

MAY05 WORKING DRAFT

PART TWO

8. RAW MATERIALS (INCLUDING LIVE ANIMALS)

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8.1 WHY ARE RAW MATERIALS (INCLUDING LIVE ANIMALS) IMPORTANT?

To produce food that is safe and does not present a risk to the consumer, only raw materials that are fit for human consumption should be accepted into food premises. Animals should be free from clinical symptoms of disease; and all raw materials including animals, meat and other ingredients, should as far as possible, be free from microbiological hazards; from chemical hazards and physical hazards. Such hazards could cause illness or injury to consumers and so must be prevented or minimised.

For example:

- Foodborne pathogens such as E.Coli O157, Salmonella and Campylobacter can cause food poisoning;
- Veterinary medicine and other chemical residues can cause illness;
- Objects such as needles, metal or glass shards can cause harm to food handlers and consumers. Small items can be swallowed, larger items can cause physical injury;
- Application of an identification or health mark can assist in tracing the source of a hazard so as to prevent further incidents from occurring.

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8.2 WHAT ARE THE LEGAL REQUIREMENTS FOR RAW MATERIALS?

8.2.1 WHICH OPERATIONS DOES THE LAW APPLY TO?

<i>Operations</i>	<i>Relevant section of 8.2.2</i>
Red Meat Slaughter	A, B, C, D
White Meat Slaughter	A, B, C, D
Approved Farm Slaughter	A, D
Farmed Game Handling	A, D
Wild Game Handling	A, D
Meat Cutting and Production (Meat Products, Mince Meat, Meat Preparations and MSM)	A, E
Edible By-Products	A, F

8.2.2 WHAT ARE THE OPERATOR'S LEGAL OBLIGATIONS?

A. GENERAL PROVISIONS APPLICABLE TO FOODSTUFFS

1. A food business operator is not to accept raw materials or ingredients, other than live animals, or any other material used in processing products, if they are known to be, or might reasonably be expected to be, contaminated with parasites, pathogenic micro-organisms or toxic, decomposed or foreign substances to such an extent that, even after the food business operator had hygienically applied normal sorting and/or preparatory or processing procedures, the final product would be unfit for human consumption.
2. Raw materials and all ingredients stored in a food business are to be kept in appropriate conditions designed to prevent harmful deterioration and protect them from contamination.
3. Raw materials, ingredients, intermediate products and finished products likely to support the reproduction of pathogenic micro-organisms or the formation of toxins are not to be kept at temperatures that might result in a risk to health. Food businesses manufacturing, handling and wrapping processed foodstuffs are to have suitable rooms, large enough for the separate storage of raw materials from processed material and sufficient separate refrigerated storage.

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- 4. Hazardous and/or inedible substances, including animal feed, are to be adequately labelled and stored in separate and secure containers.**

852/2004 Annex II Chapter IX Foodstuffs: points 1, 2, 5, 8

- 5. Food business operators shall not place on the market a product of animal origin handled in an establishment subject to approval . . . unless it has either a health mark applied in accordance with Regulation 854/2004 ... or an identification mark**

- 6. Food business operators may not remove a health mark ... from meat unless they cut or process it or work upon it in another manner.**

853/2004 Article 5: points 1 & 3

- 7. Food business operators must, ... have in place systems and procedures to identify food business operators from whom they have received ... products of animal origin.**

853/2004 Annex II Section I Identification Mark: point 4

B. LIVE ANIMALS FOR SLAUGHTER

- 1. Food business operators operating slaughterhouses must ensure that the procedures that they have put in place in accordance with ... Article 5 of Regulation 852/2004 meet the requirements that the hazard analysis shows to be necessary and the specific requirements listed in point 2.**

- 2. The procedures must guarantee that each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises**

(a) is properly identified;

(b) is accompanied by the relevant information from the holding of provenance ...;

(c) does not come from a holding or an area subject to a movement prohibition or other restriction for reasons of animal or public health, except when the competent authority so permits;

(d) is clean;

(e) is healthy, as far as the food business operator can judge; and

(f) is in a satisfactory state as regards welfare on arrival at the slaughterhouse.

- 3. In the event of failure to comply with any of the requirements listed under point 2, the food business operator must notify the OV and take appropriate measures.**

853/2004 Annex II Section II Objectives of HACCP Based Procedures

C. FOOD CHAIN INFORMATION

Food business operators operating slaughterhouses must, as appropriate, request, receive, check and act upon food chain information as set out in this Section in respect of all animals, other than wild game, sent or intended to be sent to the slaughterhouse.

1. Slaughterhouse operators must not accept animals onto the ... premises unless they have requested and been provided with relevant food safety information contained in the records kept at the holding of provenance in accordance with Regulation 852/2004.
2. Slaughterhouse operators must be provided with the information no less than 24 hours before the arrival of animals at the slaughterhouse, except in the circumstances mentioned in point 7.
3. The relevant food safety [chain] information ... is to cover, in particular:
 - (a) the status of the holding of provenance or the regional animal health status;
 - (b) the animals' health status;
 - (c) veterinary medicinal products or other treatments administered to the animals within a relevant period and with a withdrawal period greater than zero, together with their dates of administration and withdrawal periods;
 - (d) the occurrence of diseases that may affect the safety of meat;
 - (e) the results, if they are relevant to the protection of public health, of any analysis carried out on samples taken from the animals or other samples taken to diagnose diseases that may affect the safety of meat, including samples taken in the framework of the monitoring and control of zoonoses and residues;
 - (f) relevant reports about previous ante – and post-mortem inspections of animals from the same holding of provenance including, in particular, reports from the official veterinarian;
 - (g) production data, when this might indicate the presence of disease; and
 - (h) the name and address of the private veterinarian normally attending the holding of provenance.
4. (a) However, it is not necessary for the slaughterhouse operator to be provided with:
 - (i) the information referred to in point 3(a), (b), (f) and (h), if the operator is already aware of this information (e.g. through a standing arrangement or a quality assurance scheme); or
 - (ii) the information referred to in point 3(a), (b), (f) and (g), if the producer declares that there is no relevant information to report.

(b) The information need not be provided as a verbatim extract from the records of the holding of provenance. It may be provided through electronic data exchange or in the form of a standardised declaration signed by the producer.

5. Food business operators deciding to accept animals onto the slaughterhouse premises after evaluating the relevant food chain information must make it available to the official veterinarian without delay and, except in the circumstances mentioned in point 7, no less than 24 hours before the arrival of the animal or lot. The food business operator must notify the OV of any information that gives rise to health concerns before ante-mortem inspection of the animal concerned.
6. If any animal arrives at the slaughterhouse without food chain information, the operator must immediately notify the OV. Slaughter of the animal may not take place until the official veterinarian so permits.
7. If the competent authority so permits, food chain information may accompany the animals to which it relates to the slaughterhouse, rather than arriving at least 24 hours in advance, in the case of:
 - (a) porcine animals, poultry or farmed game that have undergone ante-mortem inspection at the holding of provenance, if a certificate that the veterinarian has signed stating that he or she examined the animals at the holding and found them to be healthy accompanies them;
 - (b) domestic solipeds;
 - (c) animals that have undergone emergency slaughter, if a declaration, that the veterinarian has signed recording the favourable outcome of the ante-mortem inspection accompanies them; and
 - (d) animals that are not delivered directly from the holding of provenance to the slaughterhouse.
8. Slaughterhouse operators must evaluate the relevant information. If they accept the animals for slaughter, they must give the documents mentioned in subparagraphs (a) and (c) to the OV. Slaughter or dressing of the animals may not take place until the OV so permits.
9. Food business operators must check passports accompanying domestic solipeds to ensure that the animal is intended for slaughter for human consumption. If they accept the animal for slaughter, they must give the passport to the OV.

853/2004 Annex III Section III Food Chain Information

D. CARCASSES SENT FOR FURTHER PROCESSING

Emergency Slaughter

Food business operators must ensure that meat from domestic ungulates that have undergone emergency slaughter outside the slaughterhouse may be used for human consumption only if it complies with all the following requirements.

1. An otherwise healthy animal must have suffered an accident that prevented its transport to the slaughterhouse for welfare reasons.
2. A veterinarian must carry out an ante-mortem inspection of the animal.
3. The slaughtered and bled animal must be transported to the slaughterhouse hygienically and without undue delay. Removal of the stomach and intestines, but no other dressing, may take place on the spot, under the supervision of the veterinarian. Any viscera removed must accompany the slaughtered animal to the slaughterhouse and be identified as belonging to that animal.
4. If more than two hours elapse between slaughter and arrival at the slaughterhouse, the animal must be refrigerated. Where climactic conditions so permit, active chilling is not necessary.
5. A declaration by the food business operator who reared the animal, stating the identity of the animal and indicating any veterinary products or other treatments administered to the animal, dates of administration and withdrawal periods, must accompany the slaughtered animal to the slaughterhouse.
6. A declaration issued by the veterinarian recording the favourable outcome of the ante-mortem inspection, the date and time of, and reason for, emergency slaughter, and the nature of any treatment administered by the veterinarian to the animal, must accompany the slaughtered animal to the slaughterhouse.

853/2004 Annex III Section I Chapter VI: points 1 – 6

On-Farm Slaughter of Poultry

7. The slaughtered birds must be accompanied to the slaughterhouse by a declaration by the ... operator who reared the animal indicating any veterinary products or other treatments administered to the animal, dates of administration and withdrawal periods, and the date and time of slaughter.
8. The slaughtered animal must be accompanied to the slaughterhouse by a certificate

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issued by the OV or approved veterinarian in accordance with Regulation 854/2004.

9. In the case of poultry reared for the production of 'foie gras', the uneviscerated birds must be transported immediately and if necessary refrigerated to a slaughterhouse or cutting plant . They must be eviscerated within 24 hours of slaughter under the supervision of the competent authority.
10. Delayed eviscerated poultry ... may be kept for up to 15 days at a temperature of not more than 4°C after slaughter. It must then be eviscerated in a slaughterhouse or cutting plant located in the same Member State as the farm of production.

853/2004 Annex III Section II Chapter VI: points 6-9

Farmed Game

11. ... food business operators may slaughter farmed ratites, farmed ungulates ... [and bison] at the place of origin with the authorisation of the competent authority if:
 - (a) Slaughtered and bled animals are transported to the slaughterhouse hygienically and without undue delay. If transport takes more than two hours, the animals are, if necessary, refrigerated. Evisceration may take place on the spot, under the supervision of the veterinarian;
 - (b) a declaration by the food business operator who reared the animals, stating their identity and indicating any veterinary products or other treatments administered, dates of administration and withdrawal periods, accompanies the slaughtered animals to the slaughterhouse; and
 - (c) during transport to the approved establishment, a certificate issued and signed by the OV or approved veterinarian, attesting to a favourable result of the ante-mortem inspection, correct slaughter and bleeding and the date and time of slaughter, accompanies the slaughtered animals.

853/2004 Annex III Section III: point 3 and point 4.

Large Wild Game

- 12 ... The viscera must accompany the body as specified [in point 4]. The viscera must be identifiable as belonging to a given animal.
13. (a) If no abnormal characteristics are found during the examination referred to in point 2, no abnormal behaviour was observed before killing, and there is no suspicion of environmental contamination, the trained person must attach to the animal body a numbered declaration stating this. This declaration must also indicate the date, time and place of killing. In this case, the head and the viscera need not accompany the

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body, except in the case of species susceptible to Trichinosis (porcine animals, solipeds and others), whose head (except for tusks) and diaphragm must accompany the body. However, hunters must comply with any additional requirements imposed in the Member State where hunting takes place, in particular to permit the monitoring of certain residues and substances in accordance with Directive 96/23/EC;

(b) In other circumstances, the head (except for tusks, antlers and horns) and all the viscera except for the stomach and intestines must accompany the body. The trained person who carried out the examination must inform the competent authority of the abnormal characteristics, abnormal behaviour or suspicion of environmental contamination, that prevented him or her from making a declaration in accordance with (a);

(c) If no trained person is available to carry out the examination referred to in point 2 in a particular case, the head (except for tusks, antlers and horns) and all the viscera except for the stomach and the intestines must accompany the body.

14. Chilling must begin within a reasonable time after killing and achieve a temperature throughout the meat of not more than 7°C. Where climactic conditions so permit, active chilling is not necessary.

853/2004 Annex III Section IV Chapter II: points 3-5

Small Wild Game

15. The trained person must carry out an examination to identify any characteristics that may indicate that the meat presents a health risk. The examination must take place as soon as possible after killing.

16. Meat of small wild game may be placed on the market only if the body is transported to a game handling establishment as soon as possible after the examination referred to at point 1.

17. Chilling must begin within a reasonable time after killing and achieve a temperature throughout the meat of not more than 4°C. Where climatic conditions so permit, active chilling is not necessary.

853/2004 Annex III Section IV Chapter III: points 1, 3 & 4

E. MEAT PRODUCTION ESTABLISHMENTS

Minced Meat

1. The raw material used to prepare minced meat must meet the following requirements.
 - (a) It must comply with the requirements for fresh meat;
 - (b) It must derive from skeletal muscle, including adherent fatty tissues;
 - (c) It must not derive from:
 - (i) Scrap cuttings and scrap trimmings (other than whole muscle cuttings);
 - (ii) MSM;
 - (iii) Meat containing bone fragments or skin; or
 - (iv) Meat of the head with the exception of the masseters, the non-muscular part of the *linea alba*, the region of the carpus and the tarsus, bone scrapings and the muscles of the diaphragm (unless the serosa has been removed).

Meat Preparations

2. The following raw material may be used to prepare meat preparations:
 - (a) fresh meat;
 - (b) meat meeting the requirements of point 1; and
 - (c) if the meat preparation is clearly not intended to be consumed without first undergoing heat treatment:
 - (i) Meat derived from the mincing or fragmentation of meat meeting the requirements of point 1 other than point 1(c)(i); and
 - (ii) MSM meeting the requirements of Chapter III, point 3(d).

MSM

3. The raw material used to produce MSM must meet the following requirements.
 - (a) It must comply with the requirements for fresh meat;
 - (b) The following material must not be used to produce MSM:
 - (i) for poultry, the feet, neckskin and head; and
 - (ii) for other animals, the bones of the head, feet, tails, femur, tibia, fibula, humerus, radius and ulna.

853/2004 Annex III Section V Chapter II Raw Material: points 1–3

Meat Products

4. Food business operators must ensure that the following items are not used in the preparation of meat products:

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- (a) genital organs of either female or male animals, except testicles;
- (b) urinary organs, except the kidneys and the bladder;
- (c) the cartilage of the larynx, the trachea and the extra-lobular bronchi;
- (d) eyes and eyelids;
- (e) the external auditory meatus;
- (f) horn tissue; and
- (g) in poultry, the head – except the comb and the ears, the wattles and caruncles -the oesophagus, the crop, the intestines and the genital organs.

5. All meat, including minced meat and meat preparations, used to produce meat product must meet the requirements for fresh meat. However, minced meat and meat preparations used to produce meat products need not satisfy other specific requirements of Section V.

853/2004 Annex III Section VI Chapter II Meat Products: points 1 & 2

F. EDIBLE BY-PRODUCTS

Rendered Animal Fats and Greaves

1. Raw materials [for preparing rendered animal fats and greaves] must:
- (a) Derive from animals which have been slaughtered in a slaughterhouse, and which have been found fit for human consumption following ante-mortem and post-mortem inspection;
 - (b) Consist of adipose tissues or bones, which are reasonably free from blood and impurities;
 - (c) Come from establishments registered or approved pursuant to Regulation 852/2003 or in accordance with this Regulation; and
 - (d) Be transported, and stored until rendering, in hygienic conditions and at an internal temperature of not more than 7°C. However, raw materials may be stored and transported without active refrigeration if rendered within 12 hours after the day on which they were obtained.

853/2004 Annex III Section XII Chapter II: points 1-

Treated Stomachs, Bladders and Intestines

2. Food business operators treating stomachs, bladders and intestines must ensure compliance with the following requirements. Animal intestines, bladders

and stomachs may be placed on the market only if: (a) they derive from animals which have been slaughtered in a slaughterhouse, and which have been found fit for human consumption following ante-mortem and post-mortem inspection;

853/2004 Annex III Section XIII

Gelatine & Collagen

3. For the production of gelatine intended for use in food, the following raw materials may be used: (a) bones; (b) hides and skins of farmed ruminant animals; (c) pig skins; (d) poultry skin; (e) tendons and sinews; (f) wild game hides and skins; and (g) fish skin and bones.
4. Raw materials listed in point 1 (a) to (e) must derive from animals which have been slaughtered in a slaughterhouse and whose carcasses have been found fit for human consumption following ante-mortem and post-mortem inspection or, in the case of hides and skins from wild game, found fit for human consumption.

853/2004 Annex III Section XIV Chapter I

5. For the production of collagen intended for use in food, the following raw materials may be used: (a) hides and skins of farmed ruminant animals; (b) pig skins and bones; (c) poultry skin and bones; (d) tendons; (e) wild game hides and skins; and (f) fish skin and bones.
6. Raw materials listed in point 1 (a) to (d) must derive from animals which have been slaughtered in a slaughterhouse and whose carcasses have been found fit for human consumption following ante-mortem and post-mortem inspection or, in the case of hides and skins from wild game, found fit for human consumption.

853/2004 Annex III Section XV Chapter I: points 1, 3

7. The use of hides and skins is prohibited if they have undergone any tanning process, regardless of whether this process was completed
8. Raw materials must come from establishments registered or approved pursuant to Regulation (EC) No. 852/2004 or in accordance with this Regulation.
9. Collection centres and tanneries may also supply raw material for the production of gelatine [or collagen] intended for human consumption if the competent authority specifically authorises them for this purpose

853/2004 Annex III Section XIV Chapter I and Section XV Chapter I: points 2, 4, 5

8.2.3 WHAT ARE THE OFFICIAL CONTROL REQUIREMENTS?

Audits of good hygiene practices shall verify that food business operators apply procedures continuously and properly concerning at least: (a) checks on food-chain information; (i) controls on food entering and leaving the establishment and any accompanying documentation.

854/2004 Article 4 point 4

Decisions Concerning Food Chain Information

1. The OV is to verify that animals are not slaughtered unless the slaughterhouse operator has been provided with and checked relevant food chain information.
2. However, the OV may allow animals to undergo slaughter in the slaughterhouse even if the relevant food chain information is not available. In this case, all relevant food chain information must be supplied before the carcass is approved for human consumption. Pending a final judgement, such carcasses and related offal must be stored separately from other meat.
3. Notwithstanding paragraph 2, when relevant food chain information is not available within 24 hours of an animal's arrival at the slaughterhouse, all meat from the animal is to be declared unfit for human consumption. If the animal has not yet been slaughtered, it is to be killed separately from other animals.
4. When the accompanying records, documentation or other information shows that:
 - (a) animals come from a holding or an area subject to a movement prohibition or other restriction for reasons of animal or public health;
 - (b) rules on the use of veterinary medicinal products have not been complied with; or
 - (c) any other condition which might adversely affect human or animal health is present, animals may not be accepted for slaughter other than in accordance with procedures laid down under Community legislation to eliminate human or animal health risks.

If the animals are already present at the slaughterhouse, they must be killed separately and declared unfit for human consumption, taking precautions to safeguard animal and public health where appropriate. Whenever the OV considers it necessary, official controls are to be carried out on the holding of provenance.

854/2004 Annex I Section II Chapter II

8.2 HOW MAY OPERATORS DEMONSTRATE COMPLIANCE?

Food Business Operators may demonstrate compliance with their legal obligations for raw materials on an ongoing basis by providing evidence, including appropriate documentation, that:

- New, rebuilt, altered, or refurbished premises are sited, designed, laid out, constructed and equipped to deal with raw materials hygienically and provide adequate facilities for ante-mortem inspection of livestock.
- Procedures exist to choose and handle raw materials effectively by:
 - Sourcing raw materials from suppliers that apply adequate food safety procedures. Ensuring that red meat carcasses and wholesale cuts bear health marks, while poultry and other meat bear identification marks.
 - Keeping information about incoming raw materials to maintain traceability.
 - Inspecting deliveries to check that they meet required standards.
 - Obtaining and assessing food chain information to help take decisions about the slaughter of livestock.
 - Accepting livestock for slaughter that appear healthy and clean and presenting them for ante-mortem inspection.
- Arrangements exist to maintain and monitor procedures for raw materials and take corrective action if there is a failure.

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8.3.1 DESIGN AND LAYOUT

GUIDE TO COMPLIANCE	ADVICE FOR OPERATORS
<p data-bbox="331 275 504 300"><i>Design & Layout</i></p> <ul data-bbox="331 315 735 757" style="list-style-type: none"> The design and layout of the premises allows the hygienic sorting of raw materials; storage of raw materials and ingredients in conditions designed to prevent harmful deterioration and protect them from contamination; adequate storage for inedible and hazardous materials; suitable rooms, large enough for the separate storage of raw materials from processed material and sufficient separate refrigerated storage. <p data-bbox="331 779 480 804">A1, A2, A3, A4</p> <ul data-bbox="331 831 616 855" style="list-style-type: none"> There is adequate lighting. <p data-bbox="331 882 683 907">852/2004 Annex II Chapter I point 7</p>	<p data-bbox="759 275 932 300"><i>Design & Layout</i></p> <p data-bbox="759 327 1246 577"><i>Consider the requirements for accepting, handling and storing (including refrigeration) raw materials in relation to throughput, in the design and construction of premises or when buildings are rebuilt, altered or refurbished. In particular, the need for adequate lighting for inspection and sorting. See Chapter 1 (Design & Facilities).</i></p>

8.3.2 RECEIPT AND STORAGE OF RAW MATERIALS

GUIDE TO COMPLIANCE	ADVICE FOR OPERATORS
<p data-bbox="331 1077 576 1102"><i>Training and instruction</i></p> <ul data-bbox="331 1128 708 1267" style="list-style-type: none"> Food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity. <p data-bbox="331 1290 703 1314">Annex II Chapter XII Training: point 1</p>	<p data-bbox="759 1077 1003 1102"><i>Training and instruction</i></p> <p data-bbox="759 1128 1241 1379"><i>Instruct staff, particularly those who inspect raw materials, about the food safety hazards associated with raw materials (including live animals - see below), the importance of following instructions, keeping correct records and reporting failing control measures promptly. Supervise them as appropriate and issue reminders if lapses occur.</i></p> <p data-bbox="759 1406 1230 1507">Records – <i>keep accurate, dated individual training records to show what instruction/training has been given. See also Chapter 6 (Training).</i></p>

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<p>Acceptance and Sorting</p> <ul style="list-style-type: none"> Raw materials other than live animals are not accepted if known, or reasonably expected, to be contaminated with parasites, pathogenic micro-organisms or toxic, decomposed or foreign substances to such an extent that, even after the hygienic application of normal sorting and/or processing, the final product would be unfit for human consumption. <p>A1</p>	<p>Acceptance and Sorting</p> <p><i>Inspect raw materials and reject them if they do not meet the required standards such as:</i></p> <ul style="list-style-type: none"> <i>Being correctly identified;</i> <i>Having the required documentation;</i> <i>Meeting temperature requirements;</i> <i>Being undamaged;</i> <i>Being not contaminated with e.g. foreign bodies parasites, pests; and</i> <i>Meeting quality specifications.</i> <p><i>If incoming raw materials are sampled for laboratory testing, they may need to be held until the results become available (positive release system).</i></p>
<p>Traceability</p>	<p>Traceability</p>
<ul style="list-style-type: none"> Adequate supplier records are kept. <p>A7</p>	<p><i>See Chapter 11 (Traceability, Identification and Health Marking).</i></p>
<p>Identification/Health Marking</p> <ul style="list-style-type: none"> Incoming products of animal origin have either identification and/or health markings Health marks are not removed from meat unless it is cut or processed or worked on in another manner. <p>A5</p> <p>A6</p>	<p><i>When inspecting incoming products of animal origin check that the identification or health mark appears genuine and has not been tampered with or removed, except during the normal processing of meat (e.g. cutting, mincing, and dicing).</i></p> <p><i>See Chapter 11 (Traceability, Identification and Health Marking).</i></p>
<p>Storage Conditions</p>	<p>Storage Conditions</p>
<ul style="list-style-type: none"> Raw materials and all ingredients are kept in appropriate conditions designed to prevent harmful deterioration and protect them from contamination. 	<p><i>Storage areas and containers need to be cleanable and be kept clean, well maintained and adequately ventilated so as to keep raw materials in good condition and to minimise the risk of contamination. Raw materials are kept separately, in space or time, from processed material.</i></p>

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<p>A2</p> <ul style="list-style-type: none"> Food premises are kept clean and maintained in good condition with suitable ventilation. <p>852/2004 Annex 1 Chapter 1 points 1 and 5</p> <ul style="list-style-type: none"> Food businesses manufacturing, handling and wrapping processed foodstuffs have suitable rooms, large enough for the separate storage of raw materials from processed material. <p>A3</p> <ul style="list-style-type: none"> Hazardous and/or inedible substances (including any animal feed) are adequately labelled and stored in separate and secure containers. <p>A4</p>	<p><i>Make sure that raw material storage areas are included in company maintenance and cleaning arrangements. See Chapter 3 (Maintenance) and Chapter 4 (Cleaning)</i></p> <p>Stock control – it is advisable to rotate stock to use the oldest stores first.</p> <p><i>Storage containers for hazardous or inedible materials need to be clearly labelled and secured in a way that avoids the risk of contaminating foodstuffs.</i></p>
<p>Pest Control</p>	<p>Pest Control</p>
<ul style="list-style-type: none"> Raw materials and all ingredients are kept in appropriate conditions to protect them from contamination. <p>A2</p> <ul style="list-style-type: none"> Adequate procedures are in place to control pests. <p>852/2004 Annex II Chapter IX point 4</p>	<p><i>Make sure that raw material storage areas are included in company pest control arrangements. See Chapter 5 (Pest Control)</i></p>
<p>Temperature Controls</p>	<p>Temperature Controls</p>
<ul style="list-style-type: none"> Raw materials and ingredients likely to support the reproduction of pathogenic micro-organisms or the formation of toxins are not kept at temperatures that might result in a risk to health. 	<p><i>After chilling, maintain red meat at or below 7°C, white meat at or below 4°C, offal at or below 3°C. See Part One (6. Hazards) and Chapter 13 (Temperature Controls).</i></p>

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<p>A3</p> <ul style="list-style-type: none"> Food businesses manufacturing, handling and wrapping processed foodstuffs have sufficient refrigerated storage for the separate storage of raw materials from processed material. <p>A3</p>	<p><i>To minimise the risk of contamination of raw materials from processed materials in refrigerated stores, keep them in separate stores, or in the same store at a different time or at the same time with either a permanent barrier between them that can be cleaned and disinfected or by using an appropriately placed polythene covering to prevent air-borne cross-contamination.</i></p>
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8.3.3 ACCEPTING LIVESTOCK FOR SLAUGHTER

GUIDE TO COMPLIANCE	ADVICE FOR OPERATORS
<p>Training and instruction</p> <ul style="list-style-type: none"> Food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity. <p>Annex II Chapter XII Training: point 1</p>	<p>Training and instruction</p> <p><i>Staff responsible for accepting livestock, checking animal identification and interpreting food chain information records, need to be given appropriate training and instruction to ensure the correct steps are followed. Supervise them as appropriate. Issue reminders if lapses occur.</i></p> <p>Records – keep accurate, dated individual training records to show what instruction/training has been given. See also Chapter 6 (Training).</p>
<p>HACCP-based procedures</p> <ul style="list-style-type: none"> HACCP-based procedures cover the requirements for acceptance of animals for slaughter for human consumption. <p>B1, B2</p> <ul style="list-style-type: none"> Appropriate measures are taken and the official veterinarian is notified if the requirements are not complied with. <p>B3</p>	<p>HACCP-based procedures</p> <p><i>Advise producers or third parties supplying animals for slaughter for human consumption of the requirements. Notify the OV if any requirements are not complied with.</i></p>
<p>Health</p>	<p>Health</p>

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<ul style="list-style-type: none"> Each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises, is healthy as far as the operator can judge and does not come from a disease restricted holding or area, except as allowed by the competent authority. <p>B2c, B2e</p>	<p><i>Inspect livestock visually to check that animals appear healthy. Inform the OV if this is not the case.</i></p> <p><i>The transport of sick animals could spread disease. For further information on Animal Health issues see Chapter x.</i></p>
<p>Welfare</p>	<p>Welfare</p>
<ul style="list-style-type: none"> Each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises, is in a satisfactory state as regards animal welfare. <p>B2f</p>	<p><i>Inspect livestock visually to check that animals appear well treated. Inform the OV if this is not the case. For further information see Chapter x (Animal Welfare).</i></p>
<p>Animal Identification</p>	<p>Animal Identification</p>
<ul style="list-style-type: none"> Each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises, is identified. <p>B2a,</p> <ul style="list-style-type: none"> Animal identification requirements for producers are set out in legislation for England [S/W/N] <p>? Cattle</p> <p>Cattle Identification Regulations 1998 (as amended), the Cattle Database Regulations 1998 (as amended); the Cattle (Identification of older Animal) Regulations 2000 (as amended).</p>	<p><i>Inspect livestock visually to check that animals are identified and that identification correlates with accompanying documents. Inform the OV if this is not the case.</i></p> <p>Livestock holding registration - when a holding is registered Defra will issue a unique herdmark for cattle, pigs, deer and goats or a flock mark for sheep. For further information see the Defra website:</p> <p>http://defraweb.defra.gsi.gov.uk/animalh/tracing/index.htm</p> <p>Cattle – each animal has an eartag(s) with at least two letters to identify the country of origin, followed by the herdmark and the animal's unique number. All cattle moved to a slaughterhouse should be accompanied with a passport which correlates with</p>

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<p>? Pigs: the operator must record the details of any pig brought to the slaughterhouse that is not identified correctly or is not accompanied by the movement document, this includes the name of the keeper and the holding from which the pig was sent.</p> <p>The Pigs (Records, Identification and Movement) Order 2003</p> <p>? Sheep and goats</p> <p>The Sheep and Goats Identification and Movement (interim measures) (England) (No2) Order 2002 as amended.</p> <p>? Deer</p> <p>The Tuberculosis (Deer) (Amendment) Order 1993</p> <p>? Horses</p> <p>The Horse Passport (England) Regulations 2004</p> <ul style="list-style-type: none"> • Passports accompanying domestic solipeds are checked to ensure that the animal is intended for slaughter for human consumption. If so the passport is give to the official veterinarian. <p>C8</p>	<p>the eartag number. For further information see Chapter x (Cattle Identification).</p> <p>Pigs - each animal is identified by a herdmark, which can be a slapmark on both shoulders, an eartag or a tattoo.</p> <p>Sheep/goats – animals have an eartag or tattoo that includes an individual number and the letters UK on the eartag. Animals that move off holdings other than the holding on which they were born must be further identified with an ‘S’ tag or tattoo to identify where the animal is moving from.</p> <p>Deer - each deer has an eartag with the Defra herdmark and individual number or their British Deer Farmers Association herd registration number and individual number.</p> <p>Horses - all horses and ponies (and other types of equidae) have a passport identifying them.</p>
<p>Cleanliness of Animals</p>	<p>Cleanliness of Animals</p>
<ul style="list-style-type: none"> • Each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises are clean. <p>B 2d</p>	<p>Inspect livestock visually to check that animals are clean. Inform the OV if this is not the case. See Chapter 9 (Hygienic Production).</p> <p>Further guidance about the cleanliness of animals presented for slaughter can be obtained from:</p>

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	www.food.gov.uk/foodindustry/farmingfood/cleancatt/leandmeatsafety/
Food Chain Information	Food Chain Information
<ul style="list-style-type: none"> Each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises are provided with food chain information (FCI). <p>B2b, C1</p> <p>See NOTE on xxx/2005 Transitional Measures Regulation below.</p> <ul style="list-style-type: none"> Operators evaluate the relevant food chain information and make it available to the official veterinarian without delay. <p>C5, C8</p>	<p><i>Request, receive, check and act upon food chain information (FCI) in respect of all animals, other than wild game, supplied for slaughter for human consumption.</i></p> <p>Evaluation - use the information to decide whether:</p> <ul style="list-style-type: none"> the livestock can be accepted for slaughter for human consumption or otherwise disposed of; special attention needs to be paid at ante-mortem inspection; special care is needed during slaughter e.g. by slowing the line; animals should be slaughtered separately or at a different time than other animals e.g. at the end of a production period.
Contents of Food Chain Information	Contents of Food Chain Information
<p>NOTE: xxx/2005 Transitional Measures Regulation proposes a period of 4 years for full implementation of FCI. See Annex for details of FCI requirements for red meat species from 1.1.2006. FCI requirements for poultry from 1.1.2006 will be based on current flock data sheets.</p> <ul style="list-style-type: none"> The FCI provided includes the following items: <ul style="list-style-type: none"> a. the animal health status of the holding of provenance/region; b. the animals' health status; c. veterinary treatments; 	<p><i>Inspect food chain information to check that it appears complete and accurate. Inform the OV if this is not the case or if the information raises health concerns before ante-mortem inspection.</i></p> <p>Option # - even if there is a standing arrangement or a quality assurance scheme, information concerning (c) veterinary treatments, (d) occurrence of disease, (e) results of laboratory checks and (g) production data is required.</p> <p>Option Æ -even if there is no relevant information to report in some areas, information concerning (c) veterinary medicines, (d) occurrence of disease, (e) results of laboratory checks and (h) details of the</p>

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<p>d. occurrences of diseases that may affect the safety of meat;</p> <p>e. results of relevant analyses or samples;</p> <p>#Æ f. relevant reports about previous ante- and post-mortem inspections;</p> <p>Æ g. production data, when this might indicate the presence of disease; and</p> <p># h. name and address of the private veterinarian normally attending the holding of provenance.</p> <p># Need not be supplied if the operator is already aware of this information (e.g. through a standing arrangement or a quality assurance scheme);</p> <p>Æ Need not be supplied if the producer declares that there is no relevant information to report.</p> <p>C3, C4</p> <ul style="list-style-type: none"> The operator notifies the OV of any information that gives rise to health concerns before ante-mortem inspection of the animal concerned. <p>C5</p>	<p><i>producer's vet is required.</i></p> <p>Format - <i>FCI need not be provided as a verbatim extract from the records of the holding of provenance, but may be provided electronically or in the form of a standardised declaration signed by the producer. (See Annex)</i></p>
<p>Timing</p>	<p>Timing</p>
<p>NOTE: xxx/2005 Transitional Measures Regulation proposes that FCI for species other than poultry may be submitted less than 24 hours before arrival of the animals at the slaughterhouse provided that there is sufficient time to allow any special arrangements deemed necessary.</p>	<p>Timing of receipt of FCI must permit appropriate action to be taken by both the slaughterhouse operator and the OV – see Annex.</p> <p>Poultry – require information to be provided at least 24 hours in advance <u>unless</u> if they have been subject to an ante-mortem inspection on farm and are accompanied by a veterinary certificate.</p>

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<ul style="list-style-type: none">• Information is provided at least 24 hours before the animals arrive at the slaughterhouse, except if permitted by the OV or if the following provisions apply... <p>C2</p> <ul style="list-style-type: none">• Information may accompany poultry, pigs and farmed game to the slaughterhouse, rather than arriving at least 24 hours in advance if the animals:<ul style="list-style-type: none">▪ Are subject to ante-mortem inspection at the holding of provenance and are accompanied by a veterinary certificate.▪ Are not delivered directly from the holding of provenance to the slaughterhouse (e.g. bought through a market).▪ Have undergone emergency slaughter and are accompanied by a veterinary certificate.• Information may accompany domestic solipeds. <p>C7</p> <ul style="list-style-type: none">• If animals arrive without the required information, the OV is notified and may permit slaughter and dressing. <p>C6</p> <ul style="list-style-type: none">• After 24 hours, the information is either received and the meat may be approved for human consumption or not received and the meat is declared	<p>Cattle/Sheep – require information (see Annex) to be submitted within 24 hours of arrival with sufficient time to allow any special arrangements deemed necessary <u>unless</u> an animal has come indirectly from the holding of provenance (e.g via a market) <u>or</u> has undergone emergency slaughter and is accompanied by a veterinary certificate. Full requirements will be introduced before 31/12/2009.</p> <p>Pigs – require information (see Annex) to be submitted within 24 hours of arrival with sufficient time to allow any special arrangements deemed necessary <u>unless</u> they have been subject to an ante-mortem inspection on farm and are accompanied by a veterinary certificate. Full requirements will be introduced before 31/12/2009.</p> <p>Farmed Game – require information (see Annex) to be submitted within 24 hours of arrival with sufficient time to allow any special arrangements deemed necessary <u>unless</u> animals have been slaughtered on farm and are accompanied by a veterinary certificate. See Section 8.3.4 below. Full requirements will be introduced before 31/12/2009.</p> <p>Horses – require information to accompany the animals.</p> <p>Delayed Provision of FCI – if necessary, make arrangements for the separate storage of meat and offal of animals arriving without the required information.</p>
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<p>unfit for human consumption. If slaughter takes place without the required information, the carcass and offal are stored separately. If the animal has not yet been slaughtered, it is killed separately from other animals.</p> <p>8.2.3 Official Controls points 2 and 3</p>	
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8.3.4 CARCASSES SENT TO SLAUGHTERHOUSES

GUIDE TO COMPLIANCE	ADVICE FOR OPERATORS
<p>Emergency Slaughter</p> <ul style="list-style-type: none"> Accepted animals are accompanied by owners' declarations and veterinary certificates having suffered an accident that prevented transportation on animal welfare grounds and been subject to on-farm controls. <p>D1, D2, D3, D5, D6</p> <ul style="list-style-type: none"> The slaughtered and bled animal is transported hygienically and without delay. If the time between slaughter and arrival at the slaughterhouse is more than 2 hours, the animal is refrigerated unless active chilling is unnecessary due to climate. <p>D3, D4</p>	<p>Emergency Slaughter</p> <p><i>Confirm that when the slaughtered animal arrives at the premises it is accompanied by the appropriate documents and under refrigeration if necessary. See 'owner declaration' and 'veterinary certificate' topics below.</i></p>
<p>On-Farm Slaughter of Poultry</p> <ul style="list-style-type: none"> Accepted poultry slaughtered on farm are accompanied by a owners declaration and veterinary certificate. <p>D9, D10</p>	<p>On-Farm Slaughter of Poultry</p> <p><i>Confirm that when the slaughtered poultry arrives at the premises they are accompanied by the appropriate documents and under refrigeration if necessary. See 'owner declaration' and 'veterinary certificate' topics below.</i></p>

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<ul style="list-style-type: none"> • Uneviscerated poultry for the production of 'foie gras' is transported, immediately and if necessary refrigerated, to an approved slaughterhouse or cutting plant in the same Member State for evisceration within 24 hours of slaughter. <p>D9</p> <ul style="list-style-type: none"> • Delayed eviscerated poultry arrives at a slaughterhouse or cutting plant in the same Member State as the farm of production no later than 15 days after slaughter and at a temperature of not more than 4°C. <p>D10</p>	<p>Foie gras - the evisceration of poultry should take place within 24 hours of slaughter.</p>
<p>Farmed Game</p>	<p>Farmed Game</p>
<ul style="list-style-type: none"> • Accepted farmed game slaughtered on farm are accompanied by a owners declaration and veterinary certificate having been subject to on-farm controls. <p>D11b, D11c</p> <ul style="list-style-type: none"> • Slaughtered and bled animals are transported hygienically and without delay. If the time between slaughter and arrival at the slaughterhouse is more than 2 hours, the animal is refrigerated unless active chilling is unnecessary due to climate. <p>D11a</p>	<p>Confirm that when the slaughtered farmed game arrives at the premises the carcasses are accompanied by the appropriate documents and under refrigeration if necessary. See 'owner declaration' and 'veterinary certificate' topics below.</p>
<p>Owner Declarations</p>	<p>Owner Declarations</p>
<ul style="list-style-type: none"> • Emergency slaughtered and on-farm 	<p>An owners' declaration with the following information</p>

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<p>slaughtered poultry and farmed game animals sent to the slaughterhouse are accompanied by an owner's declaration.</p> <p>D5, D7, Dz</p>	<p><i>is received with the carcasses:</i></p> <p>Emergency slaughtered animals:</p> <ul style="list-style-type: none"> ▪ <i>the identity of the animal;</i> ▪ <i>any veterinary products or other treatments administered; and</i> ▪ <i>the dates of administration and withdrawal periods.</i> <p>Poultry slaughtered on farm:</p> <ul style="list-style-type: none"> ▪ <i>the identity of the animal;</i> ▪ <i>the date and time of slaughter;</i> ▪ <i>any veterinary products or other treatments administered; and</i> ▪ <i>the dates of administration and withdrawal periods.</i> <p>Farmed Game slaughtered on farm:</p> <ul style="list-style-type: none"> ▪ <i>the identity of the animal;</i> ▪ <i>any veterinary products or other treatments administered; and</i> ▪ <i>the dates of administration and withdrawal periods.</i>
<p>Veterinary Certificates</p>	<p>Veterinary Certificates</p>
<ul style="list-style-type: none"> • Emergency slaughtered and on-farm slaughtered poultry/farmed game animals sent to the slaughterhouse are accompanied by a veterinary health certificate. <p>D6, D8, D10c</p> <ul style="list-style-type: none"> • Specimen certificates are provided: <ul style="list-style-type: none"> ▪ Emergency slaughtered animals: [] ▪ Farmed Game slaughtered on farm: 854/2004 Annex I Section IV Chapter X Part B 	<p><i>A veterinary certificate with the following information is received with the carcasses:</i></p> <p>Emergency slaughtered animals:</p> <ul style="list-style-type: none"> ▪ <i>favourable result of the ante-mortem inspection;</i> ▪ <i>date, time and reason why emergency slaughter was carried out; and</i> ▪ <i>any treatment administered to the animal by the veterinarian.</i> <p>Farmed Game slaughtered on farm:</p> <ul style="list-style-type: none"> ▪ <i>favourable result of the ante-mortem inspection;</i> ▪ <i>correct slaughtering and bleeding has taken place; and</i>

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<ul style="list-style-type: none"> ▪ Poultry slaughtered on farm for foie gras or for delayed evisceration: 854/2004 Annex I Section IV Chapter V (C). 	<ul style="list-style-type: none"> ▪ <i>the date and time that the animal was slaughtered.</i> <p>Poultry slaughtered on farm:</p> <ul style="list-style-type: none"> ▪ <i>a certificate issued in accordance with 854/2004 Annex I Section IV Chapter V(A) point 8.</i>
<p>Wild Game</p>	<p>Wild Game</p>
<ul style="list-style-type: none"> • Accepted large wild game animals are accompanied by a hunter's declaration and appropriate viscera identified as belonging to a given animal <u>or</u> if no examination by a trained person has been conducted, the body is accompanied by the head (without tusks, antlers and horns and all viscera (without stomach and intestines). <p>D12, D13</p> <ul style="list-style-type: none"> • Accepted small wild game animals are transported to a game handling establishment as soon as possible after an initial examination. <p>D15</p> <ul style="list-style-type: none"> • Game carcasses are chilled within a reasonable time after killing to a temperature of not more than 7°C (large wild game) or 4°C (small wild game) throughout the meat unless active chilling is unnecessary due to climate. <p>D14, D16</p>	<p><i>Confirm that when large wild game arrives at the premises the carcasses are accompanied by the appropriate viscera and under refrigeration if necessary. See 'hunter declaration' topic below.</i></p> <p><i>After large wild game has been examined and found not to have any abnormal characteristics or behaviour, then the head and viscera does not need to accompany the animal except for species susceptible to Trichinosis (porcine animals, solipeds) whose head and diaphragm must accompany the body. Otherwise, the head (except for tusks, antlers and horns) and all the viscera (except for the stomach and intestines) are to accompany the body.</i></p> <p><i>Following any initial examination of large or small game, if any abnormal characteristics or behaviour has been identified then the competent authority needs to be informed.</i></p>
<p>Hunter Declarations</p>	<p>Hunter Declarations</p>
<ul style="list-style-type: none"> • Declarations that accompany carcasses contain the required statements. 	<p><i>Declarations attached to the carcass of large wild game animals must state:</i></p>

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D13a	<ul style="list-style-type: none"> ▪ that following an examination the animal is found to be free of any abnormal characteristics, behaviour or environmental contamination, and ▪ the date, time and place of killing
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8.3.5 MINCED MEAT, MEAT PREPARATIONS, MSM AND MEAT PRODUCTS

GUIDE TO COMPLIANCE	ADVICE FOR OPERATORS
Permitted Raw Materials	Permitted Raw Materials
<ul style="list-style-type: none"> • Manufacture of minced meat, meat preparations, MSM and meat products, uses permitted raw materials. <p>E1-5</p>	<p><i>All meat used in the manufacture of minced meat, meat preparations, mechanically separated meat and meat products should be, or come from, fresh meat that meets the requirements for fresh meat. The meat should also be either health marked or bear an identification mark. See Chapter 11 (Traceability, Identification & Health Marking).</i></p>

8.3.6 EDIBLE BY-PRODUCTS

GUIDE TO COMPLIANCE	ADVICE FOR OPERATORS
<ul style="list-style-type: none"> • Permitted Raw Materials <p>F1-9</p>	<p><i>See Industry Guidance on Edible By-Products</i></p>

8.3.7 MAINTAINING AND MONITORING OF RAW MATERIAL PROCEDURES

GUIDE TO COMPLIANCE	ADVICE FOR OPERATORS
Operator Responsibilities	Operator Responsibilities
<ul style="list-style-type: none"> • The operator is responsible for food safety in the food business. <p>852/2004 Article 1 point 1a</p>	<p><i>Operator responsibility includes maintaining and monitoring the company's procedures for accepting and handling raw materials (including animals), and taking corrective action if there is a failure.</i></p> <p><i>Delegation - responsibility for the company's raw</i></p>

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materials procedures and its monitoring may be delegated to a nominated person to whom problems are reported, and who has sufficient authority to ensure that corrective action is taken when necessary.

Monitoring - *check periodically that company procedures for inspecting, accepting, handling and storing raw materials and record keeping are being kept.*

Frequency of monitoring - *this will depend on the likelihood of a problem being found. Once a month may be sufficient in premises where staff are experienced and procedures are unchanged. The work of new or temporary people who are less familiar with the procedures may need to be monitored more frequently.*

Records - *keep an accurate, dated account of the result of each periodic monitoring check and of any corrective action taken.*

Corrective action - *take action when evidence of failures of procedures are identified. Such action may include:*

- *Dealing with any product that may be contaminated;*
- *Establishing the underlying cause and what needs to be done to prevent similar incidents in the future;*
- *Changing suppliers; and*
- *Improving staff instructions and training.*

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ANNEX

PROPOSED FOOD CHAIN INFORMATION REQUIREMENTS

The FSA recognises the difficulties involved in implementing FCI systems and, in order to ensure that FCI is implemented such that it is beneficial for public health and workable in practice, intends to make use of the 4 year period for full implementation of FCI which is proposed in the draft Implementing Measures Regulation.

POULTRY

Under current legislation, FCI in the form of production reports is required for poultry. The requirement for FCI will be implemented from 1 .1.2006 for all poultry.

[NB. The current report format is being reviewed in consultation with stakeholders]

PIGS

Under the new Hygiene Regulations, FCI will be required for fattening pigs for which eligibility for visual only inspection or exemption from testing for Trichinella is sought. The table below sets out the minimum requirements from 1.1 2006 for FCI in such circumstances.

FOOD CHAIN INFORMATION – MINIMUM REQUIREMENTS

Owners name and address	
Production site address (if different)	
Contact name, telephone number and email address of owner/owner's agent	
Proposed date of slaughter	
Herd identification (slap mark)	
Number of cull sows/ cull boars	
Number of clean pigs and average age in weeks	
Is the holding/area under restrictions for animal health or other reasons?	
Is the holding recognised as one from which fattening pigs may be eligible for visual only inspection? ¹	

¹ 854/2004 Annex I, Section IV, Chapter IV.B.2. 'The competent authority may decide, on the basis of epidemiological or other data from the holding, that fattening pigs housed under controlled housing

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Is the holding a holding or category of holdings that has been officially recognised by the competent authority as being free from <i>Trichinella</i> ? ²	
Have any animals in the batch been administered any prohibited substance, or permitted substance for which the statutory withdrawal period has not terminated?	
Are any of the animals known or suspected to be diseased or injured? If yes, record the identification of the animals affected and the signs of disease or injury.	
Record any veterinary diagnosis made during [previous 3 months], identification of animals affected and details and dates of treatments administered.	
Have any analyses shown that animals in the batch may have been exposed to food-borne zoonoses or substances likely to result in residues in meat? If yes, attach a copy.	
Is the herd in a Salmonella monitoring scheme? If so what is its status?	
If access to relevant electronic databases is not available, attach copies of relevant AM/PM inspection reports for animals slaughtered in the previous [6 months].	
Identify any animals suspected to be carrying foreign bodies (e.g. broken needles)	
Name, address and contact details of the owner's veterinary surgeon	

conditions in integrated production systems since weaning need, in some or all of the cases referred to in paragraph 1, only undergo visual inspection.'

The process for recognising holdings which fulfil these requirements is under consideration.

² Fattening pigs from such holdings are exempt from testing for *Trichinella*.

The process for recognising holdings which fulfil these requirements is under consideration.

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CATTLE [could also apply to farmed game]

The Regulations require the presence of the OVS during post-mortem inspection for cattle from herds which have not been declared officially free of Tuberculosis or Brucellosis. FCI for animals from herds which have not been declared officially free of Tuberculosis or Brucellosis must be provided at least 24 hours before the arrival of the animals at the slaughterhouse to enable MHS to make appropriate staffing arrangements.

Pending the full implementation of FCI for cattle, we wish to retain a system to alert the OVS of any animals which require particular attention at ante-mortem inspection (equivalent to the current Schedule 18 declaration).

From 1.1.2006, the proposed minimum requirements for FCI for all cattle are set out in the table below.

Full implementation of FCI, including historical inspection data, will be introduced at a later date.

FOOD CHAIN INFORMATION – MINIMUM REQUIREMENTS

Owners name and address	
Production site address (if different)	
Contact name, telephone number and email address of owner/owner's agent	
Proposed date of slaughter	
Were animals transported directly from the production premises? If not, give name and address of market / collection centre	
Individual identification numbers [and dates of birth]	
Number of adult cows/bulls	
Number of steers/heifers/young bulls Tuberculosis¹	
Are any of the animals reactors or inconclusive reactors to the TB test? Is the holding under a TB restriction order?	
Brucellosis¹	
Are any of the animals Brucellosis reactors? Is the holding under a Brucellosis restriction order?	
Is the holding/area under restrictions for other animal health or other reasons?	
Have any animals in the batch been administered any prohibited	

¹ if the answer to any questions in these sections is 'yes', the food chain information must be provided at least 24 hours before the arrival of the animal(s) at the slaughterhouse.

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substance, or permitted substance for which the statutory withdrawal period has not terminated?	
Are any of the animals known or suspected to be diseased or injured? If so, record the identity of the animal(s) and details of signs of disease or injury. <i>[a separate form may be required for each animal – equivalent to current S18]</i>	
Have any analyses shown that animals in the batch may have been exposed to food-borne zoonoses or substances likely to result in residues in meat? If so attach a copy.	
Name, address and contact details of the owner's veterinary surgeon	

SHEEP

FSA recognises that the nature of production and the commercial trading patterns in the sheep industry in UK present particular difficulties for the implementation of FCI.

From 1.1.2006 it is proposed that FCI is restricted to animals which are known or suspected to be diseased or injured i.e. equivalent to the current Schedule 18 declaration.

The proposed requirements for FCI for sheep which are known or suspected to be diseased or injured are set out in the table below.

Owners name and address	
Production site address (if different)	
Contact name, telephone number and email address of owner/owner's agent	
Proposed date of slaughter	
Identification of sheep	
Class of sheep – prime - adult/cull	
Describe the signs of disease or injury the animal(s) has exhibited or, if a veterinary surgeon has examined the animal, his/her diagnosis	
Have any animals in the batch been administered any prohibited substance, or permitted substance for which the statutory withdrawal period has not terminated?	
Name, address and contact details of the owner's veterinary surgeon	