

# 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 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. Originally published in December 2006, the texts have been 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:

The Editor (Meat Industry Guide), Hygiene & Microbiology Division, Food Standards Agency, 125 Kingsway, London WC2B 6NH; or by e-mail to: [MeatIndustryGuide@foodstandards.gsi.gov.uk](mailto:MeatIndustryGuide@foodstandards.gsi.gov.uk).

**MIG Editor**

**30 November 2009**

***MIG PART ONE***

## **PART ONE**

### **1. CONTENTS**

#### ***PART ONE***

- 1. Contents***
- 2. Introduction to the Guide & Amendment Record***
- 3. How to Use the Meat Industry Guide***
- 4. Introduction to the Regulations***  
***Annex: Further Food Hygiene Legislation***
- 5. General Obligations for Operators , Official Controls & Enforcement***
- 6. Hazards in Meat Production***
- 7. Approval of Fresh Meat Establishments***
- 8. Definitions & Abbreviations***

#### ***PART TWO***

- 1. Design & Facilities***
- 2. Water Supply***
- 3. Maintenance***
- 4. Cleaning***
- 5. Pest Control***
- 6. Training***
- 7. Personal Hygiene***
- 8. Temperature Controls***
- 9. Acceptance and Slaughter of Animals (incl. Food Chain Information)***
- 10. Dressing of Carcasses***
- 11. Cutting of Meat***
- 12. Meat Processing***
- 13. Food Traceability (Identification & Health Marking)***
- 14. Wrapping, Packaging & Transport Hygiene***
- 15. Waste Management***

#### ***PART THREE***

- 1. Application of HACCP Principles***
- 2. Microbiological Criteria***
- 3. SRM removal***
- 4. TSE Testing***

#### ***INDEX***

***Animal By-Products – with Edible Co-Products guidance – see:***

<http://www.food.gov.uk/foodindustry/guidancenotes/meatregsguid/coproductbyproductguide>

## PART ONE

### 2. INTRODUCTION AND AMENDMENT RECORD

#### Summary

<b>Intended audience:</b>	Food businesses that slaughter animals for human consumption, dress carcasses, cut or process meat, particularly those establishments that are subject to approval and veterinary control, and officials of enforcement agencies.
<b>Regional coverage:</b>	UK, but indication is always given where there are specific issues or legal requirements in regard to England, Scotland, Wales or Northern Ireland.
<b>Legal status:</b>	<p>The legal requirements of the EU food hygiene legislation with which food businesses have to comply are set out, and the requirements of relevant domestic legislation.</p> <p>The guide also provides, in the light of practical experience, advice on the FSA's interpretation of the legislative requirements.</p>
<b>Purpose:</b>	<p>To provide UK food businesses with comprehensive guidance to the requirements of relevant parts of EU food hygiene legislation.</p> <p>It also provides references to other sources of advice and guidance.</p>

#### Revision History

Revision No.	Revision date	Purpose of revision	Revised by
0	November 2005	Draft Guidance	
1	December 2006	"Final" version	Joanna Fullick
2	July 2008	Routine 3-year review and update	Joanna Fullick
3	November 2009	Update	Joanna Fullick
4	July 2010	Update	Liz Stretton
5	November 2010	Update	Sarah Bowman
6	February 2011	Update	Sarah Bowman
7	July 2011	Update	Sarah Bowman
8	October 2011	Update	Sarah Bowman
9	January 2012	Update	Sarah Bowman

## **Intended audience**

- 2.1 The Meat Industry Guide has been produced in consultation with meat industry representatives for use by UK food businesses involved in the slaughter, cutting and processing of fresh meat, and especially those subject to veterinary control by the Food Standards Agency (FSA) in Great Britain or the Department of Agriculture and Rural Department (DARD) in Northern Ireland. It should be particularly helpful for prospective food businesses seeking an approval to start such operations. It is also an important reference for enforcement officials.
- 2.2 Where there are specific issues for Scotland, Wales or Northern Ireland these are highlighted.
- 2.3 Where possible, contact details including web links to other sources of information and advice are provided, but please bear in mind that these are subject to change.

## **Purpose and Legal status**

- 2.4 The Meat Industry Guide provides non-binding advice on the legal requirements of the EU Food Hygiene Regulations and should be read in conjunction with the legislation itself (quoted in each chapter) with which businesses have to comply. The text should not be taken as an authoritative statement or interpretation of the law, as only the courts have this power.
- 2.5 Every effort has been made to ensure that the Meat Industry Guide is helpful to food business operators. However, it is the responsibility of individual businesses to ensure their compliance with the law. Businesses with specific queries should seek advice from the relevant enforcement agency, either the FSA, DARD, or the environmental health department of the local authority.

## **Reason for Revision**

- 2.6 The current EU food hygiene legislation has been in place since 1 January 2006. The first version of the Meat Industry Guide (MIG) was published just prior to that date to explain the rules with which food businesses would have to comply. The MIG still does this, but has been updated, in consultation with a stakeholder panel, to clarify the advice or to take account of new developments and new legislation.
- 2.7 If you have any comments on this guidance or any questions in relation to it, please contact:  
Simon Tudor, Hygiene & Microbiology Division, Food Standards Agency.  
Email: [simon.tudor@foodstandards.gsi.gov.uk](mailto:simon.tudor@foodstandards.gsi.gov.uk) Tel: 020 7276 8339

## **Availability**

- 2.8 The MIG is available at <http://www.food.gov.uk/foodindustry/meat/guidehygienemeat>. Future revisions will only be issued on the website and in electronic form on cd,

## AMENDMENT RECORD

2.9 Amendments will be issued with an updated copy of this page.

2.10 Guide holders should record the insertion of new page(s) on the amendment sheet below ✓.

Amendment No.	Chapter	Amendments	Amended Date	✓
<b>Note:</b> all previous amendments have been removed from this listing				
6	Part Two, Chapter 9 (Acceptance & Slaughter of Animals)	References to Model Documents updated	February 2011	
6	Part Two, Chapter 9 (Acceptance & Slaughter of Animals), Annex B (Food Chain Information – Model Documents)	Annex B1- Amendment to Model Document to include calves	February 2011	
7	Part One	Administrative updates throughout Part One to legislative references, email addresses and website addresses.	July 2011	
7	Part One, Chapter 4 Annex (Further Food Hygiene Legislation)	List of relevant legislation updated to include Regulation (EC) 150/2011 and Regulation (EC) 151/2011.	July 2011	
7	Part One, Chapter 7 (Approval of Fresh Meat Establishments)	Paragraph 7.7 – right of appeal following refusal of approval – amendment to reflect the terms of the Official Feed and Food Controls (England) (Amendment) Regulations 2011.	July 2011	
7	Part One, Chapter 7 (Approval of Fresh Meat Establishments)	Paragraph 7.10- C- text on home slaughter of livestock for private domestic consumption has been updated	July 2011	

7	Part Two, Chapter 9 (Acceptance and Slaughter of Animals)	Update to Section E (On Farm Slaughter of Farmed Game) to reflect legislative changes in Regulations (EU) 150/2011 and (EU) 151/2011.  Administrative updates throughout the Chapter to legislative references, email addresses and website addresses.	July 2011	
7	Part Two, Chapter 9 (Acceptance & Slaughter of Animals), Annex B (Food Chain Information – Model Documents)	Annex B5- new Model Health Certificate/ Food Chain Information/ Declaration on Time and Date of Slaughter for Farmed Game Slaughtered at the Holding	July 2011	
7	Part Two. Chapter 10 (Dressing of Carcasses)	Update to Section B (Wild Game) to reflect legislative changes in Regulation (EU) 150/2011,  Administrative updates throughout the Chapter to legislative references, email addresses and website addresses.	July 2011	
7	Part Two. Chapter 13 (Food Traceability (Identification and Health Marking)	Update to Section B- Identification Marking. FBOs operating within units or stalls in wholesale markets are required to include both the approval number and secondary approval number allocated to them (when approval was granted) on their identification marks.	July 2011	
8	Part Two. Chapter 9 (Acceptance and Slaughter of Animals). Annex B (Food Chain Information- Model Documents)	Annex B2- updated Model Document- Food Chain Information for Pigs- keeper's signature required	October 2011	
8	Part Two. Chapter 13 (Food Traceability (Identification and Health Marking))	Update to Section B - Identification Marking and Section C - Health Marking- to reflect the terms of the Food Additives Regulations 2009.  Administrative updates throughout the Chapter to legislative references and website addresses.	October 2011	
8	Part Two. Chapter 14 (Wrapping, Packaging and Transport Hygiene)	Update to Section B- Transport of Food Including Meat- to reflect the terms of Commission Regulation (EU) No 142/2011.  Administrative updates throughout the Chapter to legislative references and website addresses.	October 2011	
9	Part 3. Chapter 2 (Microbiological Criteria)	Updates throughout the Chapter to reflect the requirements of (EU) No 1086/2011 with regard to <i>salmonella</i> in fresh poultry meat	January 2012	

## PART ONE

### 3. HOW TO USE THE MEAT INDUSTRY GUIDE

3.1 Each chapter in Parts Two and Three of this Guide is set out in a similar way:

Section	Page
X. Contents	1
X.1 Why is [e.g. water supply] important?	2
X.2 General information	3
X.3.1 What are the legal requirements for [water supply]?	4
A. Legislation	4
B. Legislation	6
<p>Each section quotes the legal text and the regulation that it comes from. Each point has a number (e.g. A1) for reference in the 'Operator's Obligations' column that appears below</p>	
<p><b>A1. There is to be an adequate supply of potable water.</b>  <i>852/2004 Annex II Water Supply Chapter VII: point 1a</i></p>	
<b>OPERATOR'S OBLIGATIONS</b>	<b>ADVICE</b>
	<i>Supply of Potable Water</i>
<ul style="list-style-type: none"> <li>• Provide an adequate potable water supply.</li> </ul>	<i>Gives advice on how the operator's legal obligations can be met. Other practices may also comply.</i>
X.3.2 What are the official control requirements?	9
<p><b>Audits by officials of good hygiene practices shall verify that meat plant operators apply procedures concerning [e.g. water supply] continuously and properly.</b>  <i>854/2004 Article 4 point 4</i></p>	
X.3.3 Applying procedures continuously and properly	10
<b>OPERATOR'S OBLIGATIONS</b>	<b>ADVICE</b>
	<i>Operator's Responsibilities</i>
<ul style="list-style-type: none"> <li>• Operator responsibility includes applying and verifying the company's procedures.</li> </ul>	<i>Gives advice on delegation of this responsibility, management checks to verify that company procedures have been followed and corrective actions that should be considered if those procedures fail.</i>

## PART ONE

### 4. INTRODUCTION TO THE REGULATIONS

This Guide sets out the legal obligations that apply to food business operators in the meat sector and provides advice on how these obligations can be met. Operators are not obliged to follow the advice in the Guide, as other ways of achieving compliance with the law may be equally valid.

The Guide is not an authoritative interpretation of the law as only the courts can make such decisions.

#### EC FOOD HYGIENE REGULATIONS

4.1 Three EU Food Hygiene Regulations have applied in all Member States from 1 January 2006, replacing 17 directives, including eight relating specifically to meat. These regulations are <sup>1</sup>:

- **Regulation 852/2004** - Hygiene of Foodstuffs <sup>2</sup>.
- **Regulation 853/2004** - Specific Hygiene Requirements for Food of Animal Origin <sup>3</sup>.
- **Regulation 854/2004** - Organisation of Official Controls on Products of Animal Origin intended for human consumption <sup>4</sup>.

Implementation of some requirements was delayed by up to four years by:

- **Regulation 2076/2005** - Transitional Arrangements <sup>5</sup>

#### Further Legislation

4.2 As changes are made to the Regulations, information is placed on the Agency website ([www.food.gov.uk](http://www.food.gov.uk)) and the need to amend this Guide appropriately will be considered with stakeholders. See the list of legislation in the **Annex** at the end of this chapter.

#### Regulation 852/2004<sup>2</sup> - Hygiene of Foodstuffs

4.3 Regulation 852/2004 sets out general hygiene rules in the form of objectives for 'good hygienic practices' to be applied by all food businesses to protect consumers. These include structural, cleaning, maintenance and training requirements. The combined implementation of these 'pre-requisite' hygiene requirements and permanent procedures based on hazard analysis and critical control point (HACCP) principles should together form the operator's 'food

---

<sup>1</sup> View EU legal texts on this website: [http://eur-lex.europa.eu/RECH\\_legislation.do?ihmlang=en](http://eur-lex.europa.eu/RECH_legislation.do?ihmlang=en)

<sup>2</sup> Regulation EC No. 852/2004 published in the Official Journal L226 on 25.6.2004, pages 3-21

<sup>3</sup> Regulation EC No. 853/2004 published in the Official Journal L226 on 25.6.2004, pages 22-82

<sup>4</sup> Regulation EC No. 854/2004 (OJ L191, 28.5.2004) as amended by Regulation 882/2004 published in the Official Journal L226 on 25.6.2004, pages 83-127.

safety management system'. The Guide aims to provide risk-based, proportionate advice on the facilities and procedures that can meet the requirements.

### **Regulation 853/2004<sup>3</sup> - Specific Hygiene Requirements for Food of Animal Origin**

4.4 Annex III of Regulation 853/2004 includes additional structural and operational requirements for meat production. The Guide provides advice on complying with the meat-specific requirements for:

- Slaughter and cutting of meat of domestic ungulates (*Section I*)
- Slaughter and cutting of meat from poultry & lagomorphs (*Section II*)
- Meat of Farmed Game (*Section III*)
- Wild Game Meat (*Sections IV*)
- Minced Meat, Meat Preparations & MSM (*Section V*)
- Meat Products (*Section VI*)

Separate guidance on the processing of the following edible co-products (and animal by-products) is available on

[www.food.gov.uk/foodindustry/guidancenotes/meatregsguid/coproductbyproductguide](http://www.food.gov.uk/foodindustry/guidancenotes/meatregsguid/coproductbyproductguide)

- Rendered Animal Fats & Greaves (*Section XII*)
- Treated Stomachs, Bladders & Intestines (*Section XIII*)
- Gelatine (*Section XIV*)
- Collagen (*Section XV*)

### **Regulation 854/2004<sup>4</sup> - Official Controls on Products of Animal Origin**

4.5 Regulation 854/2004 includes the specific requirements for inspection and auditing duties of official veterinarians (OVs) and official auxiliaries (meat inspectors in UK). The FSA Operations Group and DARD Manuals for Official Controls<sup>6</sup> contain operational instructions for staff, including the task of auditing of HACCP and good hygiene practices to verify that food business operators apply procedures 'continuously and properly'<sup>7</sup>. Officials may use the Guide when auditing an operator's compliance with food hygiene and the other legislation that it covers, but should always refer back to the original legislation.

### **Regulation 2076/2005<sup>5</sup> - Transitional Arrangements**

4.6 Regulation 2076/2005 allowed stocks of food of animal origin to continue to be placed on the national market until licensed establishments had been approved, stocks of pre-printed labels to be used until the end of 2007 and existing marking equipment to be used until 2009. It set out a staged approach to implementing food chain information relating to animals sent for

---

<sup>5</sup> Regulation EC No. 2076/2005 published in the Official Journal L338 on 22.12.2005, pages 83-88

<sup>6</sup> Electronic copies of FSA and DARD Manual for Official Controls are available at:  
(i) FSA: <http://www.food.gov.uk/foodindustry/meat/mhservice/manual/>  
(ii) DARD: [www.dardni.gov.uk/index/fisheries-farming-and-food/food-and-feed-safety-and-quality/meat-inspection/meat-inspection-vphu-manual-of-official-controls.htm](http://www.dardni.gov.uk/index/fisheries-farming-and-food/food-and-feed-safety-and-quality/meat-inspection/meat-inspection-vphu-manual-of-official-controls.htm)

slaughter; and continued the requirements for veterinary certification for farmed game mammals and compositional and labelling requirements for minced meat. The Regulation also allowed a transitional period for the training of slaughterhouse staff assisting with official controls in poultry slaughterhouses and the certification of those plants, which has been superseded by Commission Regulation 1021/2008.

## **GENERAL FOOD LAW REGULATION**

### **Regulation 178/2002<sup>8</sup>**

4.7 In common with other food businesses, all meat plant operators have an obligation to keep supplier and customer records, see Part Two Chapter 13 (Food Traceability etc) of this Guide.

## **ANIMAL WELFARE AND OTHER LEGISLATION**

4.8 Certain meat plant operators also have to meet requirements for animal welfare, animal identification, TSE testing and other legislation. These are referred to in appropriate chapters of this Guide. Animal health legislation is the responsibility of Defra and equivalent bodies in Scotland, Wales and Northern Ireland.

## **UK REGULATIONS**

4.9 See PART ONE Chapter 5.4.

## **EUROPEAN COMMISSION GUIDANCE<sup>9</sup>**

4.10 The Commission has published guidance on issues relating to the implementation of Regulations 852/2004 and 853/2004 and to the application of HACCP principles, and this has been taken into account in the Guide.

---

<sup>7</sup> Regulation 854/2004 Article 4 points 2, 3, 4 and 5

<sup>8</sup> Regulation EC No. 178/2002 published in the Official Journal L31 on 1.2.2002, pages 1-24

<sup>9</sup> Guidance available at [http://ec.europa.eu/food/food/biosafety/hygienelegislation/guide\\_en.htm](http://ec.europa.eu/food/food/biosafety/hygienelegislation/guide_en.htm)

**FURTHER FOOD HYGIENE LEGISLATION** <sup>10</sup> (as it applies to meat - see para 4.2)**1. Regulation 2073/2005**<sup>11</sup> – **Microbiological Criteria for Foodstuffs**

- Microbiological criteria are set for products of animal origin including carcasses of cattle, sheep, pigs, goats and horses, broiler chickens and turkeys, and for minced meat, meat products, and meat preparations. See Part Three Chapter 2 of this Guide and <http://www.ukmeat.org/>.

**2. Regulation 2074/2005** <sup>12</sup> - **Implementing Measures**

- clarifies requirements for the provision of food chain information relating to animals sent for slaughter; extends the exemption from skinning to bovine feet; prohibits the sale as fresh meat of poultry treated with water retention agents; and sets the calcium content for mechanically separated meat to which certain rules in Regulation 853/2004 apply.

**3. Regulation 2075/2005**<sup>13</sup> – **Trichinella in Meat**

- sets the sampling and testing criteria for trichinella in carcasses of domestic swine.

**4. Regulation 2076/2005**<sup>14</sup> – **Transitional Arrangements**

- (see 4.6) allows stocks of food of animal origin to continue to be placed on the national market until licensed establishments have been approved, stocks of pre-printed labels to be used until the end of 2007 and existing marking equipment to be used until 2009.

**5. Regulation 1662/2006** <sup>15</sup> - **amends Regulation 853/2004**

- clarifies the requirement for a new identification mark where a previously marked product is further processed or its packaging removed. It allows the muzzle and lips of bovine animals to be left unskinned and corrects the omission of porcine tonsils from those required to be removed.

**6. Regulation 1663/2006** <sup>16</sup> - **amends Regulation 854/2004**

- deletes references to removal of tonsils which is an operator responsibility (see Reg. 1662).

---

<sup>10</sup> **View EU legal texts on:** [http://eur-lex.europa.eu/RECH\\_legislation.do?ihmlang=en](http://eur-lex.europa.eu/RECH_legislation.do?ihmlang=en)

<sup>11</sup> Regulation EC No. 2073/2005, Official Journal L338 on 22.12.2005, pages 1-26

<sup>12</sup> Regulation EC No. 2074/2005, Official Journal L338 on 22.12.2005, pages 27- 59

<sup>13</sup> Regulation EC No. 2075/2005, Official Journal L338 on 22.12.2005, pages 60-82

<sup>14</sup> Regulation EC No. 2076/2005, Official Journal L338 on 22.12.2005, pages 83-88

<sup>15</sup> Regulation EC No. 1662/2006, Official Journal L320 on 18.11.2006, pages 1 - 10

<sup>16</sup> Regulation EC No. 1663/2006, Official Journal L320 on 18.11.2006, pages 11 - 12

**FURTHER FOOD HYGIENE LEGISLATION** <sup>17</sup> (cont)**7. Regulation 1664/2006** <sup>18</sup> - **Implementing Measures**

- amends model health certificates for imports of certain products including frog's legs and snails, gelatine, collagen, and raw materials for the production of gelatine and collagen.

**8. Regulation 1665/2006** <sup>19</sup> - **amends Regulation 2075/2005**

- clarifies the possibility of health marking carcasses tested for Trichinella before the results are known.

**9. Regulation 1243/2007** <sup>20</sup> – **amends Regulation 853/2004**

- amends requirements, in particular regarding the manufacture of gelatine.

**10. Regulation 1244/2007** <sup>21</sup> – **amends Regulation 2074/2005**

- amends the requirements concerning official controls for the inspection of meat.

**11. Regulation 1245/2007** <sup>22</sup> – **amends Regulation 2075/2005**

- amends Annex 1 of Regulation EC No. 2075/2005 regarding the use of liquid pepsin for the detection of Trichinella in meat.

**12. Regulation 1441/2007** <sup>23</sup> – **amends Regulation 2073/2005**

- amends the requirement for the minimum surface area to be sampled for Salmonella on red meat carcasses, from 100 cm<sup>2</sup> to 400 cm<sup>2</sup>. However, this should mean no change to current practices if the sponge method described in the MIG and the ukmeat.org website is used.

**13. Regulation 1020/2008** <sup>24</sup> - **amends Regulations 853/2004 and 2076/2005**

- among other things, clarifies the provisions for identification marking.

**14. Regulation 1021/2008** <sup>25</sup> - **amends Regulations 854/2004 and 2076/2005**

- amends the training requirements for staff assisting with official controls in slaughterhouses.

---

<sup>17</sup> **View EU legal texts on:** [http://eur-lex.europa.eu/RECH\\_legislation.do?ihmlang=en](http://eur-lex.europa.eu/RECH_legislation.do?ihmlang=en)

<sup>18</sup> Regulation EC No. 1664/2006, Official Journal L320 on 18.11.2006, pages 13 - 45

<sup>19</sup> Regulation EC No. 1665/2006, Official Journal L320 on 18.11.2006, page 46

<sup>20</sup> Regulation EC No. 1243/2007, Official Journal L281 on 25.10.2007, pages 8-11

<sup>21</sup> Regulation EC No. 1244/2007, Official Journal L281 on 25.10.2007, pages 12-18

<sup>22</sup> Regulation EC No. 1245/2007, Official Journal L281 on 25.10.2007, pages 19-20

<sup>23</sup> Regulation EC No. 1441/2007, Official Journal L322 on 07.12.2007, page 12-29

<sup>24</sup> Regulation EC No. 1020/2008, Official Journal L277 on 18.10.2008, pages 8-14

<sup>25</sup> Regulation EC No. 1021/2008, Official Journal L277 on 18.10.2008, pages 15-17

**15. Regulation 558/2010<sup>26</sup> – amends Regulation 853/2004**

- makes amendments to Annex III, in particular regarding the hygiene during and after cutting and boning of poultry meat; the raw materials for the production of gelatine and collagen; and the production methods for collagen.

**16. Regulation 150/2011<sup>27</sup> – amends Regulation 853/2004**

- Amends the requirement for an official veterinarian to certify that correct slaughter and bleeding of farmed animals has taken place and to certify the date and time of slaughter to allow the food business operator to provide this certification, subject to certain conditions. It also allows for a single declaration by a trained person to be made to cover a number of wild game animals and for the heads of wild game animals subject to *Trichinella* infestation to be sent to a plant for the production of game trophies, pending the result of testing, subject to certain conditions.

**17. Regulation 151/2011<sup>28</sup> – amends Regulation 854/2004**

- Amends the specimen health certificate for farmed game slaughtered at the holding to allow food business operators to certify that correct slaughter and bleeding of farmed animals has taken place and to certify the date and time of slaughter, subject to certain conditions.

**FURTHER FOOD HYGIENE LEGISLATION<sup>29</sup> (cont)**

---

<sup>26</sup> Regulation EC No. 558/2010, Official Journal L159 on 25.6.2010, pages 18-21

<sup>27</sup> Regulation EC No. 150/2011, Official Journal L46 on 19.2.2011, pages 14-16

<sup>28</sup> Regulation EC No. 151/2011, Official Journal L46 on 19.2.2011, pages 17-20

<sup>29</sup> **View EU legal texts on:** [http://eur-lex.europa.eu/RECH\\_legislation.do?ihmlang=en](http://eur-lex.europa.eu/RECH_legislation.do?ihmlang=en)

## PART ONE

### 5. GENERAL OBLIGATIONS OF OPERATORS & OFFICIAL CONTROLS

- 5.1 The safe production of food is a fundamental legal obligation of the food business operator (see Section A below) and Competent Authorities have a duty to undertake official controls (see Section B below) and enforce the regulations.
- 5.2 Operators are expected to apply good hygiene practices and food safety management procedures to control food safety hazards (see Chapter 6). These procedures should cover:
- Adequate training and/or instruction of staff;
  - Working instructions for staff, including what to do in the case of foreseeable disruptions to normal working, such as breakdowns or contamination incidents;
  - Periodic verification checks to see if working instructions are being followed continuously and properly;
  - Corrective actions to restore control if food safety management procedures fail; including dealing with any contaminated product; establishing the underlying cause of a failure; preventing similar incidents in the future;
  - Confirming (verifying) that company procedures meet legal requirements.
- 5.3 This Guide makes suggestions on training, monitoring and maintaining hygiene and food safety management procedures.

#### UK FOOD HYGIENE REGULATIONS

- 5.4 The EU regulations are applied in the UK by:
- The Food Hygiene (England) Regulations 2006 (as amended) (SI 2006/14)<sup>30</sup>
  - The Food Hygiene (Scotland) Regulations 2006 (SSI 2006/3)<sup>31</sup>
  - The Food Hygiene (Wales) Regulations 2006 (as amended) (SI 2006/31 (W.5))<sup>32</sup>
  - The Food Hygiene Regulations (Northern Ireland) 2006 (SR 2006/3)<sup>33</sup>
- (Copies are available online from [www.legislation.gov.uk/](http://www.legislation.gov.uk/). Printed copies are available from The Stationery Office ([www.tso.co.uk](http://www.tso.co.uk)), telephone 0870 600 5522 or from: TSO Orders/Post Cash Dept., PO Box 29, Norwich NR3 1GN.)

These regulations make provision for the enforcement and execution of these Regulations and of the Community Regulations and provide for enforcement measures (hygiene improvement notices, hygiene prohibition orders, hygiene emergency prohibition notices and

---

<sup>30</sup> <http://www.legislation.gov.uk/uksi/2006/14/contents/made>

<sup>31</sup> <http://www.legislation.gov.uk/ssi/2006/3/contents/made>

<sup>32</sup> <http://www.legislation.gov.uk/wsi/2006/31/contents/made>

<sup>33</sup> <http://www.legislation.gov.uk/nisr/2006/3/contents/made>

orders, and remedial action notices and detention notices) to be available in respect of a food business operator.

- 5.5 These regulations provide that a person who contravenes or fails to comply with specified provisions of Regulation (EC) No. 852/2004 or Regulation (EC) No. 853/2004 is guilty of an offence; but provides a defence, that the accused prove that he took all reasonable precautions and exercised all due diligence to avoid the commission of the offence. They also provide powers of entry for authorised officers of an enforcement authority; penalties for offences and rights of appeal.

## **ENFORCEMENT POLICY**

- 5.6 The FSA Operations Group Enforcement Policy is set out in the Manual for Official Controls available electronically at <http://www.food.gov.uk/foodindustry/meat/mhservice/manual/>
- 5.7 The DARD Veterinary Service prosecution policy is set out in the Prosecutions Policy booklet and referred to in the Manual for Official Controls. The Policy is available electronically at <http://www.dardni.gov.uk/prosecution-policy.pdf>

## **A. FOOD BUSINESS OPERATOR'S OBLIGATIONS**

- **'Food business' means any undertaking whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food.**
- **'Food business operator' means the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control.**
- **Definitions of other terms are set out in PART ONE Chapter 8.**

**A1. Food ... business operators at all stages of production, processing, and distribution within the businesses under their control shall ensure that foods ... satisfy the requirements of food law which are relevant to their activities and shall verify that such requirements are met.**

*178/2002 Article 17*

**A2. This Regulation [852/2004] lays down general rules for food business operators on the hygiene of foodstuffs, taking particular account of the following principles:**  
**(a) primary responsibility for food safety rests with the food business operators;**  
**(d) general implementation of procedures based on the HACCP principles, together with the application of good hygiene practice, should reinforce food business operators' responsibility.**

*852/2004 Article 1*

**A3. Food business operators shall ensure that all stages of production, processing and distribution of food under their control satisfy the relevant hygiene requirements laid down in Regulation 852/2004.**

*852/2004 Article 3*

**A4. Food business operators carrying out any stage of production, processing and distribution of food after [primary production] shall comply with the general hygiene requirements laid down in Annex II [of Regulation 852/2004] and any specific requirements provided for in Regulation 853/2004.**

*852/2004 Article 4 point 2*

**A5. Food business operators may use the National/Community guides as an aid to compliance with their obligations under this Regulation.**

*852/2004 Article 4 point 6*

**A6. Food business operators shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles.**

*852/2004 Article 5 point 1*

**A7. Food business operators shall:**

- (a) provide the competent authority with evidence of their compliance with paragraph 1 in the manner that the competent authority requires, taking account of the nature and size of the food business;**
- (b) ensure that any documents describing the procedures developed in accordance with this Article are up-to-date at all times;**
- (c) retain any other documents and records for an appropriate period.**

*853/2004 Article 5 point 4*

**See also: Annex 1 of Chapter 7 (Approvals) & PART TWO Chapter 13 (Food Traceability)**

## **B. OFFICIAL CONTROL REQUIREMENTS**

- **'Official control' means any form of control that the competent authority performs for the verification of compliance with feed and food law, animal health and animal welfare rules.**
- **Definitions of other terms are set out in PART ONE Chapter 8.**

**B1. The competent authority shall carry out official controls to verify food business operators' compliance with the requirements of:**

- (a) Regulation (EC) No 852/2004;**
- (b) Regulation (EC) No 853/2004; and**
- (c) Regulation (EC) No 1069/2009 [Animal By-products].**

**B2. The official controls referred to in paragraph 1 shall include:**

- (a) audits of good hygiene practices and hazard analysis and critical control point (HACCP)-based procedures;**
- (b) the official controls specified in Articles 5 to 8; and**
- (c) any particular auditing tasks specified in the Annexes.**

**B3. 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;**
- (b) the design and maintenance of premises and equipment;**
- (c) pre-operational, operational and post-operational hygiene;**

- (d) personal hygiene;
- (e) training in hygiene and in work procedures;
- (f) pest control;
- (g) water quality;
- (h) temperature control; and
- (i) controls on food entering and leaving the establishment and any accompanying documentation.

**B4. Audits of HACCP-based procedures shall verify that food business operators apply such procedures continuously and properly, having particular regard to ensuring that the procedures provide the guarantees specified in Section II of Annex II to Regulation (EC) No 853/2004. They shall, in particular, determine whether the procedures guarantee, to the extent possible, that products of animal origin:**

- (a) comply with microbiological criteria laid down under Community legislation;
- (b) comply with Community legislation on residues, contaminants and prohibited substances; and
- (c) do not contain physical hazards, such as foreign bodies.

When, in accordance with Article 5 of Regulation 852/2004, a food business operator uses procedures set out in guides to the application of HACCP principles rather than establishing its own specific procedures, the audit shall cover the correct use of these guides.

**B5. Verification of compliance with the requirements of Regulation 853/2004 concerning the application of identification marks shall take place in all establishments approved in accordance with that Regulation, in addition to verification of compliance with other traceability requirements.**

**B6. In the case of slaughterhouses, game handling establishments and cutting plants placing fresh meat on the market, an official veterinarian shall carry out the auditing tasks referred to in paragraphs 3 [B2] and 4 [B3].**

**B7. When carrying out auditing tasks, the competent authority shall take special care:**

- (a) to determine whether staff and staff activities in the establishment at all stages of the production process comply with the relevant requirements of the Regulations referred to in paragraph 1(a) and (b). To support the audit, the competent authority may carry out performance tests, in order to ascertain that staff performance meets specified parameters;
- (b) to verify the food business operator's relevant records;
- (c) to take samples for laboratory analysis whenever necessary; and
- (d) to document elements taken into account and the findings of the audit.

**B8. The nature and intensity of auditing tasks in respect of individual establishments shall depend upon the assessed risk. To this end, the competent authority shall regularly assess:**

- (a) public and, where appropriate, animal health risks;
- (b) in the case of slaughterhouses, animal welfare aspects;
- (c) the type and throughput of the processes carried out; and
- (d) the food business operator's past record as regards compliance with food law.

*854/2004 Article 4 points 2 – 9*

**For other official controls relating to fresh meat, see also specific requirements in Regulation 854/2004, Annex I <sup>see Footnote 4</sup>**

## PART ONE

### 6. HAZARDS IN MEAT PRODUCTION

- A hazard is ‘a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect’. (*Codex Alimentarius*)

6.1 Hazards may be introduced, increased, or controlled at each step in meat handling operations. Establishing what those hazards are in a business, is a key step in the HACCP (Hazard Analysis and Critical Control Point) process.

#### Biological Hazards/ Bacteria

6.2 The main hazards that can occur in meat are harmful food poisoning bacteria, like *E.coli* O157<sup>34</sup>, Salmonella and Campylobacter. The Annex at the end of this Chapter has more details. These harmful bacteria live in the guts of healthy animals, are shed in their faeces and can be carried on the hide, fleece, feathers or skin. The risks from these hazards are that:

- Food-poisoning bacteria can be transferred to meat/offal during dressing;
- Food-poisoning bacteria from e.g. worker’s hands, tools, working surfaces, equipment, water, pests, cleaning equipment, packaging or other meat/offal, can be transferred on to raw meat/offal and ready-to-eat product;
- Food-poisoning bacteria on meat/offal can grow during production, storage or transport if the conditions, particularly temperature, are suitable.

6.3 Although thorough cooking kills most food poisoning bacteria, meat may be handled many times before it is cooked and the bacteria on it may be spread to other foods that may not be cooked before being eaten. When conditions are ideal, certain types of bacteria can double their numbers every 20 to 30 minutes. Depending on the organism, the number of bacteria needed to cause illness in a healthy adult may vary from 1,000,000 to as low as 10 (*E. coli* O157). Food business operators and consumers need to take precautions that include maintaining temperature controls and keeping raw meat separate from cooked meat and other ready to eat foods.

#### Biological Hazards/ BSE

6.4 Research has shown that there may be a direct link between BSE and the appearance of variant Creutzfeld-Jacob Disease (vCJD) in humans. Like BSE in cattle, vCJD is always fatal in humans (as at 2 November 2009 there had been 166 deaths in the UK from definite or probable vCJD – see <http://www.cjd.ed.ac.uk/figures.htm>). Those parts of animals most likely to contain

---

<sup>34</sup> See <http://wales.gov.uk/ecolidocs/3008707/reporten.pdf> for the Report of the Public Inquiry on the *E.coli* O157 Outbreak in South Wales in 2005 in which 150 people were affected and one child died.

BSE infectivity are known as Specified Risk Material (SRM) and are banned from the food supply. The hazards associated with SRM are that:

- SRM is not correctly or completely removed from the carcass so consumers could potentially be exposed to BSE infectivity.
- Cross contamination of other carcasses may occur during SRM removal
- SRM is not correctly disposed of and may be diverted for food use.

### **Biological Hazards/ Parasites**

- 6.5 Trichinosis is a parasitic disease caused by roundworms belonging to the genus *trichinella*. Larvae may survive for prolonged periods in muscle tissues and, if infected meat is eaten raw or undercooked, they may migrate and encyst in human musculature and cause severe illness. Susceptible animals include pigs, wild boar, horses, rodents and foxes. Testing indicates that, while found in animals in continental Europe, the parasite has not been found in domestic pigs or foxes for over 25 years, but it is a hazard that needs to be considered in feral wild boar.
- 6.6 *Cysticercus bovis* is a parasite (*Taenia saginata*) with cattle as its main intermediate host where the larval form in these animals is a cysticercus in the muscles and heart. Man can become infected by ingestion of undercooked or raw meat, when the parasite can become attached to the intestinal wall and grow into the mature adult tapeworm. Infections are often completely asymptomatic, but in some cases a degree of pathology may be seen, most seriously, intestinal blockage.

### **Chemical Hazards**

- 6.7 Possible sources of chemical contamination of animals include residues of veterinary medicines or pesticides if conditions of use have not been followed. Possible sources of chemical cross-contamination of meat/offal during processing, storage or transport include contact with cleaning and disinfecting agents, lubricants, or pest baits used in the meat plant or from a reaction between packaging material and the product.

### **Physical Hazards - 'foreign bodies'**

- 6.8 Possible sources of physical hazards that may occur in animals include material such as metal or string that has been eaten or broken needles from veterinary treatment. Possible sources of physical contamination during meat production include metal from rails, clips, tags, machinery; knife blades, grease, oil, paint flakes, rust, plastic; rubber bands, jewellery; pens; buttons, hair, glass splinters; bone splinters; wood splinters; sawdust; dust and dead insects, animal droppings.

## **Conditions of Food/ Allergens**

6.9 Some people have an allergy to meat but 90% of allergic reactions to food in the UK are caused by eight of the twelve foods covered by the requirements for labelling<sup>35</sup> namely: milk, eggs, peanuts (groundnuts), nuts, fish, shellfish, soyabeans, cereals, celery, mustard, sesame seed and sulphur dioxide.

---

<sup>35</sup> Food Labelling (Amendment) (No.2) Regulations 2004 implementing Directive 2003/89/EC

## BACTERIAL CAUSES OF FOODBORNE INFECTION

*(In alphabetical order – see further details below)*

AGENT	NORMAL INCUBATION PERIOD	NORMAL DURATION	MAIN CLINICAL SYMPTOMS	COMMONLY ASSOCIATED FOODS
1. <i>Campylobacter</i> spp.	3 - 5 days	2-7 days	Abdominal pain, diarrhoea (sometimes bloody), headache, fever	Poultry, cooked meats, milk
2. <i>Clostridium botulinum</i>	12 - 36 hours	Extended	Swallowing difficulties, respiratory failure	Preserved foods, e.g. canned, bottled
3. <i>Clostridium perfringens</i>	10 - 12 hours	24 hours	Abdominal pain, diarrhoea	Stews, roasts
4. <i>E.coli</i> O157	12 hours - 10 days	Possibly extended	Abdominal pain, diarrhoea (sometimes bloody). May lead to kidney failure	Beefburgers, meat, dairy products
5. <i>Listeria monocytogenes</i>	3 - 21+ days	Varies	Fever, headaches, spontaneous abortion, meningitis	Soft cheeses, patés, poultry meat
6. <i>Salmonella</i> spp.	12 - 36 hours	2-20 days	Abdominal pain, diarrhoea, fever, nausea	Meat, poultry, eggs, dairy products
7. <i>Staphylococcus aureus</i>	2 - 6 hours	12-24 hours	Vomiting, abdominal pain, diarrhoea	Cooked meat, human source
8. <i>Yersinia enterocolitica</i>	3 - 7 days	1-3 weeks	Acute diarrhoea, abdominal pain, fever and vomiting	Pig meat products

See also the Health Protection Agency website:

<http://www.hpa.org.uk/HPA/Topics/InfectiousDiseases/InfectionsAZ/>

### 1. *Campylobacter* spp

The likely cause of many cases of 'travellers' diarrhoea. In addition to the foods listed above, pigs, cattle, sheep, birds, dogs, cats and other pets can be reservoirs of infection. It can survive vacuum packing but is destroyed by thorough cooking. **Temperature range for growth** is 28-45°C all species grow at 37°C but they do not grow below 28°C. Will persist in chill and frozen conditions.

### 2. *Clostridium botulinum*

This organism is found in the soil and aquatic environments as well as the intestinal tract of animals and fish. Food poisoning occurs when the spores of *Clostridium botulinum* have germinated in a foodstuff and the bacteria then grow and produce toxin that is consumed when food is eaten. The spores are very heat resistant so a temperature of 121°C for three minutes is required to destroy them. Outbreaks have involved inadequately cooked canned products, or damaged cans. Inadequately processed low-acid foods and vacuum-packed products have been implicated. **Temperature range for growth** is about 3°-50°C, with an optimum between 20°-30°C.

**3. Clostridium perfringens**

Found everywhere in the environment: in soil, the gut of man and animals. These organisms form spores which are resistant to heat. They can be transmitted by eating contaminated food, usually stews, curries, gravies that have not been properly heated or re-heated. Spores are very likely to revert to live, vegetative bacteria and multiply during slow cooking and re-heating. **Temperature range for growth** is about 20°-50°C, with an optimum between 37°- 45°C.

**4. Escherichia coli (Enterohaemorrhagic E. coli O157)** <sup>-see also Footnote34</sup>

There are several strains of *E.coli* classified by groups. The group causing the symptoms described consists of the haemorrhagic strains of *E.coli*. Many produce a toxin called a verocytotoxin and these are known as VTEC, the most common being *E.coli* O157:H7. Enterohaemorrhagic *E.coli* is an important cause of both haemorrhagic colitis and haemolytic uraemic syndrome. The latter is the most common cause of acute kidney failure in children. *E.coli* lives in the intestines of cattle and can contaminate meat during slaughter and dressing. An outbreak in Scotland in 1996 resulted in 21 deaths. **Temperature range for growth** - growth can occur at 7°-44.5°C, and possibly as low as 4°C with an optimum for VTEC around 37°C. Acid tolerant, will persist in frozen and chill conditions.

**5. Listeria monocytogenes**

Widely distributed in the environment in soil, foliage water and sewage, *Listeria* can be excreted by human and animal carriers. Any product of animal origin can harbour the bacterium. Often found in chilled or delicatessen products such as soft cheeses, pâté, cook-chill meals and ready to eat sausages. A low temperature, salt tolerant pathogen, this poses special problems for food handling and storage as standard refrigeration will not inhibit growth and the cells can survive for long periods even in unfavourable conditions. Can become established in food production environments surviving in biofilms. **Temperature range for growth** - growth can occur as low as 1°-3°C and up to 42°C

**6. Salmonella spp.**

Salmonellosis is a major cause of food borne human gastroenteritis. The organism is found widely in the environment and in the gut of animals and man. Farm animals, wild birds and domestic pets are common reservoirs. Infection is most commonly associated with the consumption of meat (especially poultry and pork) and eggs and their products. Contamination commonly results from raw food coming into contact with ready-to-eat products. **Temperature range for growth** is between 6°-45°C.

**7. Staphylococcus aureus**

The organism is found on man, in cuts, pimples, boils, sores, on the hands and in the nose. Cows with infected udders also carry the organism. Transmitted to food by contaminated hands or equipment, or to milk from infected cows. A heat resistant toxin forms in the food at ambient temperature following growth of the bacteria. Illness is caused by ingestion of the toxin. Severity of illness may depend on how much toxin has developed. **Temperature range for growth** is usually between 7°-48°C with toxin being produced at between 10°-46°C.

**8. Yersinia enterocolitica**

Many members of the genus can grow under extremes of temperature and are well adapted to survive in the environment. Found in the guts of many species of wild and domestic animals and birds. Transmitted by contaminated food and water and direct contact with infected animals. Person to person spread may occur. Particularly associated with raw pork and pork products. **Temperature range for growth** is 0°-44°C with an optimum range of 32°-34°C.

## **PART ONE**

### **7. APPROVAL OF FRESH MEAT ESTABLISHMENTS**

- **Definitions of terms relevant to approval are set out in PART ONE Chapter 8**

7.1 Establishments handling products of animal origin normally require approval unless they benefit from permitted exemptions. Slaughterhouses, cutting plants and game handling establishments require veterinary control and must (together with co-located cold stores, minced meat, meat preparations and meat products plants) be approved by the Food Standards Agency (Operations Group) in Great Britain or FSA in Northern Ireland. See the Annex to this chapter for the Food Business Operator's legal obligations in relation to approval.

#### **Establishments licensed under the meat hygiene regulations up to 31 December 2005**

7.2 Establishments licensed under the former meat hygiene regulations and operating immediately before 1 January 2006 were entitled to continue operating until 'the first subsequent inspection' under the Food Hygiene Regulations. This provision expired at the end of 2009.

#### **Establishments not previously subject to approval**

7.3 Establishments not previously subject to approval, such as certain catering butchers and wild game handling establishments operating immediately before 1 January 2006, are entitled to continue operating until 'the first subsequent inspection' under the Food Hygiene Regulations, that is, until a formal approval assessment is carried out. Until then, they remain subject to enforcement by the local authority and may not export until they are approved. An application form must be submitted to the appropriate office (see 7.7 below).

#### **New establishments**

7.4 New establishments requiring approval cannot start operating until granted conditional or full approval. An application form must be submitted to the appropriate office (see.7.6 below). Approval visits will be carried out as soon as practicable by the FSA to allow establishments to begin operating within the shortest possible period.

#### **Significant Changes in Activity**

7.5 Operators are required to ensure that the competent authority has up-to-date information on their establishments, including notifying any significant change in activities, change of ownership and the closure of establishments (*852/2004 Article 6.2*). A variation of an existing approval must be sought if an operator wishes to handle additional species. An addition to an existing approval must be sought if an operator wishes to process additional categories of

products (e.g. meat products in addition to meat preparations).

## Approval procedures

7.6 Approval procedures are set out in Article 31.2 of the Official Controls Regulation 882/2004.

Following assessment:

- *if the establishment complies with all the relevant requirements of food law (structural, equipment and operational requirements), full approval will be granted;*
- *if the establishment meets only the infrastructure and equipment requirements, conditional approval may be granted;*
- *following a new assessment carried out within three months of conditional approval, full approval will be granted if the establishment complies with operational requirements and has maintained compliance with infrastructure and equipment requirements;*
- *if clear progress has been made but the establishment is still not fully compliant, conditional approval may be extended up to a maximum of 6 months in total;*
- *if conditional approval or approval is refused, establishments have the right to appeal to a magistrates' court.*

## 7.7 Right of appeal following refusal of approval

*In accordance with regulation 12 of the Official Feed and Food Controls (England) Regulations 2009, any person who is aggrieved by a decision taken by the FSA in respect of an establishment subject to approval may appeal to a Magistrates' Court. The time limit for lodging an appeal is **one month** from the date on which notice of the decision is served on the person wanting to appeal. However, from 1 April 2011 when the Official Feed and Food Controls (England) (Amendment) Regulations 2011 came into force, a food business operator - who has lodged an appeal against the refusal or withdrawal of approval – is no longer permitted to operate the establishment pending the outcome of that appeal. Corresponding Regulations also apply in Wales, Scotland and Northern Ireland; this new arrangement therefore applies in those countries as well.*

7.8 An approval application form and guidance for applicants may be obtained direct from the FSA, FSA/NI or from the FSA website at

<http://www.food.gov.uk/foodindustry/meat/meatplantsprems/meatpremlcence>

(Note: The forms are at the bottom of the page)

**Contacts:**

**England Scotland & Wales:**

Approvals Team  
Room 112 Foss House  
Kings Pool  
Peasholme Green  
York YO1 7PR  
Tel: 01904 456182  
Fax: 01094 455420  
Email: [approvals@foodstandards.gov.uk](mailto:approvals@foodstandards.gov.uk)

**Northern Ireland:**

Mrs Joy Cresswell  
Food Standards Agency  
10A-10C Clarendon Road  
Belfast BT1 3BG  
Northern Ireland  
Tel: 028-9041-7759  
Fax: 02890 417726  
Email: [joy.cresswell@foodstandards.gsi.gov.uk](mailto:joy.cresswell@foodstandards.gsi.gov.uk)

**Which operations / establishments require approval?**

7.9 Approval is required for all operating meat establishments listed below unless specifically exempt from the Regulations (see 7.10 below):

SEE TABLE OVERLEAF

OPERATION	APPROVAL
<p><b>Slaughter of:</b></p> <ul style="list-style-type: none"> <li>▪ cattle (<i>including Water Buffalo and Bison</i>)</li> <li>▪ pigs</li> <li>▪ sheep</li> <li>▪ goats</li> <li>▪ domestic solipeds (<i>horses</i>)</li> <li>▪ farmed game mammals (<i>deer, wild boar</i>)</li> <li>▪ ratites (<i>ostriches</i>)</li> </ul> <p><b>Dressing of:</b></p> <ul style="list-style-type: none"> <li>▪ farmed deer, farmed wild boar, bison and ratites slaughtered at the place of production</li> <li>▪ large wild game (if also approved as a Game Handling Establishment)</li> </ul>	<p><b>Red meat Slaughterhouse (by species)</b></p> <p><b>Note:</b> An establishment may be approved as a slaughterhouse without slaughter facilities if its activities are limited to the dressing of carcasses.</p>
<p><b>Slaughter of:</b></p> <ul style="list-style-type: none"> <li>▪ poultry</li> <li>▪ lagomorphs (<i>rabbits, hares and rodents</i>)</li> <li>▪ ratites (<i>ostriches</i>)</li> </ul> <p><b>Dressing of:</b></p> <ul style="list-style-type: none"> <li>▪ delayed eviscerated poultry,</li> <li>▪ geese and ducks reared for foie gras</li> <li>▪ ratites (<i>ostriches</i>) slaughtered at place of production</li> <li>▪ wild game birds and lagomorphs (if also approved as a Game Handling Establishment)</li> </ul>	<p><b>White meat Slaughterhouse (by species)</b></p>
<p><b>Slaughter at the place of origin of:</b></p> <ul style="list-style-type: none"> <li>▪ poultry</li> <li>▪ farmed deer and wild boar</li> <li>▪ farmed ratites (<i>ostriches</i>)</li> <li>▪ bison (when necessary)</li> </ul>	<p><b>On-Farm Slaughter Facilities</b></p>
<p><b>Dressing of:</b></p> <ul style="list-style-type: none"> <li>▪ wild game (<i>large: deer, feral wild boar</i>) (<i>small: game birds, lagomorphs</i>)</li> </ul> <p><b>Cutting of:</b></p> <ul style="list-style-type: none"> <li>▪ wild game</li> </ul>	<p><b>Game Handling Establishment</b></p>
<p><b>Cutting of:</b></p> <ul style="list-style-type: none"> <li>▪ meat from domestic ungulates for supply as cut meat</li> </ul>	<p><b>Red meat Cutting Plant</b></p>
<p><b>Cutting of:</b></p> <ul style="list-style-type: none"> <li>▪ meat from poultry and lagomorphs for supply as cut meat</li> </ul> <p><b>Dressing of birds slaughtered at the place of production:</b></p> <ul style="list-style-type: none"> <li>▪ delayed eviscerated poultry,</li> <li>▪ geese and ducks reared for foie gras</li> </ul>	<p><b>White meat Cutting Plant</b></p>

TABLE CONTINUED OVERLEAF

OPERATION	APPROVAL
<b>Storage of:</b> <ul style="list-style-type: none"> <li>red, white or game meat and meat products</li> </ul>	<b>Cold Store</b> <b>SEE TABLE FOOTNOTE</b>
<b>Re-wrapping of:</b> <ul style="list-style-type: none"> <li>red, white or game meat and meat products</li> </ul>	<b>Re-wrapping Establishment</b> <b>SEE TABLE FOOTNOTE:</b>
<b>Production of:</b> <ul style="list-style-type: none"> <li>Minced meat,</li> <li>Meat preparations and</li> <li>Mechanically separated meat (MSM),</li> <li>Meat products</li> </ul>	<b>Minced meat / Meat preparation / Mechanically Separated Meat / Establishment</b> <b>SEE TABLE FOOTNOTE</b>
<b>Production of:</b> <ul style="list-style-type: none"> <li>Rendered animal fats and greaves</li> <li>Treated stomachs, bladders and intestines</li> <li>Gelatine</li> <li>Collagen</li> </ul>	<b>Processing Plant</b>
<b>Intermediate Storage of:</b> <ul style="list-style-type: none"> <li>Rendered animal fats and greaves</li> </ul>	<b>Intermediate Storage Plant</b>
<b>Collection Centre &amp; Tanneries:</b> <ul style="list-style-type: none"> <li>Gelatine</li> <li>Collagen</li> </ul>	<b>Collection Centre / Tannery</b>
<b>FOOTNOTE: Approved by FSA if situated on the same site as a slaughterhouse, cutting plant or game handling establishment, otherwise approved by the local authority.</b>	

- **Note on Species**

- **Domestic ungulates** - cattle, sheep, goats, pigs, bison, water buffalo and *solipeds* (horses, asses and mules)
- **Poultry** - farmed birds, (e.g. chicken, turkey, duck, geese, guinea fowl, quail) but excluding *ratites* (flightless birds e.g. ostrich, rhea, emu)
- **Farmed Game** - farmed deer (*cervidae*), farmed wild boar (*suidae*) and flightless birds (*ratites*)
- **Wild game (large)** - wild deer (*cervidae*) and feral wild boar (*suidae*)
- **Wild game (small)** - game birds (e.g. pheasant, partridge, pigeon, grouse) and *lagomorphs* (rabbits, hares and rodents)

- **Note on Farmed Game**

Farmed game and bison may be slaughtered at the place of origin with the authorisation of the Agency, subject to conditions. These conditions are similar to those previously required of Farmed Game Handling Facilities. Farmed game slaughtered at the place of origin must be transported to a slaughterhouse for dressing. Premises previously licensed as Farmed Game

Processing Facilities require approval as slaughterhouses (but without slaughter facilities), subject to the condition that they only dress carcasses.

- **Note on Game Handling Establishments**

Establishments that process wild game for the national market were previously only subject to enforcement by local authorities (see 7.3 above) but the regulations now require approval of establishments and veterinary post-mortem inspection.

Retail butchers taking in small quantities of wild game carcasses for processing into wild game meat for sale to the final consumer will not require approval. They will also be able to supply other retailers or caterers within the 'marginal' and 'localised' thresholds (see Box 'A' below) but may not use this exemption to supply game or game meat that has been supplied to them under the hunter's exemption (see Section D. Wild Game, below).

- **Note on Wholesale Markets**

The common parts of wholesale meat markets will be approved as one establishment while individual stalls under the control of separate food business operators will be approved in their own right and receive an approval number, consisting of the approval number for the common parts and a secondary number that is stall-specific .

- **Note on Cold Stores**

There is no requirement for veterinary control of meat cold stores and local authorities are responsible for enforcement except where cold stores are co-located with approved slaughterhouses, cutting plants or game handling establishments. If veterinary certification is required, it is for the operator to arrange through Animal Health and Veterinary Laboratories Agency (AHVLA) in GB (Information line: 0844 8844600) or DARD (Helpline 028 9052 4999). European Commission guidance advises that cold stores require approval in so far as they are used in relation to activities for which Annex III of Regulation 853/2004 lays down requirements. Local authorities are responsible for the approval of stand-alone meat cold stores.

- **Note on Cutting of Meat for Manufacture into Meat Products etc.**

Establishments that cut raw meat exclusively for the manufacture of meat products, minced meat, meat preparations or mechanically separated meat, require approval in respect of their manufacturing activities. They also need to comply with the requirements of Annex III of Regulation 853/2004, including those relating to cutting plants. However, because they do not place the meat they cut on the market as fresh meat they will not require approval as a 'cutting plant' and therefore do not require veterinary control.

## What are the Exemptions from Approval?

7.10 Regulation 853/2004 provides certain exemptions from approval.

### A. RETAIL ESTABLISHMENTS

The exemption is for retail establishments that supply food of animal origin to the final consumer, or supply other establishments (including caterers) on a 'marginal, localised and restricted' basis (853/2004 Article 1 Scope point 5).

Recital 13 of Regulation 853/2004 interprets 'marginal' as 'a small part of the establishment's business', but subsequent EU Commission guidance provides that it may also be interpreted as 'a small amount of food of animal origin in absolute terms'. Following consultation, the UK is interpreting the terms 'marginal', 'localised' and 'restricted' in relation to meat as follows:

- **'Marginal'**: supply of food of animal origin:
  - (i) up to a quarter of the business in terms of food; **or**
  - (ii) in relation to: fresh or processed meat, (but not wild game meat)  
up to 2 tonnes a week, subject to the establishment having a genuine retail outlet supplying the final consumer with part of its production of meat;

**and**

- **'Localised'**: supply of food of animal origin within the supplying establishment's own county plus the greater of either the neighbouring county or counties or 50 km/30 miles from the boundary of the supplying establishment's county;

**and**

- **'Restricted'**: supply of food of animal origin is limited to certain types of products or establishments. In the meat sector, the restrictions are in relation to the amounts of meat supplied and the requirement for a 'genuine' retail outlet (see 'marginal' above).

#### Note:

- supply to a final consumer can include mail order and internet sales.
- retail establishments attached to approved establishments under veterinary control do not require approval.

### EXAMPLES:

#### A1. WHOLESALE BUTCHERS

A butcher supplying retailers (e.g. butchers shops, restaurants, pubs) as well as final consumers from his own premises, may be exempt from approval as a cutting plant if the wholesale element of the business is 'marginal, localised and restricted' exemption (see 'A' above). For example:

- A butcher cutting 12 tonnes a week, supplying 3 tonnes to caterers and 9 tonnes to the final consumer, would be exempt from approval because the 3 tonnes does not exceed a quarter of his production.
- A butcher cutting 3 tonnes a week, of which up to 2 tonnes goes to caterers, would be exempt because, although it is 70% of his production, it doesn't exceed 2 tonnes.

## A2. FARMERS MARKETS

Establishments producing food of animal origin (FOAO) for supply to the final consumer at farmers' or at other markets are not subject to approval under Regulation (EC) 853/2004 and sales to final consumers are not limited to the locality as these markets are regarded as an extension of the producer's establishment, subject to the following conditions:

- there is no change of ownership of the FOAO (e.g. Farmer A cannot cut meat and supply it to Farmer B to sell at the market);
- it does not involve supply to other than the final consumer. Supplies to shops or restaurants would render the premises subject to approval if supply was above the marginal, local and restricted limits.

## B. POULTRY SLAUGHTER AND CUTTING ON FARM

There is an exemption for producers supplying small quantities of meat from poultry and lagomorphs slaughtered on the farm directly to the final consumer and to local retail establishments directly supplying the final consumer (*853/2004 Article 1 point 3d amended by Regulation 2076/2005 Article 3*).

Producers must be registered and comply with Regulation 852/2004 and the labelling and record keeping requirements of Schedule 5 of the Food Hygiene Regulations (England) 2006 or equivalent legislation in Scotland, Wales and Northern Ireland.

Following consultation, the UK is interpreting the terms 'small' and local' as follows

- **'Small'** supply is interpreted as (i) under 10,000 birds or lagomorphs; or (ii) producers annually slaughtering over 10,000 birds or lagomorphs who are members of an appropriate assurance scheme and who either (a) dry pluck by hand or (b) slaughter for 40 days per year or less;
- and**
- **'Local'** supply is interpreted as being the same as 'localised' – see 'A' above; additionally anywhere within the UK in the two weeks preceding Christmas or Easter and for geese, Michaelmas (late September).

### **C. SLAUGHTER FOR PRIVATE DOMESTIC CONSUMPTION- HOME SLAUGHTER OF LIVESTOCK**

When slaughter of a livestock animal is carried out by its owner on their property for their own personal consumption or that of members of their immediate family living there and the meat is not placed on the market (whether free of charge or not), such activity is exempt from both 852/2004 and 853/2004, although the Food Safety Act (or in NI the Food Safety Order) will apply. However, the EU TSE Regulations apply wherever a TSE susceptible animal (i.e. cattle, sheep and goat) is slaughtered (**including home slaughter**). Animal Welfare Regulations also apply wherever livestock is slaughtered. It should be noted that home slaughter is likely to carry a greater human health risk than slaughter that takes place in approved premises.

**For more information** - see the guidance note for England, Wales, Scotland and Northern Ireland at:

<http://www.food.gov.uk/foodindustry/guidancenotes/meatregsguid/livestockguidance/>

[http://www.food.gov.uk/wales/regswales/regsguid\\_wales/homeslaughterlivestockwales](http://www.food.gov.uk/wales/regswales/regsguid_wales/homeslaughterlivestockwales)

<http://www.food.gov.uk/scotland/regsscotland/regsguidscot/homeslaughterlivestockscot>

<http://www.food.gov.uk/northernireland/niregulation/niguidancenotes/homeslaughterlivestockni>

### **D. WILD GAME**

There is an exemption for primary producers (individual hunters or shooting estates) supplying small quantities of wild game carcasses in fur/feather directly to the final consumer and to local retail establishments directly supplying the final consumer (*853/2004 Article 1 point 3c*).

There is also an exemption for hunters and active members of a hunting party supplying small quantities of wild game meat directly to the final consumer and to local retailers directly supplying the final consumer. The meat must be prepared by an individual who has played an active part in the shoot, such as a beater, so the exemption is available to shooting estates. (*853/2004 Article 1 point 3e*).

**For more information** - see the separate 'Wild Game Guide' available at :

<http://www.food.gov.uk/multimedia/pdfs/wildgameguide0611.pdf>

**APPROVAL: THE FOOD BUSINESS OPERATOR'S LEGAL OBLIGATIONS**

1. Food business operators shall place products of animal origin manufactured in the Community on the market only if they have been prepared and handled exclusively in establishments:
  - (a) that meet the relevant requirements of Regulation 852/2004, those of Annexes II and III of this Regulation and other relevant requirements of food law; and
  - (b) that the competent authority has registered or, where required in accordance with paragraph 2, approved.
2. Without prejudice to Article 6(3) of Regulation 852/2004, establishments handling those products of animal origin for which Annex III to this Regulation lays down requirements shall not operate unless the competent authority has approved them in accordance with paragraph 3 of this Article, with the exception of establishments carrying out only:
  - (a) primary production;
  - (b) transport operations;
  - (c) the storage of products not requiring temperature-controlled storage conditions; or
  - (d) retail operations other than those to which this Regulation applies pursuant to Article 1(5) (b).
3. An establishment subject to approval in accordance with paragraph 2 shall not operate unless the competent authority has, in accordance with Regulation 882/2004 on official controls:
  - (a) granted the establishment approval to operate following an on-site visit; or
  - (b) provided the establishment with conditional approval.
4. Food business operators shall cooperate with the competent authorities in accordance with Regulation 854/2004. In particular, food business operators shall ensure that an establishment ceases to operate if the competent authority withdraws its approval or, in the case of conditional approval, fails to prolong it or to grant full approval.
5. This Article shall not prevent an establishment from placing food on the market between the date of application of this Regulation and the first subsequent inspection by the competent authority, if the establishment:
  - (a) is subject to approval in accordance with paragraph 2 and placed products of animal origin on the market in accordance with Community legislation immediately prior to the application of this Regulation; or
  - (b) is of a type in respect of which there was no requirement for approval before the application of this Regulation.

*853/2004 Article 4 Registration and Approval of Establishments.*

## PART ONE

### 8. DEFINITIONS & ABBREVIATIONS

#### DEFINITIONS USED IN THIS GUIDE

##### 8.1 REGULATION 178/2002 GENERAL PRINCIPLES OF FOOD LAW (GFL)

**'Final consumer'** means the ultimate consumer of a foodstuff who will not use the food as part of any food business operation or activity.

**'Food business'** means any undertaking whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food.

**'Food business operator'** means the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control.

**'Placing on the market'** means the holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves;

**'Primary production'** means the production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes hunting and fishing and the harvesting of wild products;

**'Retail'** means the handling and/or processing of food and its storage at the point of sale or delivery to the final consumer, and includes distribution terminals, catering operations, factory canteens, institutional catering, restaurants and other similar food service operations, shops, supermarket distribution centres and wholesale outlets;

**'Stages of production, processing and distribution'** means any stage, including import, from and including the primary production of a food, up to and including its storage, transport, sale or supply to the final consumer and, where relevant, the importation, production, manufacture, storage, transport, distribution, sale and supply of feed.

##### 8.2 REGULATION 852/2004 GENERAL HYGIENE OF FOODSTUFFS

**'Clean water'** means clean seawater and fresh water of a similar quality;

**'Food hygiene'**, hereinafter called 'hygiene', means the measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff taking into account its intended use;

**'Packaging'** means the placing of one or more wrapped foodstuffs in a second container, and the latter container itself;

**'Potable water'** means water meeting the minimum requirements laid down in Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption (OJ L 330, 5.12.1998, p. 32)

**'Wrapping'** means the placing of a foodstuff in a wrapper or container in direct contact with the foodstuff concerned, and the wrapper or container itself.

### 8.3 REGULATION 853/2004 SPECIFIC HYGIENE RULES FOR PRODUCTS OF ANIMAL ORIGIN

**1.1 'Meat'** means edible parts of the animals referred to in paragraphs 1.2 to 1.8, including blood.

**1.2 'Domestic ungulates'** means domestic bovine (including Bubalus and Bison species), porcine, ovine and caprine animals, and domestic solipeds.

**1.3 'Poultry'** means farmed birds, including birds that are not considered as domestic but which are farmed as domestic animals, with the exception of ratites.

**1.4 'Lagomorphs'** means rabbits, hares and rodents.

**1.5 'Wild game'** means: wild ungulates and lagomorphs, as well as other land mammals that are hunted for human consumption and are considered to be wild game under the applicable law in the Member State concerned, including mammals living in enclosed territory under conditions of freedom similar to those of wild game; and wild birds that are hunted for human consumption.

**1.6 'Farmed game'** means farmed ratites and farmed land mammals other than those referred to in paragraph 1.2.

**1.7 'Small wild game'** means wild game birds and lagomorphs living freely in the wild.

**1.8 'Large wild game'** means wild land mammals living freely in the wild that do not fall within the definition of small wild game.

**'Carcase'** means the body of an animal after slaughter and dressing.

**'Cutting plant'** means an establishment used for boning and/or cutting up meat.

**'Fresh meat'** means meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere.

**'Game-handling establishment'** means any establishment in which game and game meat obtained after hunting are prepared for placing on the market.

**'Greaves'** means the protein-containing residue of rendering, after partial separation of fat and water.

**'Meat products'** means processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat.

**'Meat preparations'** means fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat.

**'Mechanically separated meat'** or **'MSM'** means the product obtained by removing meat from flesh bearing bones after boning or from poultry carcasses, using mechanical means resulting in the loss or modification of the muscle fibre structure.

**'Minced meat'** means boned meat that has been minced into fragments and contains less than 1% salt.

**'Offal'** means fresh meat other than that of the carcase, including viscera and blood.

**'Slaughterhouse'** means an establishment used for slaughtering and dressing animals, the meat of which is intended for human consumption.

**'Products of animal origin'** means foodstuffs obtained from animals, including honey and blood.

**'Viscera'** means the organs of the thoracic, abdominal and pelvic cavities, as well as the trachea and oesophagus and, in birds, the crop.

**'Wholesale market'** means a food business that includes several separate units which share common installations and sections where foodstuffs are sold to food business operators.

#### 8.4 REGULATION 854/2004 OFFICIAL CONTROLS ON POAO (*as amended by OFFC*)

**'Approved veterinarian'** means a veterinarian designated by the competent authority to carry out specific official controls on holdings on its behalf;

**'Health mark'** means a mark indicating that, when it was applied, official controls had been carried out in accordance with this Regulation.

**'Official auxiliary'** means a person qualified, in accordance with this Regulation, to act in such a capacity, appointed by the competent authority and working under the authority and responsibility of an official veterinarian; and

**'Official veterinarian'** means a veterinarian qualified, in accordance with this Regulation, to act in such a capacity and appointed by the competent authority.

#### 8.5 REGULATION 882/2004 OFFICIAL FEED & FOOD CONTROLS (OFFC)

**'Audit'** means a systematic and independent examination to determine whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives; and

**'Competent authority'** means the central authority of a Member competent for the organisation of official controls or any other authority to which that competence has been conferred; it shall also include, where appropriate, the corresponding authority of a third country;

**'Control body'** means an independent third party to which the competent authority has delegated certain tasks;

**'Inspection'** means the examination of establishments, animals and food, of their processing, of food businesses, of their management and production systems, including finished product testing and feeding practices, and of the origin and destination of production inputs and outputs, in order to verify that all these items conform to legal requirements.

**'Official control'** means any form of control that the competent authority performs for the verification of compliance with feed and food law, animal health and animal welfare rules;

**'Verification'** means checking by examination and the consideration of objective evidence whether specified requirements have been fulfilled.

#### 8.6 REGULATION 2073/2005 MICROBIOLOGICAL CRITERIA

**'Batch'** means a group or set of identifiable products obtained from a given process under practically identical circumstances and produced in a given place within one defined production period;

**'Compliance with microbiological criteria'** means obtaining satisfactory or acceptable results set in Annex I when testing against the values set for the criteria through the taking of samples, the conduct of analyses and the implementation of corrective action, in accordance with food law and the instructions given by the competent authority;

**'Food safety criterion'** means a criterion defining the acceptability of a product or a batch of foodstuff applicable to products placed on the market;

**'Micro-organisms'** means bacteria, viruses, yeasts, moulds, algae, parasitic protozoa, microscopic parasitic helminths, and their toxins and metabolites;

**'Microbiological criterion'** means a criterion defining the acceptability of a product, a batch of foodstuffs or a process, based on the absence, presence or number of micro-organisms, and/or on the quantity of their toxins/metabolites, per unit(s) of mass, volume, area or batch;

**'Process hygiene criterion'** a criterion indicating the acceptable functioning of the production process. Such a criterion is not applicable to products placed on the market. It sets an indicative

contamination value above which corrective actions are required in order to maintain the hygiene of the process in compliance with food law;

**'Ready-to-eat food'** means food intended by the producer or the manufacturer for direct human consumption without the need for cooking or other processing effective to eliminate or reduce to an acceptable level micro-organisms of concern;

**'Representative sample'** means a sample in which the characteristics of the batch from which it is drawn are maintained. This is in particular the case of a simple random sample where each of the items or increments of the batch has been given the same probability of entering the sample;

**'Sample'** means a set composed of one or several units or a portion of matter selected by different means in a population or in an important quantity of matter, which is intended to provide information on a given characteristic of the studied population or matter and to provide a basis for a decision concerning the population or matter in question or concerning the process which has produced it;

**'Shelf-life'** means either the period corresponding to the period preceding the "use by" or the minimum durability date, as defined respectively in Articles 9 and 10 of Directive 2000/13/EC.

## **ABBREVIATIONS USED IN THIS GUIDE**

<b>AHVLA</b>	Animal Health and Veterinary Laboratories Agency (former State Veterinary Service)
<b>AV</b>	Approved Veterinarian
<b>DARD</b>	Dept of Agriculture & Rural Development (enforcement role in NI licensed meat plants)
<b>Defra</b>	Dept of the Environment, Food & Rural Affairs (leads on animal health/welfare issues)
<b>FSA</b>	Food Standards Agency (Competent Authority for food safety in the UK)
<b>FVO</b>	Food & Veterinary Office (European Commission auditors)
<b>GFL</b>	General Food Law (EU Regulation setting general principles of food law)
<b>GHP</b>	Good Hygiene Practice
<b>HACCP</b>	Hazard Analysis and Critical Control Points (food safety management system)
<b>MHI</b>	Meat Hygiene Inspector (see OA)
<b>OA</b>	Official Auxiliary (EU term for Meat Hygiene Inspector)
<b>OFFC</b>	Official Feed & Food Controls (EU Regulation on official controls)
<b>OPSI</b>	Office of Public Service Information
<b>OV</b>	Official Veterinarian
<b>SI</b>	Statutory Instrument (UK secondary legislation)
<b>SME</b>	Small & Medium sized Enterprises
<b>SR</b>	Statutory Rule in Northern Ireland