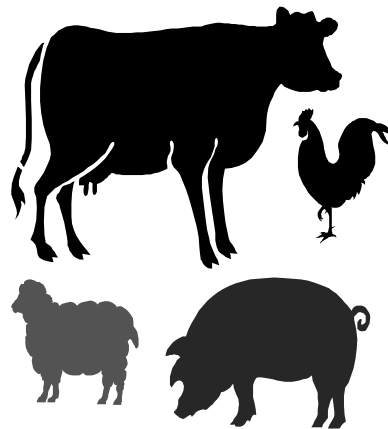
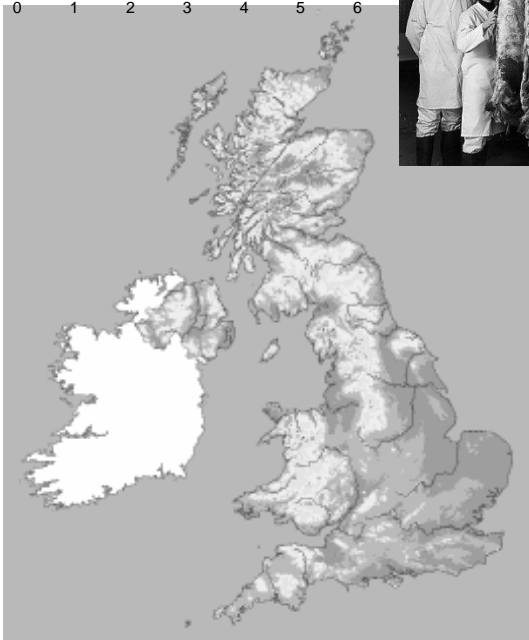
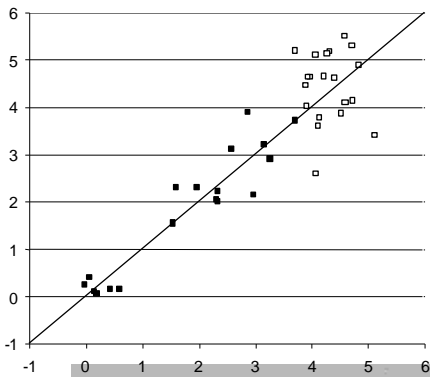


GUIDE TO FOOD HYGIENE AND OTHER REGULATIONS FOR THE UK MEAT INDUSTRY



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GUIDE TO FOOD HYGIENE & OTHER REGULATIONS FOR THE UK MEAT INDUSTRY

FOREWORD

This Guide to Food Hygiene & Other Regulations for the UK Meat Industry 'or 'Meat Industry Guide' ('MIG') is relevant to those UK food businesses that slaughter animals for human consumption, dress carcasses, cut or process meat (see table), particularly those establishments that are subject to approval and veterinary control.

Operations covered in the Guide:

- **Slaughter and dressing of red meat species**
- **Slaughter and dressing of poultry and rabbits**
- **Slaughter and dressing of farmed game**
- **Dressing of wild game in Game Handling Establishments**
- **Cutting of red, white or game meat**
- **Production of Meat Products, Minced Meat, Meat Preparations and Mechanically Separated Meat (MSM)**

Food hygiene legislation emphasises every food business operator's responsibility to produce food safely by applying good hygienic practices and food safety management procedures based on hazard analysis and critical control point (HACCP) principles.

The Food Standards Agency has worked with representatives of the meat industry, other government departments and enforcement bodies to produce a single guide to the legislation to which operators, enforcement officers and policy makers may refer for information and a widely agreed view of good practice. The texts will be reviewed and updated in the same way.

The Agency would like to thank everyone involved in producing this document and invites any user to submit suggested amendments to:

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MIG Editor

December 2006

MIG PART ONE