

Cleaning cattle after slaughter

Guidance for cleaning cattle after slaughter.

Post slaughter clipping, or other post-mortem cleaning methods, can be used at the abattoir providing the operator can demonstrate that the clipping or cleaning procedure effectively controls any food safety risks that may arise.

This means, for example, controlling risks from the hair and dirt that could be mobilized in the procedure and ensuring that a clipped or cleaned hide is clean enough so that unacceptable contamination of the carcass during dressing does not occur.

Transporting finished cattle

Vehicles should be cleansed and disinfected between loads to prevent survival of bacteria and disease according to any current legislation, such as [The Transport of Animals \(Cleansing and Disinfection\) \(England\) \(No 3\) Order 2003*](#), and the relevant Disease Control Order.

Equivalent regulations in NI and Wales apply. Farmers and haulers should check with their local Agriculture Department office for advice on current biosecurity regulations. Stocking rates should follow the recommendations of the [assimilated Council Regulation \(EC\) 1/2005](#), Annex I, Chapter VII and allow some animals to lie down safely. Partitions should be used, where appropriate, to prevent injuries as a result of under-stocking.

Adequate bedding should be provided as clean fresh straw. Sawdust should be avoided as it adheres to hides and may cause problems when the carcass of the animal is dressed.

Journey time and distance should be in accordance with the requirements of the assimilated Regulation (EC)No. 1/2005 on the protection of animals during transport and related operations.

*[Transport of Animals and Poultry \(Cleaning and Disinfection Order \(Northern Ireland\) 2007](#). [The Transport of Animals \(Cleansing and Disinfection\) \(Wales\) \(No. 3\) Order 2003](#). In Northern Ireland EU law continues to apply as listed in the Northern Ireland Protocol.