

PROPOSED PROCESS FOR AUTHORISING THE DELAYED EVISCERATION AND PARTIAL EVISCERATION OF POULTRY IN FSA APPROVED POULTRY SLAUGHTERHOUSES

CONSULTATION SUMMARY PAGE

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| Date launched: | 19th November 2018 | Closing date: | 11th February 2019 |
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Who will this consultation be of most interest to?
FSA approved poultry slaughterhouses (all poultry species) in England, Wales & Northern Ireland, and other interested stakeholders.

What is the subject of this consultation?
To Authorise the Delayed Evisceration and Partial Evisceration of Poultry
Regulation (EC) 853/2004 allows the delayed evisceration and the partial evisceration of poultry (commonly known as effilé poultry), to be carried out if authorised by the competent authority. This paper proposes how the authorisation of these processes will be implemented.

What is the purpose of this consultation?
To provide stakeholders the opportunity to comment on proposals to authorise Food Business Operators (FBOs) in FSA approved slaughterhouses to carry out both delayed and partial evisceration of poultry. Stakeholders may wish to consider the following points when reading through and responding:

- Do you agree with the FSA proposals regarding the authorisation of establishments for delayed evisceration poultry production?
- Do you agree with the FSA proposals regarding the authorisation of establishments for partial evisceration or effilé poultry production?
- The costs to Industry are deemed to be negligible; however, we would welcome stakeholder opinions on the impact on FBOs of implementing these procedures on a formal basis.

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| Responses to this consultation should be sent via email, post or online to: | | |
| Corporate Support Unit Tel: 0207 276 8083 Email: csulondontransactions@food.gov.uk | Postal address: Food Standards Agency, Corporate Support Unit, Clive House, 70 Petty France, London, SW1H 9EX | Online: via SurveyMonkey at: https://www.surveymonkey.co.uk/r/X6NCS3Y Welsh language version: https://www.surveymonkey.co.uk/r/M5SBPNX |

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|------------------------------------|------------------------------|---|
| Impact Assessment included? | Yes <input type="checkbox"/> | No <input checked="" type="checkbox"/> See <i>Annex I</i> |
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PROPOSED PROCESS FOR AUTHORISING THE DELAYED EVISCERATION AND PARTIAL EVISCERATION OF POULTRY IN FSA APPROVED POULTRY SLAUGHTERHOUSES

DETAIL OF CONSULTATION

Introduction

1. Regulation (EC) 853/2004 allows the delayed evisceration and the partial evisceration of poultry, commonly known as effilé poultry, to be carried out if authorised by the competent authority.
2. Following interest expressed by some FSA approved poultry slaughterhouses, the FSA has authorised a small number of slaughterhouses to undertake delayed and partial evisceration of poultry on a trial basis. The FSA now wants to roll out standardised processes to authorise these activities, providing the opportunity for all FSA approved poultry slaughterhouses to take advantage of these procedures.
3. The FSA is seeking stakeholder views on the process to authorise 'Delayed Evisceration' and 'Partial Evisceration' of poultry.
4. The authorisation process is proposed for implementation in England, Wales and Northern Ireland. The proposals have been developed in partnership with Food Standards Scotland (FSS), which is proposing to implement the same authorisation approach to approved poultry slaughterhouses in Scotland.

Background

5. Section II, Chapter IV, point 7 (c) in Annex III, of Regulation (EC) 853/2004 states that "following post-mortem inspection: viscera or parts of viscera remaining in the carcase, except for the kidneys, must be removed entirely, if possible, and as soon as possible, unless otherwise authorised by the competent authority."
6. Following industry interest in applying this flexibility in the UK, the FSA commissioned a project to assess the risk of partial evisceration. The work was completed in 2014, concluding that there is no increased risk to public health associated with partial evisceration when compared to full evisceration of the carcase. The final report of this work is published on the FSA website at: <http://webarchive.nationalarchives.gov.uk/20180411180156/https://www.food.gov.uk/science/research/foodborneillness/meathygieneresearch/fs101044>
7. Post-mortem inspection of poultry - Regulation (EC) No 854/2004 which lays down official controls on products of animal origin intended for human consumption, requires that "carcasses and accompanying offal are to be subjected without delay to post-mortem inspection. All external surfaces are to be viewed".
8. The FSA interpretation of Regulation (EC) 853/2004 is that, generally, all the viscera, except for the kidneys, must be removed entirely from the carcase as soon as possible after post-mortem inspection (Annex III, Section II, Chapter IV,

point 7 c). However, the competent authority can allow evisceration to be delayed if delay does not give rise to any health or hygiene concerns.

9. Whilst Regulation (EC) No 853/2004 states that all the viscera must be removed entirely, unless otherwise authorised by the competent authority, Article 3 of the EU Poultry Marketing Regulation (Commission Regulation 543/2008) permits the marketing of partially eviscerated birds, known as effilé or roped. The FSA is also aware that partially eviscerated birds are placed on the market in other EU Member States.

Delayed Evisceration

10. Following the outcome of the FSA commissioned research, and a successful trial of authorisation in a small number of UK poultry slaughterhouses, the FSA propose to authorise delayed evisceration on a national basis (i.e. to authorise all FSA approved poultry slaughterhouses to carry out delayed evisceration).
11. The FSA interpretation of Regulation (EC) 853/2004 is that, generally, all the viscera, except for the kidneys, must be removed entirely from the carcase as soon as possible after post-mortem inspection (Annex III, Section II, Chapter IV, point 7 c). However, the competent authority can allow evisceration to be delayed if delay does not give rise to any health or hygiene concerns.
12. The authorisation will permit viscera to be left in the carcase after slaughter for not longer than 15 days if stored at a temperature of not more than 4°C. This reflects the requirements in Regulation 853/2004 (Annex III, Section II, Chapter VI, paragraph 9) for the delayed evisceration of poultry obtained at the farm of production, which can then be subject to delayed evisceration in an approved slaughterhouse or cutting plant located in the same Member State as the farm of production.

See **Annex II** for more details.

Partial Evisceration

13. In addition to reduced post-mortem inspection and increased manual handling Partial Evisceration requires more specific processing. These factors were critical in the decision to adopt a case by case basis authorisation process which would offer the best solution to ensure all FBOs who are authorised are compliant with the procedures required. Two issues arise in relation to post-mortem inspection of effilé poultry:
 - The strain on the hand when opening the carcase cavity to allow inspection of the viscera inside constitutes a health and safety risk. For this reason, we propose that full inspection of the carcase and viscera should only be required in a sample of carcasses. A sample size of a minimum of 20 birds or 10% of the batch, whichever is greater, will be subject to full post-mortem inspection. The FSA believes this to be statistically representative to sufficiently detect any problems in a batch. The rate of post-mortem inspection would need to be increased should problems be detected in the samples.

- In relation to post-mortem inspection procedures, only the liver, a relatively large organ, can be inspected inside the carcass. The other organs, such as the heart which would normally be inspected for pericarditis (although rejections for this condition are relatively low) and the gizzard are obscured by the liver and their external surfaces cannot be seen.

14. The FSA has been exploring with industry the pre-requisites that poultry slaughterhouses must have in place to receive authorisation for the partial evisceration of poultry.

See **Annex III** for more detail.

Consultation Process

15. This is a twelve-week consultation on the authorisation processes proposed for Delayed and Partial Evisceration. Responses are required by close of business on **11th February 2019**. Please state, in your response whether you are responding as a private individual or on behalf of an organisation/company including details of any stakeholders your organisation represents.

16. Following the consultation, we will review the responses received. A summary of all comments received and the FSA responses will be published on the FSA website within three months following the end of the consultation period.

Impact Assessment

17. Evidence from industry regarding the impact that the proposed authorisation process will introduce is needed for the FSA to assess the full impact of these measures. We would therefore welcome industry input, in particular:

a. How likely are you to take advantage of the proposed authorisation process for delayed or partial evisceration?

b. If so, how with the authorisation of delayed or partial evisceration benefit your business? In particular, will the authorisation for delayed or partial evisceration:

- **Open a new market?**
- **Increase production?**
- **Reduce production costs?**

c. Do you perceive any burdens from the proposed authorisation process for delayed or partial evisceration?

For all questions, please try to explain your responses so that we may fully understand the likely impact of this measure.

18. To submit a **response to this consultation**:

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|---|--|---|
| Responses to this consultation should be sent via email, post or online to: | | |
| Corporate Support Unit Tel: 0207 276 8083 Email: csulondontransactions@food.gov.uk | Postal address: Food Standards Agency, Corporate Support Unit, Clive House, 70 Petty France, London, SW1H 9EX | Online: via SurveyMonkey at: https://www.surveymonkey.co.uk/r/X6NCS3Y Welsh language version: https://www.surveymonkey.co.uk/r/M5SBPNX |

Thank you on behalf of the FSA for participating in this public consultation.

Yours sincerely,



Howard Betts
Food Policy
Food Standards Agency

Enclosed

- **Annex I:** Standard Consultation Information – *page 6*
- **Annex II:** Requirements for authorisation of **Delayed Evisceration of Poultry** – *page 8*
- **Annex III:** Requirements for authorisation of **Partial Evisceration or effilé production of poultry** – *page 9*
- **Annex IV:** List of interested parties – *page 12*

Annex I: Standard Consultation Information

Disclosure of the information you provide

Information provided in response to this consultation may be subject to publication or release to other parties or to disclosure in accordance with the access to information regimes (these are primarily the Freedom of Information Act 2000 (FOIA), the Data Protection Act 1998 (DPA) and the Environmental Information Regulations 2004).

If you want information you provide to be treated as confidential, please be aware that, under the FOIA, there is a statutory Code of Practice with which public authorities must comply and which deals, amongst other things, with obligations of confidence.

In view of this it would be helpful if you could explain to us why you regard the information you have provided as confidential. If we receive a request for disclosure of the information we will take full account of your explanation, but we cannot give an assurance that confidentiality can be maintained in all circumstances.

Any automatic confidentiality disclaimer generated by your IT system will not, of itself, be regarded as binding.

The Food Standards Agency will be what is known as the 'Controller' of the personal data provided to us.

Why we are collecting your personal data and what we do with it

Your personal data is being collected as an essential part of the consultation process, so that we can contact you regarding your response and for statistical purposes. We may also use it to contact you about related matters.

The Data Protection Act 2018 states that, as a government department, the Food Standards Agency may process personal data as necessary for the effective performance of a task carried out in the public interest. i.e. a consultation.

We retain personal information only for as long as necessary to carry out these functions, and in line with our retention policy. This means that this information will be retained for a minimum of 7 years from receipt.

All the personal data we process is located on servers within the European Union. Our cloud based services have been procured through the government framework agreements and these services have been assessed against the national cyber security centre cloud security principles.

No third parties have access to your personal data unless the law allows them to do so. The Food Standards Agency will sometimes share data with other government departments, public bodies, and organisations which perform public functions to assist them in the performance of their statutory duties or when it is in the public interest.

What are your rights?

You have a right to see the information we hold on you by making a request in writing to the email address below. If at any point you believe the information we process on you is incorrect you can request to have it corrected. If you wish to raise a complaint on how we

have handled your personal data, you can contact our Data Protection Officer who will investigate the matter.

If you are not satisfied with our response or believe we are processing your personal data not in accordance with the law you can complain to the Information Commissioner's Office (ICO) at <https://ico.org.uk/> or telephone 0303 123 1113.

Our Data Protection Officer in the FSA is the Information Management and Security Team Leader who can be contacted at the following email address:
InformationManagement@food.gov.uk

Further information

If you require a more accessible format of this document please send details to the named contact for responses to this consultation and your request will be considered.

This consultation has been prepared in accordance with HM Government consultation principles¹.

¹ www.gov.uk/government/publications/consultation-principles-guidance

Annex II

REQUIREMENTS FOR AUTHORISATION OF DELAYED EVISCERATION OF POULTRY

It is proposed that this type of production should be authorised on a national basis, provided that certain conditions can be met by FBOs that wish to be authorised. For the purposes of audit, a formal record will be maintained of establishments that meet the requirements and are therefore authorised to carry out delayed evisceration. **A simple application form will need to be completed by the FBO that wishes to undertake the process in consultation with the Official Veterinarian (OV).**

In considering applications, the FSA will consider previous history of compliance with food law and the FBOs current management commitment to hygienic practices and HACCP based procedures in the establishment.

In cases where the hygienic conditions are not complied with by the FBO, the normal enforcement hierarchy will be followed to ensure compliance. If that fails to bring about the desired improvement, the delay evisceration process can be stopped using the standard enforcement procedures.

The following conditions will be considered by the OV prior to the process commencing:

- The FBO to put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles for this process.
- Viscera can be left in the carcass after slaughter for not longer than 15 days at a temperature of not more than 4°C. This reflects the requirements in Regulation 853/2004 (Annex III, Section II, Chapter VI, paragraph 9) for the delayed evisceration of poultry slaughtered on-farm. If FBOs wish to apply other time/temperature combinations, they will need to produce a risk assessment using HACCP principles to support any deviation from this criterion.
- Uneviscerated carcasses should either be kept in a separate chiller, or if this is not possible, sufficiently separated from any other carcasses or food stuffs to prevent the risk of cross-contamination.
- When evisceration takes place, the viscera in the body cavity will need to be completely removed in a hygienic manner. In cases where the intestinal tract is ruptured and subsequently contaminates the carcass or offal the contaminated parts must be either trimmed or thoroughly washed with potable water or, where required, disposed of as animal by-products.
- FBOs will need to adjust the processing lines for this operation to ensure that post-mortem inspection can be carried out effectively.

Annex III

REQUIREMENTS FOR AUTHORISATION OF PARTIAL EVISCERATION OF POULTRY

It is proposed that this type of production should be authorised on a plant by plant basis. A record will be maintained of establishments that meet the requirements and are therefore authorised to carry out partial evisceration or effilé production of poultry.

An application form will need to be completed by the FBO that wishes to undertake the process in consultation with the Official Veterinarian (OV). The relevant field veterinary leader (FVL) will also be kept informed.

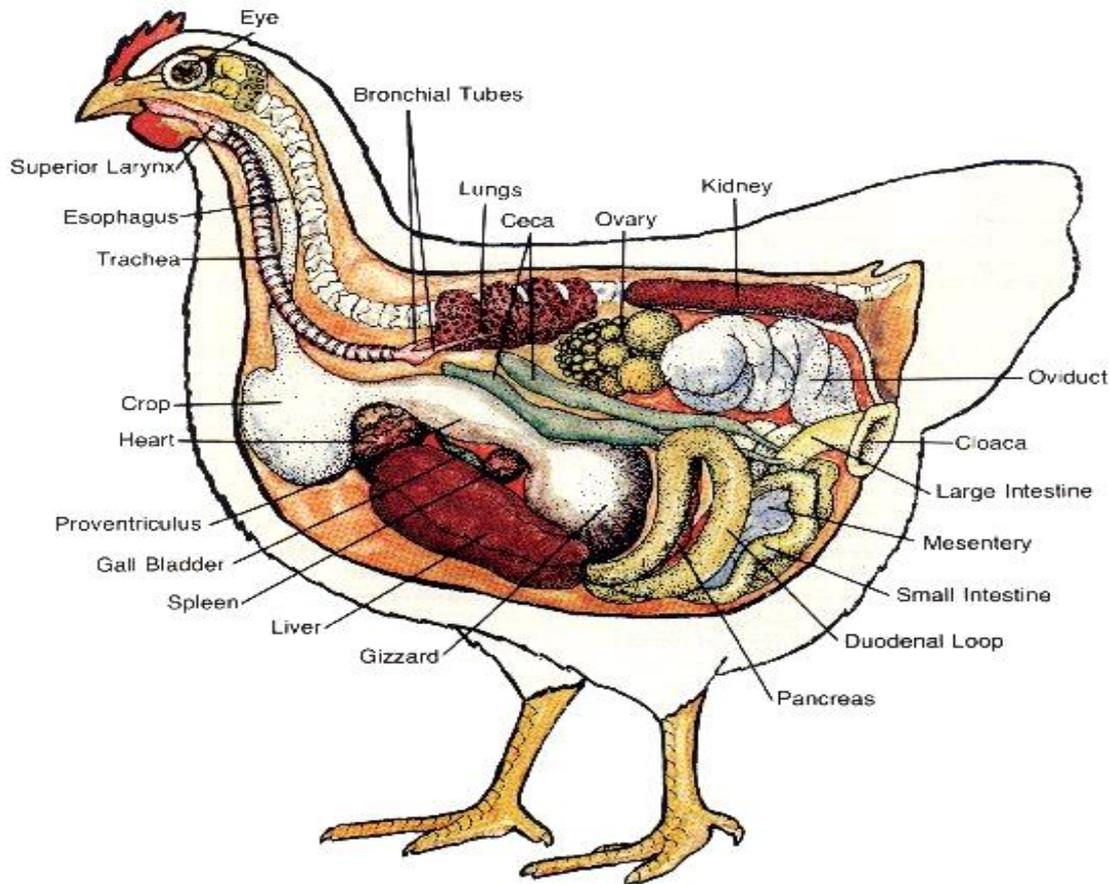
If the application is authorised, the form will record the authorisation and the conditions under which the authorisation is granted. The FBO approval document will also be updated to include this authorisation. If an application is not granted, the FBO will be notified and it is proposed that there will be a right of appeal in such cases. In considering applications, the FSA will consider previous history of compliance with food law and the FBOs current management commitment to hygienic practices and HACCP-based procedures in the establishment.

In cases where the conditions are not complied with by the FBO, the normal enforcement hierarchy will be followed to ensure compliance. If that fails to bring about the desired improvement, the authorisation will be withdrawn. The reasons for withdrawal of an authorisation will be conveyed to the FBO in writing and there will also be a right of appeal against such a decision.

It is proposed that the following conditions will apply for all authorisations:

- The FBO to put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles for this process.
- Only healthy birds from healthy flocks will be eligible for partial evisceration. The OV can reject the batch for partial evisceration and request that all birds are fully eviscerated and offal presented for inspection if Food Chain Information (FCI) suggests that there have been health problems at farm level (e.g. high mortality rate, disease history, etc).
- Batches of poultry that have not been tested for the presence of Salmonella and those that have tested positive will not be eligible for partial evisceration.
- The partial evisceration of poultry will allow the heart, liver, lungs, kidneys, crop, proventriculus and gizzard to remain in the bird.
- When partial evisceration takes place, care will be needed to remove the intestinal tract in a hygienic manner and without rupturing it and in such a way that it is removed from the point where it links with the gizzard. See diagram below.
- In cases where the intestinal tract is ruptured and subsequently contaminates the internal carcass and/or the offal that will remain in the carcass, the carcass will

need to be fully eviscerated and the contaminated parts must be either trimmed or thoroughly washed with potable water or, where required, disposed of as animal by-products. Otherwise, it is recommended that no internal wash should be undertaken.



- FBOs will need to adjust the processing lines for this operation to ensure that post-mortem inspection can be carried out effectively.
- All external carcass surfaces will need to be inspected and the associated viscera of those birds showing abnormalities if they have not been removed at the whole bird inspection point.
- A sample size of a minimum of 20 birds or 10% of the batch, whichever is greater, will be subject to full post-mortem inspection i.e. inspection of the carcass and viscera (both the green and red offal). There are two options available to the FBO:
 - I. Intestinal tract is removed and presented for inspection with the remaining viscera inspected inside the bird. The FBO will have to adapt the speed of the line to allow for this lengthier procedure; or

- II. The FBO fully eviscerates 20 birds or 10% of the batch of birds (whichever is greater) and the viscera (both the green and red offal) are inspected with the carcasses from which they are removed.
- If the preliminary post-mortem inspections show an unusual level of rejections, the inspection level of the viscera should be increased to the satisfaction of the OV, including up to 100% if considered necessary.

ANNEX IV

CONSULTATION: THE DELAYED EVISCERATION AND PARTIAL EVISCERATION OF POULTRY

List of interested parties

Approved poultry slaughterhouses in Northern Ireland, Wales & England
Other Government Departments

British Poultry Council
British Meat Processors Association
Association of Independent Meat Suppliers
Hallmark – Veterinary & Compliance Services
Eville & Jones
Hybu Cig Cymru - Meat Promotion Wales
The International Meat Trade Association
National Farmers Union
The National Federation of Meat & Food Traders
Department for Environment, Food and Rural Affairs
National Association of Catering Butchers
Hampshire Game
Farmers Union of Wales
National Farmers Union Cymru
Department for Agriculture Environment and Rural Affairs (NI)