temperature for a period of time that produces an equivalent microbiological effect in relation to the meat;

ready-to-eat meat means bacon, chicken roll, devon, frankfurters, ham, meat paste, saveloys, salami and similar meats that do not require further processing prior to eating.

Part 3—Accreditation of meat processors

6—Requirements to be complied with by applicant for or holder of accreditation (sections 15 and 16)

- (1) For the purposes of section 15 of the Act, the premises, vehicles, plant and equipment to be used in the proposed processing program of an applicant for accreditation, and other aspects of the program, must comply with such of the codes set out in schedule 2 (as modified by that schedule) as are applicable under that schedule to the type of meat processing proposed to be authorised by the accreditation.
- (2) For the purposes of section 16 of the Act, the holder of an accreditation must comply with such of the codes set out in schedule 2 (as modified by that schedule) as are applicable under that schedule to the type of meat processing authorised by the accreditation.
- (3) For the purposes of this regulation, the revoked regulations referred to in schedule 2 will be regarded as codes.
- (4) The Minister may exempt an applicant or the holder of an accreditation from compliance with a specified provision or provisions of a code set out in schedule 2 if satisfied that satisfactory alternative arrangements have been made by the applicant or holder or in order to allow the applicant or holder a specified period within which to comply.

7—Annual return and fee (section 17)

- (1) The date for payment of an annual fee and for lodging an annual return is 30 June in each year.
- (2) The penalty for default in paying an annual fee or lodging an annual return is \$180.

Part 4—Marking of meat

8—Requirement to mark meat for human consumption or containers containing meat for human consumption

- (1) The holder of an accreditation authorising the slaughtering of animals must ensure that, before meat derived from animals processed under the accreditation and intended for human consumption is removed from premises subject to the accreditation, the meat—
 - (a) is fit for human consumption; and
 - (b) is marked as fit for human consumption in accordance with the accreditation or this Part.¹

Maximum penalty: \$4 000.

- (2) The holder of an accreditation must ensure that before anything containing meat intended for human consumption is removed from the premises subject to the accreditation it is marked with the holder's accreditation number and the date of packing.¹

Maximum penalty: \$4 000.

- (3) Subregulation (1)(b) does not apply in relation to poultry.

Note—

- 1 These requirements are in addition to labelling requirements under the *Food Act 2001* or other legislation.

9—Method of marking meat fit for human consumption (section 24)

- (1) Meat processed under an accreditation authorising the slaughtering of animals must not be marked as fit for human consumption except by means of a brand or brands¹ leased by the holder of the accreditation from the Minister and designated by the Minister as appropriate to the class of meat marked.
- (2) A brand applied to the carcass of a slaughtered animal marking it as fit for human consumption must be applied to the following parts:
- (a) in the case of adult bovine animals, camels or equine animals—
 - (i) on the upper surface of the tongue; and
 - (ii) on each shoulder and brisket; and
 - (iii) on the outside of the buttock including the silver side, rump and loin; and
 - (iv) on the flank; and
 - (v) on the outside of the ribs; and
 - (vi) on the inside of the ribs near the backbone and inside the topside;
 - (b) in the case of calves—
 - (i) on each leg; and
 - (ii) on each buttock; and
 - (iii) on each flank; and
 - (iv) on each shoulder;
 - (c) in the case of sheep, deer or goats—on each side of the loin, shoulders and legs;
 - (d) in the case of pigs—on each cheek and hand and on each side of the loin and hind legs;
 - (e) in the case of emus or ostriches—on each leg and on each breast;
 - (f) in the case of any other animals—on carcass parts determined by the Minister.
- (3) The brand must be applied to the meat in a manner that ensures that the markings made by the brand are fully legible.

- (4) This regulation does not apply in relation to—
- (a) meat processed in an establishment registered under the *Export Control Act 1982* of the Commonwealth (as amended from time to time) and marked in accordance with that Act; or
 - (b) meat derived from poultry.

Note—

- 1 The brand will include the relevant accreditation number and may, if the brand is to be used in relation to a particular class of meat, include letters, numbers or symbols identifying the class of meat.

10—Leasing and care of brands used to mark meat fit for human consumption

- (1) The Minister may charge a fee for leasing a brand and may impose conditions on the lease.
- (2) The holder of an accreditation to whom a brand is leased must take all reasonable steps to prevent the brand from being stolen, defaced or used for a purpose other than the marking of meat for human consumption processed under the accreditation.
Maximum penalty: \$4 000.
- (3) The holder of an accreditation to whom a brand is leased must return the brand to the Minister within 7 days after—
- (a) the accreditation is cancelled, suspended or surrendered; or
 - (b) receiving a written request for its return from the Minister.
- Maximum penalty: \$2 000.

11—Offence to manufacture or possess unauthorised brand

- (1) A person must not, without the approval of the Minister—
- (a) manufacture; or
 - (b) have in his or her custody or possession,
- a brand that is or purports or appears to be a brand of a kind leased from the Minister under this Part.
Maximum penalty: \$4 000.
- (2) Subregulation (1)(b) does not apply in relation to a brand leased from the Minister being in the custody or possession of the lessee, or an employee or agent of the lessee, at the premises at which animals are slaughtered under the lessee's accreditation.

Schedule 1—Fees

1—Fees

- (1) The fees set out in the table below are payable under the Act.
- (2) In addition to the fees set out in the table, an applicant for accreditation or for variation or transfer of accreditation must pay the costs (of an amount determined on a basis approved by the Minister) associated with any inspection that is in the opinion of the Minister necessary to be carried out.

- (3) The Minister may waive or reduce a fee or default penalty payable under the Act if the Minister considers that appropriate in the circumstances.
- (4) The Minister may, by notice in writing to the holder of an accreditation at any time preceding the date for payment of the annual fee under section 17 of the Act, specify a forthcoming month as the relevant month and require the holder to provide the Minister with—
 - (a) sufficient information about the amount (by mass) of meat sold in the course of the holder's business during that month to enable the Minister to determine whether the holder is a retail butcher;
 - (b) sufficient information about the number of positions held by persons engaged in processing meat under the accreditation during that month to enable the component of the annual fee that is referable to that number to be determined.
- (5) If a notice is given under subclause (4), the holder of the accreditation must, within 14 days after the end of the relevant month, provide the Minister with the required information verified by statutory declaration.
- (6) In this Schedule—
 - (a) a **fee unit** has a monetary value of \$75;
 - (b) the **administration fee** is \$145;
 - (c) **cooked** has the same meaning as in regulation 5A;
 - (ca) **further wholesale processing** means further processing, for sale by wholesale for human consumption, meat that has been processed by the holder of an accreditation (or has been processed in another State or a Territory of the Commonwealth by a person authorised to do so in accordance with the law relating to the processing of meat in force in that place or has been processed outside Australia and lawfully imported into Australia);
 - (d) **mechanised process** in relation to slaughtering means a process involving the automated transfer of carcasses along all or part of the production line;
 - (e) **poultry** means a carinate bird (*ie* a bird having a keeled breastbone—this excludes, for example, an emu, ostrich or cassowary);
 - (ea) **prime mover** has the same meaning as in the *Road Traffic Act 1961*;
 - (f) **red meat animals** means cattle, sheep, pigs, goats or deer;
 - (g) **relevant month** means the month notified to the holder of the accreditation by the Minister under subclause (4);
 - (gaa) **retail/wholesale butcher** means a person who operates a business involving the sale of meat for human consumption by both retail and wholesale where—
 - (i) 50% or more (by mass) of the meat sold in the course of that business during the relevant month is sold by retail; and
 - (ii) not more than 4 tonnes of meat sold in the course of that business during the relevant month is sold by wholesale;
 - (ga) **semi-trailer** has the same meaning as in the *Road Traffic Act 1961*;
 - (h) **smallgoods** means meat of a kind referred to in regulation 5A(1)(a) and (ab).

2—Table of fees

1—Section 13: Application for accreditation

\$250

1A—Fee payable before grant of accreditation

A proportion of an amount equal to the relevant annual fee determined under item 2, being the proportion that the number of whole months between the grant of accreditation and the next date for payment of a fee under section 17 of the Act bears to 12 months.

In determining the annual fee under item 2 for the purposes of this clause, the component of the annual fee that is referable under that item to the highest number of full-time equivalent positions held by persons engaged in processing meat under the accreditation during the relevant month is instead to be determined by reference to the number that is, in the opinion of the Minister, likely to be the highest number of such positions at any one time before the next 30 June.

2—Section 17: Annual fee

- | | |
|--|--------------------|
| (1) in the case of an accreditation that authorises the holder to process meat for pet food but does not authorise the holder to slaughter animals or to process meat for human consumption | administration fee |
| (2) in the case of an accreditation that authorises the holder to store or transport meat but not to otherwise process meat— | |
| (a) | administration fee |
| plus | |
| (b) if the holder is authorised to store meat | 2 fee units |
| plus | |
| (c) if the holder is authorised to transport meat—for each vehicle used to transport meat under the accreditation during the relevant month | 1 fee unit |
| If the holder uses more than one semi-trailer for each prime mover used to transport meat, each additional semi-trailer is, for the purposes of paragraph (c), to be regarded as a separate vehicle. | |
| (2a) in the case of an accreditation that authorises the holder to process kangaroos in the field— | |
| (a) | administration fee |
| plus | |
| (b) for each tray or rack (being a tray or rack to be attached to a vehicle used for transporting kangaroo carcasses) approved for use under the accreditation | 1 fee unit |
| plus | |
| (c) for each field chiller owned or leased by the holder and approved for use under the accreditation | 1 fee unit |
| (2b) in the case of an accreditation that authorises a retail/wholesale butcher to undertake further wholesale processing— | |
| (a) | administration fee |
| plus | |

(b) the aggregate of the fee units applicable to the types of further wholesale processing carried out by the holder of the accreditation as follows:	
<i>type of processing</i>	<i>fee units</i>
(i) production of smallgoods by a process involving fermentation	1
(ii) production of smallgoods by a process involving cooking or curing	1
(iii) production of any other product within the ambit of the definition of meat (see section 3 of the Act)	1
(3) in any other case—	
(a)	administration fee
plus	
(b) the aggregate of the fee units applicable to the types of processing carried out by the holder of the accreditation as follows:	
<i>type of processing</i>	<i>fee units</i>
(i) slaughtering for human consumption using a mechanised process—	
(A) poultry only	8
(B) red meat animals only	8
(C) other	11
(ii) slaughtering for human consumption without using a mechanised process—	
(A) poultry only	4
(B) red meat animals only	4
(C) other	7
(iii) slaughtering for consumption by pets	4
(iv) production of smallgoods for human consumption by a process involving cooking or curing	4
(v) production of smallgoods for human consumption by a process involving fermentation	4
(vi) production of smallgoods for human consumption by a process not involving cooking, curing or fermentation	4
(vii) further processing of meat for human consumption (other than the production of smallgoods) (eg boning, producing primal or other cuts of meat, packing meat and offal or processing of field processed kangaroo carcasses)	4
plus	
(c) the fee units applicable to the highest number of full-time equivalent positions held by persons engaged in processing meat under the accreditation during the relevant month as follows:	
<i>full-time equivalent positions</i>	<i>fee units</i>
(i) not more than 6	2
(ii) more than 6 but not more than 11	6

(iii)	more than 11 but not more than 26	12
(iv)	more than 26 but not more than 40	20
(v)	more than 40 but not more than 60	30
(vi)	more than 60	40
plus		
(d)	if the holder owns or leases a field chiller used for initially refrigerating kangaroo carcasses under the accreditation, for each field chiller	1 fee unit
(4)	Despite subitems (1) to (3), the annual fee payable by the holder of an accreditation that relates to an establishment that does not process or supply any meat for the domestic Australian market registered in accordance with regulations under the <i>Export Control Act 1982</i> (Cwth) is the administration fee.	
3—Section 19: Application for variation of accreditation		
(a)		\$250
plus		
(b)	a proportion of the additional annual fee (if any) that would have been payable if the variation had been made before the previous 30 June, being the proportion that the number of whole months between the date the variation takes effect and the next 30 June bears to 12 months.	
4—Section 20: Application for transfer of accreditation		
		\$250

Schedule 2—Codes

A code set out in an entry in the table below applies, subject to any modifications specified in the entry, in relation to the type of meat processing specified in the entry.

Type of meat processing	Code	Modifications
1 Meat processing consisting of killing an animal or bird intended for human consumption excluding—	AS 4696-2002 <i>The hygienic production and transport of meat and meat products for human consumption</i> , as amended or substituted from time to time	None
• killing poultry; or		
• killing kangaroos in the field; or		
• killing rabbits; and		

Type of meat processing	Code	Modifications
Meat processing consisting of processing a killed animal or bird, or meat derived from a killed animal or bird, for human consumption excluding—		
- processing poultry; or - processing kangaroos; or - processing rabbits,		
For example—		
- boning; - pre-trimming; - trimming; - producing primal or other cuts of meat; - packing of meat and offal; - mincing; - dicing; - producing smallgoods; and		
Meat processing consisting of transporting meat for human consumption (excluding transporting field processed kangaroos to initial refrigeration facilities)		
4 Meat processing consisting of processing of any of the following products as defined in Parts 4 to 10 of Standard C1 of the <i>Food Standards Code</i>: - minced meat (see Part 4, clause 18 of the Code) - tripe (see Part 5, clause 21 of the Code) - salted meat (see Part 6, clause 24(1) of the Code) - cured meat (see Part 6, clause 24(2) of the Code) - dried meat (see Part 7, clause 32 of the Code)	<i>Australian Code of Practice for Veterinary Public Health: Smallgoods Factories and Other Meat Manufacturing Premises</i> published by the Agricultural Council of Australia and New Zealand, Standing Committee on Agriculture (Report No. 43), ISBN 0 643 05416 2, as amended or substituted from time to time	Before page 1: Insert new clause as follows: A1. INTERPRETATION In this code— approved means approved by the Minister; management means the holder of an accreditation under the <i>Meat Hygiene Act 1994</i>. Page 1: 1.3.3—Leave out the last paragraph in this subclause and insert: If an in-plant chlorinator is installed, the water must be regularly checked for chlorine residuals during each day of operation and

Type of meat processing	Code	Modifications
- manufactured meat (see Part 8, clause 34 of the Code) including the following: - smallgoods such as frankfurters, saveloys, brawn, devon, strasburg, salami, meat paste, chicken roll and similar foods - extended muscle products - processed meat product (see Part 9, clause 41 of the Code) - sausage meat (see Part 10, clause 45(1) of the Code) - sausage (see Part 10, clause 45(2) of the Code).		the results recorded. 1.3.5—Leave out "licensed establishment" and insert "holder of the accreditation". Page 3: 1.3.6—Leave out the first sentence and insert: Temperatures of hot potable water must be— — for sterilisation of equipment, at least 82°C; — for cleaning of equipment, at least 80°C; — for hand washing, between 30°C and 50°C. Page 21: 9.2.1—Leave out all the words in this subclause and insert: The following requirements are additional to requirements under laws relating to the packaging and labelling of meat and meat products (see especially the <i>Food Standards Code</i>). Pages 25 to 27: 11.1—Leave out all words in this subclause and insert: The following requirements are additional to requirements under laws relating to the occupational health, safety or welfare of employees (see especially the <i>Industrial Safety Regulations 1987</i> made under the <i>Occupational Health, Safety and Welfare Act 1986</i>).

Type of meat processing	Code	Modifications
		11.3—Leave out this subclause. 11.5—Retain 11.5.6 and 11.5.7 and leave out the remainder of the clause. Page 30: 14.1—Leave out all the words in this subclause and insert: See the <i>Guidelines for Good Manufacturing Practice in the Smallgoods Industry</i> published by the Australian Quarantine and Inspection Service, Department of Primary Industries and Energy (Cwth) for cleaning requirements. Page 32: 16.1—Leave out "within 24 hours of notification". Page 33: 16.2—Leave out this subclause. 16.5—Leave out "the inspectorate". 16.6—Leave out this subclause. 16.8—Leave out this subclause. Pages 34–36: 17 to 19—Leave out these clauses.

Type of meat processing	Code	Modifications
	<i>Guidelines for Good Manufacturing Practice in the Smallgoods Industry</i> published by the Australian Quarantine and Inspection Service of the Department of Primary Industries and Energy (Cwth), as amended or substituted from time to time	Page 9: Definition of <i>Establishment</i>—leave out "(approved and registered by the controlling authority)" and insert "(specified in an approved processing program—see section 15(2) of the Act)" Definition of <i>Potable water</i>—leave out this definition and insert: <i>Potable water</i> means water that complies with the standards specified in <i>Desirable Quality for Drinking Water in Australia</i> published by the Department of Health (Cwth). (See clause 16 of the <i>Australian Code of Practice for Veterinary Public Health: Smallgoods Factories and Other Meat Manufacturing Premises</i> published by the Agricultural Council of Australia and New Zealand, Standing Committee on Agriculture (Report No. 43).) Page 10: Leave out the Note under the heading <i>Establishment</i>. Pages 30–43: Leave out Part IV. Pages 55–58: Leave out Part VI.
	(The Meat and Allied Trades Federation of Australia has published two further codes relevant to the smallgoods industry which, while not incorporated into these regulations, may be useful to the industry: • <i>Code of Hygienic Practice for the Smallgoods Industry</i>; • <i>Code of Practice for the Hygienic Manufacture of Dry and Semi-dry Sausage</i>.)	

Type of meat processing	Code	Modifications
5 Meat processing consisting of processing poultry, or meat derived from poultry, for human consumption.	<i>Australian Standard for Hygienic Production of Poultry Meat for Human Consumption</i> (published by the Agriculture and Resource Management Council of Australia and New Zealand) as amended or substituted from time to time	None
6 Meat processing consisting of processing kangaroos, or meat derived from kangaroos, for human consumption (including transporting field processed kangaroos to initial refrigeration facilities).	AS 4464-1998 <i>Hygienic production of game meat for human consumption</i> , as amended or substituted from time to time	None
8 Meat processing consisting of processing meat for consumption by pets	Part 3 (except regulation 3.18), Part 4, Part 5, Part 6 (except Division 3), Part 7, Part 8, Part 9 (except regulations 9.01 to 9.06) and Part 10 of the <i>Pet Food Regulations 1984</i> (see <i>Gazette 24.1.1984 p209</i>), as in force immediately before 1 December 1994	A reference to the Authority or to the Chief Inspector is to be taken to be a reference to the Minister. A reference to a licence is to be taken to be a reference to an accreditation. A reference to a licensee is to be taken to be a reference to the holder of an accreditation. A reference to an inspector is to be taken to be a reference to a meat hygiene officer or a person designated (individually or by class) by the Minister by condition of accreditation as an inspector in relation to the holder of the accreditation.
9 Meat processing consisting of processing rabbits, or meat derived from rabbits, for human consumption	AS 4466-1998 <i>Hygienic production of rabbit meat for human consumption</i> , as amended or substituted from time to time	None

Legislative history

Notes

- Please note—References in the legislation to other legislation or instruments or to titles of bodies or offices are not automatically updated as part of the program for the revision and publication of legislation and therefore may be obsolete.
- Earlier versions of these regulations (historical versions) are listed at the end of the legislative history.
- For further information relating to the Act and subordinate legislation made under the Act see the Index of South Australian Statutes.

Legislation revoked by principal regulations

The *Meat Hygiene Regulations 1994* revoked the following:

All regulations previously made under the Meat Hygiene Act 1980 and the Poultry Meat Hygiene Act 1986 are revoked.

Principal regulations and variations

New entries appear in bold.

Year	No	Reference	Commencement
1994	199	<i>Gazette 1.12.1994 p1894</i>	1.12.1994: r 2
1995	14	<i>Gazette 23.2.1995 p702</i>	1.3.1995: r 2
1995	184	<i>Gazette 7.9.1995 p701</i>	7.9.1995 except r 6—16.10.1995: r 2
1995	233	<i>Gazette 21.12.1995 p1792</i>	1.2.1996: r 2
1996	32	<i>Gazette 29.2.1996 p1371</i>	29.2.1996: r 2
1996	142	<i>Gazette 30.5.1996 p2817</i>	30.5.1996: r 2
1997	36	<i>Gazette 20.3.1997 p1323</i>	20.3.1997 except r 3—1.7.1997: r 2
1997	123	<i>Gazette 13.5.1997 p1948</i>	13.5.1997: r 2
1998	15	<i>Gazette 29.1.1998 p389</i>	2.2.1998: r 2
1998	150	<i>Gazette 25.6.1998 p2734</i>	25.6.1998: r 2
1999	1	<i>Gazette 14.1.1999 p400</i>	1.2.1999: r 2
1999	42	<i>Gazette 27.5.1999 p2778</i>	27.5.1999: r 2
2000	48	<i>Gazette 25.5.2000 p2687</i>	25.5.2000: r 2
2003	144	<i>Gazette 5.6.2003 p2419</i>	5.6.2003: r 2
2004	7	<i>Gazette 5.2.2004 p349</i>	5.6.2004: r 2

Provisions varied

New entries appear in bold.

Entries that relate to provisions that have been deleted appear in italics.

Provision	How varied	Commencement
Pt 1	heading inserted by 32/1996 r 3	29.2.1996

Meat Hygiene Regulations 1994—5.6.2004 to 28.7.2004

Legislative history

<i>rr 2 and 3</i>	<i>omitted under the Legislation Revision and Publication Act 2002</i>	5.6.2004
<i>r 4</i>		
Food Standards Code	inserted by 184/1995 r 3	7.9.1995
	substituted by 7/2004 r 4	5.6.2004
Pt 2	heading inserted by 32/1996 r 4	29.2.1996
<i>r 5</i>	<i>varied by 14/1995 r 3</i>	1.3.1995
	<i>varied by 184/1995 r 4</i>	7.9.1995
	<i>varied by 36/1997 r 3</i>	1.7.1997
	<i>deleted by 1/1999 r 3</i>	1.2.1999
<i>r 5A</i>		
<i>r 5A(1)</i>	<i>r 5A inserted by 184/1995 r 5</i>	7.9.1995
	<i>r 5A varied and redesignated as r 5A(1) by 36/1997 r 4</i>	20.3.1997
	varied by 7/2004 r 5(1), (3)—(4)	5.6.2004
	(i) deleted by 7/2004 r 5(2)	5.6.2004
<i>r 5A(2)</i>	inserted by 36/1997 r 4(b)	20.3.1997
ready-to-eat meat	inserted by 7/2004 r 5(5)	5.6.2004
Pt 3	heading inserted by 32/1996 r 5	29.2.1996
<i>r 6</i>	substituted by 14/1995 r 4	1.3.1995
<i>r 6(1)</i>	varied by 233/1995 r 3(a)	1.2.1996
<i>r 6(2)</i>	varied by 233/1995 r 3(b)	1.2.1996
<i>r 6(4)</i>	inserted by 233/1995 r 3(c)	1.2.1996
Pt 4	heading inserted by 32/1996 r 6	29.2.1996
<i>r 8</i>	substituted by 32/1996 r 6	29.2.1996
	varied by 7/2004 r 6	5.6.2004
<i>rr 9—11</i>	inserted by 32/1996 r 6	29.2.1996
Sch 1	Sch redesignated as Sch 1 by 14/1995 r 5	1.3.1995
<i>cl 1</i>	contents above table varied by 142/1996 r 3	30.5.1996
	contents above table varied by 123/1997 r 3	13.5.1997
	contents above table varied by 150/1998 r 3(a)—(c)	25.6.1998
	contents above table varied by 42/1999 r 3	27.5.1999
	contents above table varied by 48/2000 r 3(a)—(d)	25.5.2000
	contents above table varied and redesignated as cl 1 by 144/2003 r 4(1)—(3)	5.6.2003
	varied by 7/2004 r 7(3)	5.6.2004
cl 1(6)	varied by 7/2004 r 7(4)	5.6.2004
<i>cl 2</i>	table of fees redesignated as cl 2 by 144/2003 r 4(5)	5.6.2003
<i>item 1</i>	substituted by 150/1998 r 3(d)	25.6.1998
<i>item 1A</i>	inserted by 150/1998 r 3(d)	25.6.1998
<i>item 2</i>		

item 2(2)	substituted by 150/1998 r 3(e)	25.6.1998
item 2(2a)	inserted by 1/1999 r 4(a)	1.2.1999
item 2(2b)	inserted by 48/2000 r 3(e)	25.5.2000
item 2(3)	varied by 1/1999 r 4(b)	1.2.1999
	varied by 48/2000 r 3(f)	25.5.2000
item 2(4)	varied by 144/2003 r 4(4)	5.6.2003
<i>cl 5</i>	<i>deleted by 150/1998 r 3(f)</i>	25.6.1998
Sch 2	inserted by 14/1995 r 5	1.3.1995
	varied by 184/1995 r 6	16.10.1995
	substituted by 233/1995 r 4;	1.2.1996
item 1	substituted by 7/2004 r 8(1)	5.6.2004
items 2 and 3	<i>deleted by 7/2004 r 8(1)</i>	5.6.2004
item 4	varied by 32/1996 r 7	29.2.1996
item 5	substituted by 15/1998 r 3	2.2.1998
item 6	substituted by 1/1999 r 5(a)	1.2.1999
	varied by 7/2004 r 8(2)	5.6.2004
<i>item 7</i>	<i>varied by 1/1999 r 5(b)</i>	1.2.1999
	<i>deleted by 7/2004 r 8(3)</i>	5.6.2004
item 9	inserted by 7/2004 r 8(4)	5.6.2004

Transitional etc provisions associated with regulations or variations

No 150 of 1998

4—Transitional provision

If an accreditation is granted, varied or transferred on or before 30 June 1998, the fees payable in respect of the grant, variation or transfer are to be determined in accordance with Sch 1 of the principal regulations as in force immediately before the commencement of these amending regulations.

No 42 of 1999

4—Transitional provision

If an accreditation is granted, varied or transferred on or before 30 June 1999, the fees payable in respect of the grant, variation or transfer are to be determined in accordance with Sch 1 of the principal regulations as in force immediately before the commencement of these regulations.

No 48 of 2000

4—Transitional provision

If an accreditation is granted, varied or transferred on or before 30 June 2000, the fees payable in respect of the grant, variation or transfer are to be determined in accordance with Sch 1 of the principal regulations as in force immediately before the commencement of these regulations.

Meat Hygiene Variation Regulations 2003 (No 144 of 2003)

5—Transitional provision

If an accreditation is granted, varied or transferred on or before 30 June 2003, the fees payable in respect of the grant, variation or transfer are to be determined in accordance with Sch 1 of the *Meat Hygiene Regulations 1994* (*Gazette 1.12.1994 p1894*) as varied as in force immediately before the commencement of these regulations.

Historical versions

Reprint No 1—1.2.1999

Reprint No 2—27.5.1999

Reprint No 3—25.5.2000

Reprint No 4—5.6.2003