

# A revised policy for the transport of warm above temperature meat

Status: Closed

The policy applies from 2 March 2015. Domestic ungulates are hoofed animals, and these include cattle, pigs and sheep.

Subscribe to receive an email alert when we publish new proposals and updates on them. The resulting

Read our business [guidance on the transportation of warm above temperature meat](#).

## Revised policy

The FSA's revised policy on the transportation of warm (above temperature) red meat of cattle, goats, pigs, sheep and other domestic ungulates from the slaughterhouse applied from 2 March 2015. This means it is necessary for food business operators at slaughterhouses to discuss with the Official Veterinarian all applications for new authorisations or changes to existing authorisations.

## The original proposal

The detail of the proposed changes can be found in the letter at the link below. In summary, the original proposals would mean that:

'Warm meat' should leave the slaughterhouse immediately after activity in the slaughterhouse on the meat has ceased – such activity includes, where relevant, partial chilling and/or cutting in a co-located cutting plant.

Where the meat is not to be partially chilled, 'immediate' will be interpreted to mean three hours from the completion of post mortem inspection of the first animal slaughtered to be transported warm to the departure of the vehicle from the slaughterhouse. The three-hour time period is proposed as a practical maximum time to produce enough carcasses to load a vehicle.

The three hour figure would be a guideline, used by the FSA's Official Veterinarian together with an assessment of the food business operator's HACCP/food hygiene management systems:

- the legal requirement of a two hour transport limit for warm meat to reach its destination must be observed
- chilling of meat to reach legally required temperatures en route to places of destination more than two hours away must end
- all current authorisations will be reviewed to ensure they are fully documented and record consistent information, including details relating to hygienic transport and the premises where the meat will be delivered

## Government regulatory initiative that applies

Accountability for Regulator Impact initiative.

More information about this initiative can be found via the link below.

Read the letters and summary of responses

## **England, Northern Ireland and Wales**

PDF

[View Guidance on the introduction of a revised policy on the transport of warm meat as PDF\(Open in a new window\)](#) (78.3 KB)

## **England, Northern Ireland and Wales**

PDF

[View FSA authorisation to transport warm \(above temperature\) meat from domestic ungulates as PDF\(Open in a new window\)](#) (158.32 KB)

## **England, Northern Ireland and Wales**

PDF

[View warm-meat-consultation-responses as PDF\(Open in a new window\)](#) (58.63 KB)

## **Accountability for Regulator Impact initiative**

The FSA participates in the Accountability for Regulator Impact (ARI) initiative. This initiative commits the FSA and other regulators to consult with industry on measuring the impact of policies. The FSA sees this as being good practice in the policymaking process. The FSA is one of the 'pioneer' regulators for the initiative, and has supported it since January 2013.

## **Publication of response summary**

Within three months of a consultation ending we aim to publish a summary of responses received and provide a link to it from this page.

You can find information on how we handle data provided in response to consultations in our [Consultations privacy notice](#).

## **Further information**

This consultation has been prepared in accordance with [HM Government Consultation Principles](#). If an Impact Assessment has been produced, this is included in the consultation documents. If no Impact Assessment has been provided, the reason will be given in the consultation document.