**Annex 1 Over temperature meat transport**

**Application for the transport of meat** **intended for the production of specific products[[1]](#footnote-1) in compliance with Regulation (EC) No 853/2004 Annex III as amended by Commission Regulation (EU) 2017/1981**

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| --- |
| **Section 1 to be completed by the Food Business Operator** |
| * 1. Establishment details
 | Name | Postcode | Approval no. |
|  |  |  |
|  | Type of meat (e.g. carcase, liver, blood, etc) | Specific product for which meat is intended | State the technological reason requiring meat not to be chilled[[2]](#footnote-2) |
| 1.2 Species (Tick all that apply) | Bovine |  |  |  |  |
| Porcine |  |  |  |  |
| Ovine and caprine |  |  |  |  |
| Equine |  |  |  |  |
| 1.3 **I confirm that there are procedures in place to ensure the meat leaves the slaughterhouse, or a cutting room on the same site as the slaughter premises, immediately and transport takes no more than 2 hours.**Signed (Food Business Operator): Date:Print name:  |

**1.4 Meat intended for the production of specific products (continued)**

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| --- | --- | --- | --- |
| Species | Type of meat | Specific product for which meat is intended | Technological reason requiring meat not to be chilled |
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**1.5** **For** **over temperature meat intended for the production of specific products delivered by the slaughterhouse FBO, for each receiving establishment**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Name and address of receiving establishment** | **Type of establishment – cutting plant / meat processing plant / butchers shop** | **General description of the products to be produced** | **Species and average number and type of carcases / cuts in each consignment** | **Average journey time to establishment (including drop offs at other establishments)** |
|  |  |  |  |  |
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**1.6** **For over temperature meat intended for the production of specific products collected by butchers, cutting plants, meat processors, for each collecting FBO**

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| --- | --- | --- | --- | --- |
| **Name and address of receiving establishment** | **Type of establishment – cutting plant / meat processing plant / butchers shop** | **General description of the products to be produced** | **Species and average number and type of carcases / cuts in each consignment** | **Average journey time to establishment (including drop offs at other establishments)** |
|  |  |  |  |  |
|  |  |  |  |  |
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**1.7** **For over temperature meat intended for the production of specific products) meat collected by intermediaries – To be supplied to the Official Veterinarian[[3]](#footnote-3)**

|  |  |
| --- | --- |
| **Name and address of the intermediary** |  |
| **Name and address of receiving establishment** | **Type of establishment – cutting plant / meat processing plant / butchers shop** | **General description of the products to be produced** | **Species and average number and type of carcases / cuts in each consignment** | **Average journey time to establishment (including drop offs at other establishments)** |
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**Section 2: To be completed by the Official Veterinarian**

|  |  |  |  |
| --- | --- | --- | --- |
| Establishment details | Name  | Postcode | Approval number |
|  |  |  |
| 2.1 | I confirm that the FBO at the slaughterhouse has arrangements in place for the immediate dispatch of meat intended for the production of specific products. | Yes / No |
| 2.2 | I confirm that the FBO at the slaughterhouse has provided information in the application documents(s) that confirm that meat can be delivered within 2 hours from dispatch. | Yes / No |
| 2.3 | I confirm that intermediaries (where applicable) have provided information in support of the slaughterhouse FBO application that confirm that meat can be delivered within 2 hours from dispatch. | Yes / No |
| 2.4 | I confirm arrangements are in place to conduct spot checks. | Yes / No |
| 2.5 | I recommend that the slaughterhouse operator detailed in Section 1 is authorised for the dispatch of over temperature meat intended for the production of specific products.**Signed (Official Veterinarian): Date:****Print name:** |

**Completed form should be forwarded to** approvals@food.gov.uk

1. This derogation is only allowed when the chilling may not contribute to the hygienic and technically most appropriate processing of the product and where it is better the product is not chilled before starting or carrying out transport. It may be used for the transport of meat, whether carcase or offal.

FBOs wishing to transport over temperature meat to produce specific products must justify the technological reasons for which the product must remain above the temperature described in Annex III, Section I chapter VII 1(a) of 853/2004 prior to obtaining authorisation [↑](#footnote-ref-1)
2. Continue overleaf if necessary [↑](#footnote-ref-2)
3. This information must be provided by each intermediary who wants to collect over temperature meat intended for the production of specific products [↑](#footnote-ref-3)