

Chapter 11 Acceptance and Slaughter of Animals

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11. Introduction

Throughout the production process from farm to the point of death, we have an obligation to treat animals in ways that do not cause them avoidable suffering, excitement or distress, and to provide environments that, as far as possible, enable the animals to behave in a natural way.

Slaughterhouses present busy, noisy and unfamiliar environments to animals. Calm and efficient handling, taking into account the animals' natural behaviour, reduces stress for animals and handlers and improves safety for slaughterhouse operatives. Short and long term stress have been proved to have an adverse effect on meat quality. Procedures used to slaughter or kill animals must be practised in a way that minimises any pain or distress. Stunning before slaughter, when carried out correctly, is a painless procedure that renders an animal insensible to pain and distress, and enables the slaughtering process to proceed to the point of death whilst the animal is still unconscious.

Safe food comes from healthy, well cared for animals. Animals should be clean and free from clinical signs of disease. However, even healthy animals may not be free from microbiological, chemical and physical hazards. Bacteria (for example, E.coli O157, Salmonella, Campylobacter, Yersinia and Listeria) are present in the guts of animals and on animal skins, hides, fleeces, fur and feathers. Bacteria may be transferred between animals during transport and in the lairage. Vehicles, crates and pens also need to be clean and as far as possible, free from microbiological as well as other hazards. Such hazards could cause illness or injury to consumers and so must be prevented or minimised.

Examples demonstrating the importance of animal hygiene:

Cause	Problem	Possible outcome
Healthy animals entering the slaughterhouse may carry bacteria	Bacteria can contaminate meat during dressing	Increased chance of contamination of food products by food poisoning bacteria (such as Salmonella)
	Fresh meat is at risk from microbiological contamination with food poisoning bacteria through contact with skin or gut contents during dressing	
Inadequate training of staff responsible for transport, handling and slaughter of animals	Poor working practices	Increased chance of contamination of food products by food poisoning bacteria (such as Salmonella)
Presence of veterinary medicine and other chemical residues (for example, heavy metals)	Potential contamination of meat	Increased risk of causing illness among consumers

Objects such as needles or tags	Food handlers and consumers are at risk of harm, small items can be swallowed and larger items can cause physical injury	Physical contamination of food, and health and safety hazards
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11.1. Animal health legislation

The health of animals accepted for slaughter is regulated in accordance with Regulation 853/2004. This Regulation shall apply without prejudice to relevant animal health requirements as stated in 853/2004 Article 1 point 6a.

With exceptions, this guide does not include the requirements of animal health legislation.

The legislation is the responsibility of Defra (www.gov.uk/government/policies/protecting-animal-health-and-preventing-disease-including-in-trade) and equivalent bodies:

- Scotland – www.scotland.gov.uk/Topics/farmingrural/Agriculture/animal-welfare
- Wales – www.wales.gov.uk/topics/environmentcountryside/ahw/?lang=en
- Northern Ireland – <https://www.daera-ni.gov.uk/topics/animal-health-and-welfare>
- England – www.legislation.gov.uk/ukxi/2015/1782/contents/made

11.2. Animal welfare requirements

The welfare of animals accepted for slaughter is regulated in accordance with Regulation 853/2004. This Regulation shall apply without prejudice to relevant animal welfare requirements as stated in 853/2004 Article 1 point 6b.

Welfare of animals at the time of killing (WATOK)

Welfare at slaughter, including the reception, unloading and handling of animals is regulated in EU by Council Regulation (EC) No. 1099/2009 on the protection of animals at the time of killing. Domestic Regulations for the UK which implement the EU Regulations at the time of slaughter or killing are as follows:

- The Welfare of Animals at the Time of Killing (Scotland) Regulations 2012 (SSI No.321)
- The Welfare of Animals at the Time of Killing (Wales) Regulations 2014 (SI No.951 (W.92))
- The Welfare of Animals at the Time of Killing Regulations (Northern Ireland) 2014 (SR No. 107)
- The Welfare of Animals at the Time of Killing (England) Regulations 2015 (SI No 1782)

The Council Regulation (EC) No 1099/2009 define killing as any intentionally induced process which causes the death of an animal and define slaughtering as the killing of animals intended for human consumption. They contain the general requirements that any person involved in the killing of animals should take the necessary measures to avoid pain and minimise the distress and suffering of animals during the slaughtering or killing process, taking into account the best practices in the field and the methods permitted under this regulation.

Therefore, pain, distress or suffering should be considered as avoidable when business operators or any person involved in the killing of animals breach one of the requirements of this regulation or use permitted practices without reflecting the state of the art, thereby inducing by negligence or intention, pain, distress or suffering to the animals.

Tasks covered by the schedules to the domestic regulations include:

- the construction, equipment and maintenance of all slaughterhouses and knackery yards and additional requirements for unloading and moving animals, horses; lairage and shackle lines for birds
- handling, restraining and stunning operations
- additional requirements for slaughtering by the Jewish or Muslim methods

Religious slaughter

Religious slaughter must be carried out only in approved red meat slaughterhouses or, in the case of poultry, in approved slaughterhouses, by a Jewish or Muslim slaughterer, holding an appropriate certificate of competence and using methods that meet Jewish and Muslim religious requirements.

Guidance and training

Guides for Good Practice can be found at:

- Red meat: http://www.bmpa.uk.com/attachments/Resources/3602_S4.pdf
- White meat: http://www.britishpoultry.org.uk/identity-cms/wp-content/uploads/2017/11/2015_11_Poultry_GGP_final.pdf

The Humane Slaughter Association publishes guidance on humane slaughter, including:

- Welfare of sheep and goats in abattoirs
- Welfare of cattle in abattoirs
- Welfare of pigs in abattoirs
- Welfare of broilers and hens in processing plants
- Welfare of turkeys in processing plants

In addition, it offers training packages on:

- emergency slaughter – practical guidance on the humane killing of injured, diseased and non-viable livestock
- poultry slaughter: taking responsibility – a training package for all involved with the catching, transport and slaughter of poultry (includes DVD and booklet)

Information and contact details can be found at www.hsa.org.uk.

11.3. Animal identification requirements

The identification of animals is regulated by Regulation 853/2004. This regulation shall be applied without prejudice to requirements concerning the identification of animals as stated in 853/2004 Article 1 point 6c – see 'C' and 'Annex 1.'

Livestock holding registration

When a holding is registered, Defra / DAERA issues a unique herdmark for cattle, pigs, deer and goats or a flock mark for sheep. For further information see:

- England – www.gov.uk/animal-identification-movement-and-tracing-regulations
- Scotland – www.scotland.gov.uk/Topics/farmingrural/Agriculture/animal-welfare/IDtraceability
- Wales – www.wales.gov.uk/topics/environmentcountryside/ahw/faranimaltracing/?lang=en
- Northern Ireland – <https://www.daera-ni.gov.uk/topics/animal-health-and-welfare/identification-registration-and-movement>

11.4. Application of requirements to farmed game

The acceptance and slaughter of farmed game is regulated in accordance with 853/2004 Annex III Section III: Farmed Game: points 1 and 2.

Mammals – the provisions of Regulation (EC) 853/2004 Annex III Section I (meat of domestic ungulates) apply to the production and placing on the market of meat from even-toed farmed game mammals (cervidae and suidae) unless the competent authority considers them inappropriate.

Ratites – the provisions of Regulation (EC) 853/2004 Annex III Section II (meat from poultry and lagomorphs) apply to the production and placing on the market of meat from ratites. However, those of Section I apply where the competent authority considers them appropriate. Appropriate facilities must be provided, adapted to the size of the animals.

Approval of meat plants – see chapter 8 on 'Personal hygiene'.

11.5. Hygiene requirements

For the hygiene prerequisites for all establishments, see chapters on 'Water supply', 'Maintenance', 'Cleaning', 'Pest control', 'Training' and 'Personal hygiene'.

See the relevant sections and chapters for hygiene requirements in slaughterhouses:

- Requirements for slaughterhouses – see 'B.'
- Red and white meat slaughterhouses – see chapter 2 on 'Design and facilities'
- Red meat lairages – see 'G11.'
- White meat animal reception areas – section 'H1.'
- Facilities for sick or suspect animals – section 'F.'
- Manure – see chapter 2 on 'Design and facilities' at 'E4.'

- Facilities for cleaning livestock vehicles – see chapter 2 on ‘Design and facilities’ at ‘E5.’
- Facilities for cleaning poultry transport vehicles – see chapter 2 ‘Design and facilities’ at ‘F2.’
- Facilities for cleaning poultry crates – see chapter 2 on ‘Design and facilities’ at ‘F2.’

For further information about the hygiene requirements of on farm slaughterhouses handling farmed game mammals and poultry, see chapter 2 on ‘Design and facilities’ at ‘G’.

11.6. Food chain information (FCI)

Food chain information is required for all animals submitted for slaughter. The information is intended to assist the slaughterhouse operator to organise slaughter operations and the official veterinarian (OV) to determine the required inspection procedures – see ‘D.’.

11.7. Approved veterinarian (AV)

Ante-mortem inspection of pigs, poultry and rabbits that will be slaughtered in slaughterhouses, or game and poultry that are slaughtered on farm and dressed in slaughterhouses, may take place at the holding of provenance. It may be carried out by an OV designated by the Food Standards Agency Operations Group (England and Wales), Food Standards Scotland Approval and Certification Group (Scotland) or DAERA (Northern Ireland), or by an AV, designated by the Food Standards Agency under Regulation (EC) 854/2004 to carry out specific official controls on holdings on its behalf. The inspection tasks for each species comprise:

- checking records, including food chain information
- examining the animals
- issuing the health certificate

For information on designation of Approved Veterinarians or a list of designated AVs, contact FSA on 020 7276 8369 or FSS at: operations@fss.scot.

11.8. Legal requirements for acceptance and slaughter of animals

The following sections set out the requirements of the regulations that apply to the acceptance and slaughter of animals.

A. Transport and handling of live animals to slaughterhouse

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Legal requirement

853/2004 Annex III Slaughterhouses: Section I Chapter I point 1 and Section II Chapter I point 1

A1. During collection and transport (to slaughterhouses), animals must be handled carefully without causing unnecessary distress.

853/2004 Annex III Slaughterhouses: Section I Chapter I point 2 and Section II Chapter I point 2

A2. Animals showing symptoms of disease or originating in herds/flocks known to be contaminated with agents of public health importance may only be transported to the slaughterhouse when the competent authority so permits.

853/2004 Annex III Slaughterhouses: Section II Chapter I point 3

A3. Crates for delivering (poultry and lagomorphs) to the slaughterhouse and modules, where used, must be made of non-corrodible material and be easy to clean and disinfect. Immediately after emptying and, if necessary, before re-use, all equipment used for collecting and delivering live animals, must be cleaned, washed and disinfected.

A1. to A3. Compliance regarding transport of live animals

- Handle live animals carefully during transport.
- No animal shall be transported unless it is fit for the intended journey.
- All animals shall be transported in conditions guaranteed not to cause them injury or unnecessary suffering, in accordance with Welfare during Transport EC 1/2005 Chapter I point 1.

A1. to A3. Good practice

Welfare

Farmed animal transport is currently regulated by Council Regulation (EC) 1/2005 on the protection of animals during transport and related operations. This is implemented within GB by the following:

- The Welfare of Animals (Transport) (England) Order 2006 (SI 2006/3260) – www.legislation.gov.uk/ukSI/2006/3260/contents/made
- The Welfare of Animals (Transport) (Scotland) Regulations 2006 (SI 2006/606) – www.legislation.gov.uk/ssi/2006/606/contents/made

- The Welfare of Animals (Transport) (Wales) Order 2007 (SI 2007/1047) – www.legislation.gov.uk/wsi/2007/1047/contents/made
- The Welfare of Animals (Transport) Regulations (Northern Ireland) 2006 (SI 2006/538) – www.legislation.gov.uk/nisr/2006/538/contents/made

Clean healthy livestock should not become injured or stressed during transport and the opportunity for animals to become contaminated should be minimised. Stressed and dirty animals present a food safety risk.

The Regulation, which is implemented by national Welfare of Animals (Transport) Regulations / Orders, made significant changes to the welfare provisions to protect animals during transport. Readers are advised to consult the relevant Defra website.

Fitness requirements

Those responsible for the transport of animals and birds must operate according to the following criteria:

- All animals / birds should be fit for the intended journey.
- Animals / birds should not be transported if they are ill or injured. Slightly ill or slightly injured animals / birds can be transported, but only if the transport causes them no additional suffering or pain.
- Young animals can only be transported in specific circumstances.
- Transporters should take all reasonable measures to protect the welfare of animals / birds they are transporting.
- The assessment of fitness should be performed by someone competent to assess the health of the animals – if in doubt consult a vet.
- The vehicle or animal compartments or poultry crates should be in a good state of repair and not cause the animals / birds any harm.
- Animals / birds that fall sick or injured during a journey should receive appropriate first aid or other veterinary treatment, or undergo emergency slaughter.
- Drivers should have contingency plans in place to deal with unexpected problems encountered during journeys.

Means of transport

Loading, unloading, handling facilities and procedures shall be designed, constructed, maintained and operated as so to be cleaned and disinfected.

Crates should be designed, constructed, maintained and operated so as to avoid injury and suffering and to ensure the safety of the animals.

Information

Leaflets on transporting farm animals, horses, poultry, and other species are available from Defra at: www.defra.gov.uk/food-farm/animals/welfare/transport/.

Chapter 1 of Annex 1 (Technical rules) to Regulation (EC) 1/2005 on the welfare of animals during transport provides some specific circumstances when animals are not fit for transport and provides guidance for other circumstances – see ‘Fitness requirements’ above.

Responsibility

In all cases, the final decision on whether to transport an animal rests with the driver of the vehicle or the keeper of the animal who will accompany the animal during the journey. Where the fitness of an animal is in doubt, the transporter should seek advice and opinions from suitably experienced people or veterinarians.

A2. Compliance regarding unloading and care of animals and birds

- Move every animal with care and, when necessary, lead animals individually.

A2. Good practice

Welfare at slaughter, including the reception, unloading and handling of animals is regulated in the EU by Council Regulation (EC) 1099/2009 Annex III and WATOK regulations.

See ‘11.2.’ and relevant slaughter sections in this chapter.

A3. Compliance regarding poultry crates

- Use clean and disinfected crates (and modules if used) made of a suitable corrosion-resistant material and designed to allow easy cleaning and disinfection.

A3. Good practice

Transporters should check that crates are clean and in good condition, with no broken struts or sharp projections that might cause injury to birds. They should also not include crevices or inaccessible corners that make cleaning difficult – see chapter 2 on ‘Design and facilities’ at ‘C.’.

Crate washing

Council Regulation (EC) 1/2005 (see above) has provisions relating to the construction and maintenance of containers (including poultry modules) and vehicles in which animals are transported. The Regulation also allows for cleaning and disinfecting; the hygiene legislation requires cleaning to take place immediately after emptying and if necessary, before re-use – see chapter 2 on ‘Design and facilities’ at ‘F2.’ and chapter 5 on ‘Cleaning’ at ‘C.’.

Welfare

Birds are particularly prone to developing hypothermia (cold stress) or hyperthermia (heat stress), as they have reduced ability to control their body temperature during transport. Increases of only a few degrees centigrade in body temperature can prove fatal. Temperature, ventilation and stocking density are therefore crucial in transporting poultry safely. Birds should be able to stand or crouch in normal position without experiencing discomfort.

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Legal requirement

1099/2009 Article 7, paragraph 1

A4. Killing and related operations shall only be carried out by persons with the appropriate level of competence to do so without causing the animals any avoidable pain, distress or suffering.

1099/2009 Article 21

A5. Slaughtermen and animal handlers must be licensed in accordance with WATOK Part 2, England, Wales & Scotland.

A4. and A5. Compliance regarding handling of animals

- Killing and related operations shall only be carried out by persons with the appropriate level of competence to do so without causing the animals any avoidable pain, distress or suffering.
- Slaughterers and animal handlers must hold appropriate certificates of competence for the operations they perform.

Guidance on applying for a certificate of competence and application forms may be found at <https://www.food.gov.uk/business-guidance/animal-welfare> and <http://www.foodstandards.gov.scot/publications-and-research/certificate-of-competence-guidance-forms-scotland>. Guidance and forms are also available in Welsh at: <https://www.food.gov.uk/cy/business-guidance/lles-anifeiliaid>.

A4. and A5. Good practice

Animal welfare officer (AWO) – designate an animal welfare officer for each slaughterhouse to assist them in ensuring compliance with the rules laid down in this Regulation. The animal welfare officer shall hold a certificate of competence as referred to in Article 21 of Regulation (EC) 1099/2009, issued for all the operations taking place in the slaughterhouses for which he or she is responsible.

Live animal handlers must also possess a certificate of competence in addition to those staff involved in slaughter operations. For further information, visit:

- <https://www.food.gov.uk/business-guidance/animal-welfare>
- <https://www.daera-ni.gov.uk/articles/licensing-slaughter-men>

Keep accurate individual training records to show what instruction / training has been given. See chapter 7 on 'Training'.



Legal requirement

854/2004 Annex I Section II Chapter III point 8

A6. Animals presented to a slaughterhouse for slaughter must as a general rule be slaughtered there. However in exceptional circumstances, such as a serious breakdown of the slaughter facilities, the OV may allow direct movements to another slaughterhouse.

A6. Compliance regarding movement from slaughterhouses

- Offloaded animals are, as a general rule, not to be moved from the slaughterhouse.

A6. Good practice

Animals presented to a slaughterhouse for slaughter must, as a general rule, be slaughtered there.

In exceptional circumstances, such as a serious breakdown of the slaughter facilities, animals may be allowed to move to another slaughterhouse for slaughter under a disease control order licence. Animals should not normally return to farm because of biosecurity considerations.

In England – the Disease Control (England) Order 2003 does not allow anyone to receive any animal from a slaughterhouse unless under licence issued by an animal health veterinary inspector. This is not applicable to pigs.

In Wales – similar arrangements apply under the Disease Control (Wales) Order 2003.

In Scotland – animals presented to a slaughterhouse for slaughter must, as a general rule, be slaughtered there. In exceptional circumstances and where animals cannot be transported directly to another slaughterhouse, an official veterinarian in Scotland may allow the animals (except for pigs²) to be returned to their home premises provided this does not raise animal health concerns. In the case of animals sent from Scottish farms to slaughterhouses in England, once animals are over the border, the English animal movement restrictions will apply.

Under the Disease Controls (Interim Measures) (Scotland) Order 2002 (as amended), a standstill period of 13 days would apply in the event that cattle and sheep are returned from a slaughterhouse to their home premises. This standstill would apply to all animals across the entire farm premises unless the animal(s) returning from the slaughterhouse went directly into authorised separation facilities. Further information is available from local Scottish Government rural payments and inspection directorate offices.

In Northern Ireland – facilities are provided at slaughterhouses for dirty cattle to be clipped so such animals are not returned to farm. If an animal returned under licence to the farm for other reasons, this would trigger a six day whole farm standstill, if on-farm isolation facilities are not used, under the Disease Control (Standstill) (Order) (Northern Ireland) 2004.

² Restrictions set by the Pig (Records, Identification and Movement) Order 1995 (as amended).

TSE controls – specific arrangements apply. Refer to chapter on 'TSE testing'.

Part loads – hauliers may wish to deliver part-loads of animals to several slaughterhouses. In these instances, it may be necessary for them to unload then reload some animals for onward transport, in order to allow stock intended for slaughter at particular premises to be taken off the vehicle. The animals to be reloaded must not be mixed with animals already held in the lairage and all relevant animal health and welfare legislative requirements must be observed.

B. Acceptance of live animals

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Legal requirement

853/2004 Annex II Objectives of HACCP based procedures: Section II

B1. Food business operators operating slaughterhouses must ensure that the procedures that they have put in place in accordance with ... Article 5 of Regulation 852/2004 meet the requirements that the hazard analysis shows to be necessary and the specific requirements listed in point 2.

B2. The procedures must guarantee that each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises:

- (a) is properly identified;
- (b) is accompanied by the relevant information from the holding of provenance ...;
- (c) does not come from a holding or an area subject to a movement prohibition or other restriction for reasons of animal or public health, except when the competent authority so permits;
- (d) is clean;
- (e) is healthy, as far as the food business operator can judge; and
- (f) is in a satisfactory state as regards welfare on arrival at the slaughterhouse.

B1. and B2. Compliance regarding HACCP-based procedures

- HACCP-based procedures cover the requirements for acceptance of animals for slaughter for human consumption.

B1. and B2. Good practice

Acceptance of animals is the first step in the production process and procedures to control the hazards introduced with incoming livestock need to be developed using HACCP principles, see chapter 9 on 'HACCP principles'.

These procedures rely to a great extent on receiving and acting on information provided for identified individuals or groups of animals. It is therefore essential to advise producers or third parties supplying livestock for slaughter of your requirements.

For further information, see the relevant sections:

- animal identification – see 'C'
- food chain information – see 'D'
- restricted area – see 'D4'
- cleanliness – see 'B1. and B4.'
- health and welfare – see 'B1. and B3.'



Legal requirement

853/2004 Annex II Objectives of HACCP based procedures: Section II

B3. In the event of failure to comply with any of the requirements listed under point 2, the food business operator must notify the OV and take appropriate measures.

B2. and B3. Compliance regarding health and welfare

- Check that accepted animals are healthy as far as the operator can judge and are in a satisfactory state as regards animal welfare.
- Take appropriate measures and notify the official veterinarian if the requirements are not complied with.

B2. and B3. Good practice

Check livestock visually on arrival to see that animals appear well treated, healthy and free of disease or conditions that could have an impact on welfare³. Inform the OV if this is not the case.

Animal welfare legislation (WATO) defines specific conditions which render the animal unfit to transport, such as being newborn, infirm, ill, injured or fatigued or having given birth within the previous 48 hours or likely to give birth during transport (last 10% pregnancy). The transport of sick animals could spread disease – see ‘11.2.’ and ‘A.’.

OV decisions – in accordance with 854/2004 Annex I Section II Chapter V, the OV will declare meat unfit for human consumption if it derives from:

- animals which are dead before slaughter, stillborn, unborn or slaughtered under the age of seven days
- animals affected by certain diseases
- animals affected by a generalised disease, such as generalised septicaemia, pyaemia, toxæmia or viraemia
- emaciated animals; or
- is in the opinion of the OV, not suitable for human consumption

Injured animals – make sure that suppliers consigning animals that are injured or show signs of abnormality provide food chain information about such animals. Information may be provided as a printed document or electronically.

Model documents – see examples in the relevant annexes.

³ The operator is not expected to have the professional expertise necessary to establish that animals are ‘healthy’ but to screen for obviously unhealthy or injured animals.



Legal requirement

853/2004 Annex III Section I Slaughter hygiene: Chapter IV point 4

B4. Animals must be clean.

B2. to B4. Compliance regarding cleanliness of animals

- Check that animals accepted for slaughter are clean.
- Take appropriate measures and notify the official veterinarian if the requirements are not complied with.

B2. to B4. Good practice

Check the hide or skin condition of livestock presented for slaughter and take the necessary steps to avoid contamination of the meat during slaughter⁴. Finished carcasses must be free from visible faecal contamination and meet the microbiological criteria in EU regulations. See chapter 12 on 'Dressing of carcasses' and chapter 13 on 'Microbiological criteria'.

The objective may be achieved by:

- the effective cleaning of animals being sent for slaughter, which may include clipping ante-mortem as a last resort; as livestock producers have an ongoing legal obligation to deliver clean animals for slaughter, FBOs may wish to draw their attention to the categories described in the Food Standards Agency website:
<https://www.food.gov.uk/business-guidance/cleaner-cattle-and-sheep> or the Food Standards Scotland website at: <http://www.foodstandards.gov.scot/publications-and-research/red-meat-safety-and-clean-livestock-guidance>
- the sorting of animals by cleanliness at the slaughterhouse; guidance on cleanliness and use of clean livestock categories for animals presented for slaughter is available at:
<https://www.food.gov.uk/business-guidance/cleaner-cattle-and-sheep>
- the use of hygienic dressing procedures that protect carcasses from unnecessary contamination, which may include reducing line speed, clipping post-mortem and other appropriate procedures
- other appropriate procedures

The operator must demonstrate to the satisfaction of the OV that the procedures will ensure hygienic carcase dressing and are being carried out properly.

OV decisions – the OV is required to verify the operator's compliance with the duty to ensure that animals that have such hide, skin or fleece conditions that there is an unacceptable risk of contamination of the meat during slaughter are not slaughtered for human consumption unless they are cleaned beforehand, in accordance with 854/2004 Annex I Section II Chapter III point 3.

⁴ Food business operators rearing animals are to take adequate measures, as far as possible to ensure the cleanliness of animals going to slaughter. Regulation 852/2004 Annex I, Primary Production 4(c).

If the OV concludes at ante-mortem inspection that an animal is not clean enough for slaughter, that animal may either be cleaned at the slaughterhouse and re-presented, or may be removed to another place for cleaning, but only if the OV is satisfied that relevant disease control and animal welfare legislation is complied with – see 'A6'.

C. Animal identification

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Legal requirement

178/2002 Article 18

C1. Food business operators (FBOs) must have systems and procedures in place to ensure that the traceability of food and food-producing animals can be established at all stages of production, processing and distribution.

853/2004 Annex III Section I Chapter IV point 3

C2. The animals or, where appropriate, each batch of animals sent for slaughter is identified so that their origin can be traced.

C1. and C2. Compliance regarding traceability

- Establish procedures to identify and trace food producing animals to their place of origin.

C1. to C2. Good practice

Make sure you can identify the animals that have been sent for slaughter by each supplier and can make this information available to the competent authorities on demand.

Advise suppliers of the consequences of supplying unidentified stock.

L

Legal requirement

853/2004 Annex II Section II Objectives of HACCP based procedures

C3. The procedures must guarantee that each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises (a) is properly identified...

C4. In the event of failure to comply with any of the requirements listed under point 2, the FBO must notify the OV and take appropriate measures.

C3. and C4. Compliance regarding animal identification

- Establish procedures that guarantee that each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises (a) is properly identified.
- Take appropriate measures and notify the OV if the requirements are not complied with.

C3. and C4. Good practice

Check that animals are identified and that identification correlates with accompanying documents. Inform the OV if this is not the case.

Livestock suppliers should be complying with national identification legislation for each species. If there is any doubt regarding the validity of tags, markings or passports, advice should be sought from the local animal health and plant agency.

OV decisions – note that the OV is required to verify that animals accepted for slaughter for human consumption are properly identified. Animals whose identify is not reasonably ascertainable are to be killed separately and declared unfit for human consumption, in compliance with 854/2004 Annex I Section II Chapter III point 1/2.

For more information see '11.3.'

D. Food chain information⁵

L

Legal requirement

853/2004 Annex II Food chain information: Section III point 1 amended by 1020/2008 Annex I

D1. Slaughterhouse operators must not accept animals onto the ... premises unless they have requested and been provided with relevant food chain information contained in the records kept at the holding of provenance in accordance with Regulation 852/2004.

853/2004 Annex II Objectives of HACCP based procedures: Section II

D2. The procedures must guarantee that each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises (b) is accompanied by the relevant information from the holding of provenance ...

D3. In the event of failure to comply with any of the requirements listed under point 2, the food business operator must notify the OV and take appropriate measures.

D1. to D3. Compliance regarding food chain information (FCI)

- Check that accepted animals are provided with food chain information (FCI).
- Take appropriate measures and notify the official veterinarian if the requirements are not complied with.

D1. to D3. Good practice

Request, receive, check and act upon food chain information (FCI) in respect of animals supplied for slaughter for human consumption. Inform the OV if it has not been provided.

Veterinary certificates – where ante-mortem is carried out on farm, veterinary certificates may be signed by an OV or an AV. See '11.5.' and '11.6.'.

⁵ Food business operators operating slaughterhouses must, as appropriate, request, receive, check and act upon food chain information as set out in this Section in respect of all animals, other than wild game, sent or intended to be sent to the slaughterhouse.



Legal requirement

853/2004 Annex II Objectives of HACCP based procedures: Section II

D4. The procedures must guarantee that each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises (c) does not come from a holding or an area subject to a movement prohibition or other restriction for reasons of animal or public health, except when the competent authority so permits.

853/2004 Annex II Food chain information: Section III points 3 and 4

D5. The relevant food safety (chain) information ... is to cover, in particular:

- (a) the status of the holding of provenance or the regional animal health status;
- (b) the animals' health status;
- (c) veterinary medicinal products or other treatments administered to the animals within a relevant period and with a withdrawal period greater than zero, together with their dates of administration and withdrawal periods;
- (d) the occurrence of diseases that may affect the safety of meat;
- (e) the results, if they are relevant to the protection of public health, of any analysis carried out on samples taken from the animals or other samples taken to diagnose diseases that may affect the safety of meat, including samples taken in the framework of the monitoring and control of zoonoses and residues;
- (f) relevant reports about previous ante – and post-mortem inspections of animals from the same holding of provenance including, in particular, reports from the official veterinarian;
- (g) production data, when this might indicate the presence of disease; and
- (h) the name and address of the private veterinarian normally attending the holding of provenance.

D6. (a) However, it is not necessary for the slaughterhouse operator to be provided with:

- (i) the information referred to in point 3(a), (b), (f) and (h), if the operator is already aware of this information (for example, through a standing arrangement or a quality assurance scheme); or
- (ii) the information referred to in point 3(a), (b), (f) and (g), if the producer declares that there is no relevant information to report.

(b) The information need not be provided as a verbatim extract from the records of the holding of provenance. It may be provided through electronic data exchange or in the form of a standardised declaration signed by the producer.

D4. to D6. Compliance regarding contents of food chain information

- The FCI provided includes the following items:
 - the animal health status of the holding of provenance / region
 - the animals' health status
 - veterinary treatments
 - occurrences of diseases that may affect the safety of meat
 - results of relevant analyses or samples
 - relevant reports about previous ante- and post-mortem inspections
 - production data, when this might indicate the presence of disease and
 - name and address of the private veterinarian normally attending the holding of provenance
- The animal's individual and holding of provenance / region status, reports on relevant inspections, and the details of the private veterinarian normally attending the holiday of provenance, need not be supplied if the operator is already aware of this information (for example, through a standing arrangement or a quality assurance scheme).
- The animal's individual and holding of provenance / region status, and reports on relevant inspections need not be supplied if the producer declares that there is no relevant information to report.

D4. to D6. Good practice

Acceptance of animals for slaughter should be regarded as a key control point in a slaughterhouse HACCP-based food safety management system – see chapter 9 on 'HACCP principles'. FSA / FSS has set out the minimum elements of FCI to be requested in the model documents but it is the responsibility of the FBO to determine the exact content of the FCI they require, and to inform their suppliers of this and the form in which they wish to receive FCI.

Documents

See examples in the relevant annexes for model documents.

FCI may be provided as printed documents or electronically:

- **Pigs** – the system of electronic communication of FCI for pigs has the advantage of simpler information processing and analysis, and promoting effective feedback of inspection reports. For information about electronic receipt of FCI, see <https://www.gov.uk/bpex-online-pig-movement#more-information>.
- **Poultry** – the model document and guidance notes at 'Annex. 5.' include extra details relevant to the EU Broiler Directive (2007/43/EC), which sets rules for the protection of chickens kept for meat production, and to the EU Zoonoses Regulation (EC) NO. 2160/2003, which requires effective measures to detect and control Salmonellas of public health significance in specified animal species at all relevant stages of production.

Disease restricted areas – information is necessary if animals have come from holdings under restriction orders, for example, for TB or Brucellosis. See model document at ‘Annex. 10.’

The presence of the OV is required during post-mortem inspection for cattle from herds that have not been declared officially free of tuberculosis or brucellosis, in accordance with 854/2004 Annex I Section III point 3.

Animals susceptible to bovine tuberculosis – food chain information is necessary for farmed animals such as camelids, bison, water buffalo and deer, that are slaughtered on farm following ante mortem inspection. The model FCI document at ‘Annex. 12.’ must accompany the dead farmed camelids, bison, water buffalo and deer, to the slaughterhouse for dressing.

Veterinary treatments – the statutory withdrawal periods for any veterinary medicine administered must be observed. Medicines include any prolonged action product administered as a preventative measure, such as anthelmintics, including slow release, intra-ruminal devices. The authorisation of veterinary medicines is the responsibility of the Veterinary Medicines Directorate, see <https://www.gov.uk/government/organisations/veterinary-medicines-directorate>.

Name and address of private veterinarian – the name and address of the vet for the holding is not required for every consignment of animals but it is the responsibility of the FBO to supply this to the OV if requested.

L

Legal requirement

853/2004 Annex II Food chain information: Section III points 5 and 6

D7. Food business operators deciding to accept animals onto the slaughterhouse premises after evaluating the relevant food chain information must make it available to the official veterinarian without delay and, except in the circumstances mentioned in point 7, no less than 24 hours before the arrival of the animal or lot. The food business operator must notify the OV of any information that gives rise to health concerns before ante-mortem inspection of the animal concerned.

D8. If any animal arrives at the slaughterhouse without food chain information, the operator must immediately notify the OV. Slaughter of the animal may not take place until the official veterinarian so permits.

D7. and D8. Compliance regarding decisions on contents of FCI

- Check and act on relevant food chain information and make it available to the official veterinarian without delay.

D7. and D8. Good practice

It is the operator's responsibility to check the information provided to decide in the first instance, whether:

- to present the livestock for ante-mortem inspection before slaughter for human consumption or otherwise dispose of them

- to notify the OV of any information that gives rise to health concerns before ante-mortem inspection of the animal concerned
- to advise the OV that special attention needs to be paid at ante-mortem inspection
- to take special care during slaughter, for example, by slowing the line
- to arrange for animals to be slaughtered separately or at a different time than other animals, for example, at the end of a production period

The OV will then make a professional evaluation of the information provided.

Retention of food chain information – there is no legal requirement to retain food chain information but operators are advised to keep FCI for a period related to the shelf life of the meat or meat products, in case of queries.

L

Legal requirement

2076/2005 Transitional arrangements: Article 8 point 2

D9. Slaughterhouse operators must be provided with the information no less than 24 hours before the arrival of animals at the slaughterhouse, except in the circumstances mentioned in point 7.

853/2004 Annex II Food chain information: Section III points 2, 6 and 1020/2006 Annex

D10. If any animal arrives at the slaughterhouse without food chain information, the operator must immediately notify the OV. Slaughter of the animal may not take place until the official veterinarian so permits.

D11. If the competent authority so permits and provided it does not jeopardise the objectives of this Regulation, food chain information may arrive less than 24 hours before the arrival of the animals of all species to which it relates at the slaughterhouse or accompany these animals to the slaughterhouse.

However, any item of food chain information, knowledge of which may result in serious disruption of the slaughterhouse activity, is to be made available to the food business operator operating the slaughterhouse in sufficient time before the animals arrive at the slaughterhouse, in order for that food business operator to plan the slaughterhouse activity accordingly.

The food business operator operating the slaughterhouse must evaluate the relevant information and must submit the food chain information received to the official veterinarian. The slaughter or dressing of the animals may not take place until the official veterinarian so permits

D9. to D11. Compliance regarding timing

- Request that information is provided at least 24 hours before the animals arrive at the slaughterhouse, except if permitted by the OV or if the following provisions apply.
- Information may arrive less than 24 hours before the arrival of the animals of all species to which it relates at the slaughterhouse or accompany these animals to the slaughterhouse.
- However, any item of food chain information, knowledge of which may result in serious disruption of the slaughterhouse activity, is to be made available to the food business operator operating the slaughterhouse in sufficient time before the animals arrive at the slaughterhouse, in order for that food business operator to plan the slaughterhouse activity accordingly.
- The food business operator operating the slaughterhouse must evaluate the relevant information and must submit the food chain information received to the official veterinarian. The slaughter or dressing of the animals may not take place until the official veterinarian so permits.
- If animals arrive without the required information, notify the OV who may permit slaughter and dressing.

D9. to D11. Good practice

Please note the requirement for FCI has now been introduced for equines (horses) which, in addition to the passport for individual equines, must accompany all equines consigned for slaughter for human consumption. See Model FCI document at Annex 6.

Delayed information – Regulation (EC) 854/2004 obliges the OV to take action if FCI is delayed. If the information is subsequently received within 24 hours, the meat may be approved for human consumption. If slaughter takes place without the required information, the carcase and offal are to be stored separately from that of other animals.

E. On farm slaughter of farmed game mammals / poultry

L

Legal requirement

Article 7, paragraph 1

E1. No person engaged in the movement, lairaging, restraint, stunning, slaughter or killing of animals shall:

- (a) cause any avoidable excitement, pain or suffering to any animal; or
- (b) permit any animal to sustain any avoidable excitement, pain or suffering.

E1. Compliance regarding welfare at slaughter / killing

- Treat animals humanely and slaughter / kill according to Council Regulation (EC) 1099/2009.
- On farm slaughter requires the slaughterer to hold a certificate of competence (COC).

E1. Good practice

Animals must be moved and handled calmly and quietly. Staff responsible for handling animals must have the necessary knowledge and skill to treat them humanely at all times – see ‘A4. and A5’.

Slaughter of animals other than in slaughterhouses must comply with requirements of Council Regulation (EC) 1099/2009 and WATOK.

Rooms – where used, rooms for slaughter and dressing should meet the same hygiene requirements as the equivalent areas in a slaughterhouse.

Maintenance of the cold chain – start to cool carcasses after slaughter. Refrigerate if necessary. Transport carcasses within two hours unless they are refrigerated. See chapter 10 on ‘Temperature controls’.

Transport hygiene – see chapter 17 on ‘Wrapping, packaging and transport’.

Regulation (EC) 1099/2009 requires certificate of competence for live animal handlers.

L

Legal requirement

853/2004 Annex III Section III Farmed game: points 3(d) (f) (h)

E2. ... food business operators may slaughter farmed ratites (flightless birds) and farmed ungulates referred to in point 1 (Cervidae (deer) and Suidae (boar)) and in exceptional circumstances bison at point 4 at the place of origin with the authorisation of the competent authority if:

(d) The competent authority is informed in advance of the date and time of slaughter of the animals.

(f) The holding has facilities suitable for the slaughter, bleeding and, where ratites are to be plucked, plucking of the animals.

(h) Slaughtered and bled animals are transported to the slaughterhouse hygienically and without undue delay. If transport takes more than two hours, the animals are, if necessary, refrigerated. Evisceration may take place on the spot, under the supervision of the veterinarian.

E2. Compliance regarding general authorisation conditions

- If authorised by the Competent Authority (CA), farmed deer, boar, bison, flightless birds, foie gras or delayed eviscerated poultry can be slaughtered at the place of origin if certain conditions are met, including:
 - the CA is informed in advance of the date and time of slaughter
 - the holding has facilities suitable for the slaughter, bleeding and, further handling (for example, where ratites are to be plucked)
 - slaughterman holds a CoC

E2. Good practice

Authorisation – producers of farmed game may apply for authorisation (approval) of on-farm slaughter if the conditions are met. See chapter 8 on 'Personal hygiene'.

Advance notification of slaughter – an OV or AV must be informed not more than 3 days before slaughter in order to carry out an ante-mortem inspection.

E2. Compliance regarding farmed game mammals

- If authorised by the Competent Authority (CA), farmed deer, boar, bison, flightless birds, foie gras or delayed eviscerated poultry can be slaughtered at the place of origin if slaughtered and bled farmed game animals are transported to the slaughterhouse hygienically and without undue delay.
- Evisceration of farmed game may take place on the spot, under veterinary supervision.

E2. Good practice

Bison – may be slaughtered on farm in exceptional circumstances; where live transport would put at risk human health and safety or animal welfare.

Food business operator's declarations – a declaration with the following information is to accompany the carcasses:

- the identity of the animal – see chapter 12 on 'Dressing of carcasses' at 'C.'
- any veterinary products or other treatments administered
- the dates of administration of any veterinary products and withdrawal periods
- correct slaughtering and bleeding has taken place
- the date and time that the animals were slaughtered

L

Legal requirement

853/2004 Annex III Section II On farm poultry slaughter: Chapter VI points: 2, 4, 6, 7, 8 and 9

E3. Food business operators may slaughter poultry referred to in Chapter IV, point 1(b)(i), (foie gras and delayed eviscerated poultry) on the farm only with the authorisation of the competent authority and in compliance with the following requirements.

E4. The food business operator must inform the competent authority in advance of the date and time of slaughter.

E5. The holding must have premises suitable for the hygienic slaughter and further handling of the birds.

E6. The slaughtered birds must be accompanied to the slaughterhouse by a declaration by the food business operator who reared the animal indicating any veterinary products or other treatments administered to the animal, dates of administration and withdrawal periods, and the date and time of slaughter.

E7. The slaughtered animal must be accompanied to the slaughterhouse by a certificate issued by the official veterinarian or approved veterinarian in accordance with Regulation 854/2004.

E8. In the case of poultry reared for the production of 'foie gras', the uneviscerated birds must be transported immediately and, if necessary, refrigerated to a slaughterhouse or cutting plant. They must be eviscerated within 24 hours of slaughter under supervision of the competent authority.

E9. Delayed eviscerated poultry obtained at the farm of production may be kept for up to 15 days at a temperature of not more than 4°C. It must then be eviscerated in a slaughterhouse or in a cutting plant located in the same Member State as the farm of production

E3. to E9. Compliance regarding poultry on farm

- If authorised by the Competent Authority (CA), farmed deer, boar, bison, flightless birds, foie gras or delayed eviscerated poultry can be slaughtered at the place of origin if certain conditions are met, including:
 - slaughtered foie gras poultry are transported to the slaughterhouse immediately, and if necessary, refrigerated to a slaughterhouse or cutting plant
 - delayed eviscerated poultry are kept for no more than 15 days at a temperature of not more than 4°C then sent to a UK slaughterhouse or a cutting plant for evisceration

E3. to E9. Good practice

Owner declarations – a declaration with the following information is to accompany the carcasses:

- the identity of the animal – see chapter 12 on ‘Dressing of carcasses’ at ‘C.’
- any veterinary products or other treatments administered
- the dates of administration of any veterinary products and withdrawal periods
- the date and time that the animals were slaughtered

L

Legal requirement

150/2010 Regulation amending Annex III to Regulation 853/2004

E10. By way of derogation from 3(j), the competent authority may authorise that the attestation of the correct slaughter and bleeding and of the date and time of slaughter be included only in the declaration by the food business operator referred to in point 3 (j) provided that:

(a) the holding is situated in a Member State or region as defined in Article 2(2)(p) of Directive 64/432/EEC which is not under health restrictions in accordance with Union law or national legislation;

(b) the food business operator has demonstrated the appropriate level of competence to slaughter animals without causing the animals any avoidable pain, distress or suffering in accordance with Article 7(2) of Regulation (EC) No 1099/2009 and without prejudice to Article 12 of that Regulation.

853/2004 Annex III Section III: point 3(j) and point 4 (ref. Bison) as amended

E11. During transport to the approved establishment, a certificate issued and signed by the official veterinarian or approved veterinarian, attesting to a favourable result of the ante-mortem inspection correct slaughter and bleeding and the date and time of slaughter, accompanies the slaughtered animals.

151/2010 Regulation amending Annex I to Regulation 854/2004

E12. A certificate conforming to the specimen in Chapter X, Part B is to accompany animals inspected and slaughtered at the holding. A certificate conforming to the specimen in Chapter X, Part C is to accompany animals inspected and slaughtered at the holding in accordance with point 3a of Section III of Annex III to Regulation (EC) No 853/2004.

When the competent authority authorises that the food business operator may attest the correct slaughter and bleeding of animals, the official veterinarian or approved veterinarian shall carry out regular checks on the performance of the person carrying out the slaughter and bleeding.

A specimen health certificate for farmed game slaughtered at the holding in accordance with point 3a of Section III of Annex III to Regulation 853/2004 is added at Chapter X, Part C of Regulation 854/2004 – see ‘Annex 6.’

E10. to E12. Compliance regarding certification and documentation

- If authorised by the Competent Authority (CA), farmed deer, boar, bison, flightless birds, foie gras or delayed eviscerated poultry can be slaughtered at the place of origin if certain conditions are met, including:
 - the OV or AV issues and signs a certificate which accompanies carcasses to the slaughterhouse

E10. to E12. Good practice

Veterinary certificate

- **Farmed game** – a certificate attesting to the favourable result of the ante-mortem inspection is to accompany carcasses to approved premises for dressing.
- **Poultry** – a certificate that accords with 854/2004 Annex I Section IV Chapter V(A) point 8. An OV or an AV may sign the certificate.

Model documents

- **Farmed game** – a document combining the food business operator's declaration together with food chain information and the declaration by the OV or AV about the successful result of the ante mortem inspection of farmed game animals is at Annex 7. If the correct documentation is not provided the carcasses must be disposed of as animal by-product.
- **Poultry** – a model document combining an owner declaration and veterinary certificate for on-farm slaughtered poultry is at Annex 8. If the correct documentation is not provided the carcasses must be disposed of as animal by-product.

F. Emergency slaughter ⁷

L

Legal requirement

1099/2009 Article 7.1

F1. No person engaged in the movement, lairaging, restraint, stunning, slaughter or killing of animals shall:

- (a) cause any avoidable excitement, pain or suffering to any animal; or
- (b) permit any animal to sustain any avoidable excitement, pain or suffering.

F1. Compliance regarding welfare at slaughter / killing

- Treat animals humanely.

F1. Good practice

Animals must be moved and handled calmly and quietly. Staff responsible for handling animals must have the necessary knowledge and skill to treat them humanely at all times – see ‘A4. and A5.’ in this chapter.

Guidance – the Humane Slaughter Association publishes guidance notes on humane killing of livestock using firearms and has a video on emergency slaughter – see ‘11.2.’

Slaughter of animals for human consumption can only be carried out by a person holding a CoC or a veterinarian on the pursuance of their professional duties.

L

Legal requirement

853/2004 Annex III Section I Chapter VI : points 1 – 4

F2. An otherwise healthy animal must have suffered an accident that prevented its transport to the slaughterhouse for welfare reasons.

F3. A veterinarian must carry out an ante-mortem inspection of the animal.

F4. The slaughtered and bled animal must be transported to the slaughterhouse hygienically and without undue delay. Removal of the stomach and intestines, but no other dressing, may take place on the spot, under the supervision of the veterinarian. Any viscera removed must accompany the slaughtered animal to the slaughterhouse and be identified as belonging to that animal.

F5. If more than two hours elapse between slaughter and arrival at the slaughterhouse, the animal must be refrigerated. Where climactic conditions so permit, active chilling is not necessary.

⁷ Food business operators must ensure that meat from domestic ungulates that have undergone emergency slaughter outside the slaughterhouse may be used for human consumption only if it complies with all the following requirements.

F2. to F5. Compliance regarding emergency slaughter

- Only animals that have suffered an accident that prevented transportation on animal welfare grounds and been subject to ante-mortem inspection are slaughtered for human consumption.
- The slaughtered and bled animal is transported hygienically and without delay. If the time between slaughter and arrival at the slaughterhouse is more than 2 hours, the animal is refrigerated unless active chilling is unnecessary due to climate.

F2. to F5. Good practice

Animals that become diseased or injured and are required to be slaughtered or killed on grounds of animal welfare, may not be eligible for slaughter for human consumption.

The animals must have a veterinary ante-mortem inspection and be stunned and bled in a hygienic and humane manner. The blood must be collected and disposed of in accordance with Regulation (EC) 1069/2009 and the Animal By-Products (Enforcement) Regulations 2011.

Guidance on the emergency slaughter of animals has been developed jointly by the British Cattle Veterinary Association

Chilling – start to cool the carcass after slaughter, refrigerate if necessary.

L

Legal requirement

853/2004 Annex III Section I Chapter VI : points 5 - 6

F5. A declaration by the food business operator who reared the animal, stating the identity of the animal and indicating any veterinary products or other treatments administered to the animal, dates of administration and withdrawal periods, must accompany the slaughtered animal to the slaughterhouse.

F6. A declaration issued by the veterinarian recording the favourable outcome of the ante-mortem inspection, the date and time of, and reason for, emergency slaughter, and the nature of any treatment administered by the veterinarian to the animal, must accompany the slaughtered animal to the slaughterhouse.

The veterinarian must be present at the time of slaughter to complete the declaration

F5. and F6. Compliance regarding certification and documentation

- Animals are accompanied by owners' declarations and veterinary certificates.

F5. and F6. Good practice

Owner declarations – a declaration with the following information is to accompany the carcasses:

- the identity of the animal – see chapter 12 on 'Dressing of carcasses' at 'C.'
- any veterinary products or other treatments administered; and the dates of administration and

withdrawal periods

Veterinary certificate – a certificate with the following information is to accompany the carcasses:

- favourable result of the ante-mortem inspection
- date, time and reason why emergency slaughter was carried out⁸
- any treatment administered to the animal

Model document – can be obtained from BCVA. A model document combining an owner declaration and veterinary certificate is at 'Annex 9'.

If the correct documentation is not provided to the operator, the carcass must be disposed of as animal by-product in accordance with Regulation (EC) 1069/2009 and the Animal By-Products (Enforcement) Regulations 2011, having regard to the need for any statutory testing that is required, for example TSE testing.

⁸ The veterinarian must be present at the time of slaughter.

G. Slaughter of domestic ungulates

L

Legal requirement

853/2004 Annex III Section I Slaughter hygiene: Chapter IV: point 5

G1. Where establishments are approved for the slaughter of different animal species or for the handling of carcasses of farmed game and wild game, precautions must be taken to prevent cross-contamination by separation either in time or in space of operations carried out on the different species.

Separate facilities for the reception and storage of unskinned carcasses of farmed game slaughtered at the farm and for wild game must be available.

G1. Compliance regarding slaughter lines

- Take precautions to prevent cross-contamination by separation either in time or space, if operations are carried out on different species.

G1. Good practice

Unless there are separate lines for different species, clean and disinfect the slaughter and dressing areas between species and between wild and farmed game to prevent cross-contamination and slaughter pigs last.

Appropriate cleaning and disinfection should be carried out between killing of different species.

See chapter 2 on 'Design and facilities' at 'D.' and chapter 8 on 'Personal hygiene'.

L

Legal requirement

853/2004 Annex III Section I Slaughter hygiene: Chapter IV: point 20

G2. Any animal which has experienced pain or suffering during transport or following its arrival at the slaughterhouse, or are too young to take solid food must be slaughtered immediately.

G3. Any animal that is unable to walk should not be dragged to its place of slaughter but be slaughtered or killed where it lies.

G4. If the slaughterhouse does not have lockable facilities reserved for the slaughter of sick or suspect animals, the facilities used to slaughter such animals must be cleaned, washed and disinfected under official supervision before the slaughter of other animals is resumed.

G2. to G4. Compliance regarding slaughter of sick or suspect animals

- Animals that have experienced pain or suffering, or are too young to take solid food must be slaughtered immediately.
- Any animal that is unable to walk must be slaughtered or killed where it lies.

- Use reserved lockable facilities for the slaughter of sick and suspect animals or clean, wash and disinfect slaughter facilities under official supervision before the slaughter of other animals is resumed.

G2. to G4. Good practice

For welfare reasons (for example, injury or an animal unable to walk without pain or unassisted) it may become necessary to slaughter an animal immediately on arrival at a slaughterhouse, without unloading it from the means of transport.

Where separate facilities, reserved for the slaughter of animals found or suspected to be suffering from disease, are not available, slaughter sick or suspect animals at the end of the normal slaughter period to minimise the possible spread of infection and follow by thorough cleaning and disinfection so as not to prejudice the hygienic operation of the slaughterhouse.



Legal requirement

853/2004 Annex III Section I Slaughter hygiene: Chapter IV: point 1

G5. After arrival in the slaughterhouse the slaughter of animals must not be unduly delayed. However, where required for welfare reasons, animals must be given a resting period before slaughter.

G5. Compliance regarding unloading and care of animals

- Make suitable provision for the safety of the animals during unloading and their care on arrival as per 1099/2009 Annex III.
- Inspect the condition and state of health of every animal that is held in lairage at least every morning and evening in accordance with 1099/2009 Annex III.
- Slaughter animals without undue delay.

G5. Good practice

Welfare at slaughter, including the reception, unloading and handling of animals is regulated by the European and Domestic welfare legislation – see '11.2.'.

Arrange for live animals to be delivered directly to the lairage and:

- unload animals in a calm, unhurried manner, ensuring that unloading facilities are suitable and safe
- protect them from adverse weather
- take care to ensure that animals are properly and securely penned and cannot escape from the lairage
- provide clean drinking water
- provide animals which are kept in the lairage overnight with an adequate supply of suitable bedding (bedding is not required on slatted or meshed floors)

- pen separately animals which might injure each other or which are vulnerable to injury from others
- provide a sufficient quantity of wholesome food for the animals on arrival at the lairage and twice daily thereafter. Food is required after 12 hours from arrival and all feed should be provided in such a manner that it is readily accessible to the type and species of animals concerned
- ensure that animals are provided with adequate ventilation at all times
- regularly check the condition of animals in the lairage
- slaughter an animal in the lairage if it cannot be moved from there without suffering pain, and isolate sick or injured animals from all other animals

Animals should have no means of escaping from passageways but there should be means by which they may be easily evacuated if necessary.



Legal requirement

853/2004 Annex III Section I Slaughter hygiene: Chapter IV point 1 and 2c

G6. Meat from animals that undergo slaughter following an accident in the slaughterhouse may be used for human consumption if, on inspection, no serious lesions other than those due to the accident are found.

853/2004 Annex III Section I Slaughter hygiene: Chapter IV point 5

G7. Slaughterhouse operators must follow the instructions of the veterinarian appointed by the competent authority in accordance with 854/2004 to ensure ante-mortem inspection of every animal to be slaughtered is carried out under suitable conditions.

G6. to G7. Compliance regarding ante-mortem inspection

- Meat from animals that undergo slaughter following an accident in the slaughterhouse may be used for human consumption if, on inspection, no serious lesions other than those due to the accident are found.
- Follow the OV's instructions about ante-mortem inspection.

G6. to G7. Good practice

Provide adequate lighting, space and access to enable ante-mortem inspection to be properly undertaken. Suitable animal restraint facilities (for example, a crush) are recommended to allow detailed examination of individual animals. Where this is not the case appropriate procedures and / or assistance will need to be provided.

OV duties – the OV is to inspect all animals before slaughter; within 24 hours of arrival at the slaughterhouse and less than 24 hours before slaughter, to determine in particular whether there is any sign that welfare has been compromised; or of any condition which might adversely affect human or animal health. The OV may also require inspection at any other time.

The OV is also to inspect all animals that the operator or an official auxiliary may have put aside in accordance with 854/2004 Annex I Section I Chapter II B.

See also 'B2. and B3.'

L

Legal requirement

853/2004 Annex III Section I Slaughter hygiene: Chapter IV points 6 and 7(a)

G8. Animals brought into the slaughter hall must be slaughtered without undue delay.

G9. Stunning, bleeding ... and other dressing must be carried out without undue delay and in a manner that avoids contaminating the meat. In particular:

(a) the trachea and oesophagus must remain intact during bleeding, except in the case of slaughter according to a religious custom;

G10. Any person who slaughters by a religious method any animal which has not been stunned before bleeding shall ...

(b) ensure that each animal is slaughtered by the severance, by rapid, uninterrupted movements of a knife, of both its carotid arteries and both its jugular veins.

G8. to G10. Compliance regarding stunning

- Slaughter the animals brought into the slaughter hall without undue delay.
- Carry out stunning without delay, in a way that avoids contamination of the meat.

G8. to G10. Good practice

Bring animals into the stunning area only when the slaughterman is ready.

Keep the stunning box clean and dry. The use of methods to assist in keeping the landing area dry, for example, raised slats or a metal grid may help to keep the landing area dry so that the animal is as clean and dry as possible and cross contamination is minimised.

Methods of stunning and killing – 1099/2009 Annex 1 sets out permitted methods of stunning or killing animals and any specific requirements for those methods; stunning by captive bolt, concussion electrocution (electrodes and waterbath stunners), killing by shooting with a free bullet electrocution, exposure to gas mixtures for pigs.

Religious slaughter methods – WATOK Schedule 3 1099/2009 Article 4.4 permits the use of a v-restrainer when one live animal is restrained and slaughtered in the restrainer at any one time.

Animal must remain stationary during the bleeding period.

For bovine animals an individual box restrainer approved by the competent authority is required in accordance with Article 15.2.

Stunning and slaughter

Anyone carrying out stunning and sticking must have the knowledge and skill necessary to perform the task humanely and efficiently and must be a licensed slaughterman or be a trainee slaughterman with a temporary CoC working under direct supervision of a licensed slaughterman or official veterinarian. WATOK Article 3 in Scotland refers to WASK schedule 12.

- **Always:**
 - ensure that an effective stun is achieved
 - keep stunning equipment maintained and clean
 - have available a reserve stunning instrument in good working order for the immediate use in case the first stunning instrument fails to operate effectively
 - stun injured animals without delay
 - handle animals in a manner which will allow stunning, hoisting and sticking to take place without delay
 - complete all operations on one animal before the next is handled if working alone
 - stun adult cattle in a stunning or restraining pen which is in good working order
 - always bleed without delay after stunning
- **Never:**
 - leave animals waiting in stunning pens
 - place animals in a stunning pen unless the person who is to carry out the stunning is ready to do so immediately
 - stun an animal unless you are sure you can apply the stunning instrument correctly
 - stun an animal unless it is possible for it to be stuck without delay
 - use electrical stunning equipment for the purposes other than stunning animals
 - tie the legs of the animal or suspend it by the legs before stunning

G8. to G10. Compliance regarding sticking and bleeding

- Carry out bleeding and other operations without undue delay.
- Carry out sticking and bleeding in a way that avoids contamination of the meat.
- Make sure the trachea and oesophagus remain intact during bleeding, unless slaughter is carried out according to religious custom where both carotid arteries and both jugular veins must be severed.

G8. to G10. Good practice

Always stick animals without delay after stunning but never carry out electrical stimulation or any dressing procedure on an animal until bleeding has ended and, in any event, not until a period of at least 20 seconds in the case of sheep, goats and pigs, and 30 seconds in the case of cattle, has elapsed following sticking.

During sticking bacteria can enter the body from the cut through the skin. Knives should always be kept sharp. Rinse and disinfect and / or exchange for a clean knife and place in the 'steriliser' between each animal.

Regulation (EC) 853/2004 requires that the trachea and oesophagus are to remain intact during bleeding, unless slaughter is carried out according to religious custom, where both carotid arteries and both jugular veins must be severed:

- **Cattle** – the HSA recommended method is a chest stick with a very sharp clean knife at least 15cm long. To reduce cross contamination it is good practice to use two knives for bleeding, one to cut through the hide; and the other to cut through soft tissues.
- **Pigs** – the HSA recommended method is a chest stick with a very sharp clean knife at least 12cm long. A smaller sticking wound will minimise the risk of contamination occurring during scalding.
- **Sheep** – the HSA recommended method is a chest stick with a very sharp clean knife at least 12cm long.

OV decisions – the OV is to declare meat unfit for human consumption if it results from the trimming of sticking points in accordance with 854/2004 Annex I Section II Chapter V(d).



Legal requirement

853/2004 Annex III Section 1 Red meat slaughter: Chapter II point 3

G11. (Slaughterhouses) must have facilities for disinfecting tools in hot water supplied at a temperature of not less than 82°C or by an alternative method having an equivalent effect.

G11. Compliance regarding disinfection of tools

- Disinfect tools in hot water supplied at a temperature of not less than 82°C or by an alternative method having the equivalent effect.

G11. Good practice

Equivalent methods of disinfection – any agreed alternatives to the requirement for 82°C will be notified by an agreed change to industry guidance.

Facilities for disinfecting tools / approval of alternatives – see chapter 2 on 'Design and Facilities' at 'D8'.

Start each work period with clean and disinfected tools. Rinse tools to remove visible dirt before they are disinfected, for example, in a knife steriliser. Knives and other tools should be rinsed and disinfected often.

- **Knives** – it is important to clean knives after cutting through contaminated tissues such as skin. Less frequent cleaning may be acceptable when, for example, exposing kidneys for inspection.

- **Scabbards** – can be a source of contamination of disinfected knives, but may be used for health and safety reasons (for example, to carry knives across workrooms, or for use where bovine heads are dressed and handled). Dirty knives must not be returned to the scabbard.

In slaughterhouses, unless the scabbard can be effectively disinfected, knives placed in scabbards are considered dirty and should be treated as such.

- **Steels** – disinfect steels after cleaning and do not use in a way that contaminates clean, disinfected knives. Leaving steels in a knife steriliser may damage them.

H. Slaughter of poultry and lagomorphs



Legal requirement

853/2004 Annex III Section II Slaughter hygiene: Chapter IV point 3

H1. Where establishments are approved for the slaughter of different animal species or for the handling of farmed ratites and small wild game, precautions must be taken to prevent cross contamination by separation either in time or in space of the operations carried out on the different species.

Separate facilities for the reception and storage of carcasses of farmed ratites slaughtered at the farm and for small wild game must be available.

H1. Compliance regarding slaughter lines

- Take precautions to prevent cross-contamination of operations carried out on the different species by separation either in time or space.

H1. Good practice

Ratites can also be handled at red meat premises because of their size. See chapter on 'Design and facilities' at 'D.' and chapter 8 on Personal hygiene'.

Appropriate cleaning and disinfection should be carried out between killing of different species.



Legal requirement

853/2004 Annex III Section II Slaughter hygiene: Chapter IV point 10

H2. Sick or suspect animals, and animals slaughtered in application of disease eradication or control programmes, must not be slaughtered in the establishment except when permitted by the competent authority. In that event, slaughter must be performed under official supervision and steps taken to prevent contamination; the premises must be cleaned and disinfected before being used again.

H2. Compliance regarding slaughter of diseased, sick or suspect animals

- Animals that have experienced pain or suffering must be slaughtered immediately.
- Slaughter under disease control schemes or sick and suspect animals under OV supervision.
- Clean, wash and disinfect slaughter facilities under official supervision before the slaughter of other animals is resumed.

H2. Good practice

For welfare reasons (for example, injury or an animal unable to walk) it may become necessary to slaughter an animal immediately on arrival at a slaughterhouse.

Animal disease control or eradication schemes – slaughter and / or dressing of animals under specific scheme for control or eradication of disease (for example, Salmonella positive / infected flocks) should be carried out separately to avoid contamination or at the end of the day, subject to welfare considerations.

After slaughter and dressing, the slaughterhall must be subject to thorough cleaning and disinfection, except where a separate slaughterhall is used or adequate measures are taken so that the slaughter of such birds does not prejudice the hygienic operation of the slaughterhouse, in accordance with 854/2004 Annex I Section II Chapter II point 7.

Council Regulation (EC) 1099/2009 Annex 1 sets the requirements and permitted methods of stunning, slaughtering or killing for disease control.

H2. Compliance regarding unloading and care of animals

- Make suitable provision for the safety of the animals during unloading and their care on arrival with reference to 1099/2009 Annex III, 1.3 and 1.4.

H2. Good practice

Welfare at slaughter, including the reception, unloading and handling of animals is regulated by the welfare legislation – see '11.2.'

Arrange for live animals to be delivered directly to the lairage and:

- ensure there is no undue delay in lairage
- check crates / modules and remove trapped or injured birds as soon as possible
- kill injured birds immediately on discovery
- protect birds from adverse weather conditions
- feed and water birds if necessary due to delays before slaughter
- avoid making sudden loud noises or movements which disturb the birds
- ensure that there is adequate ventilation

It is recommended that birds are unloaded in subdued lighting.



Legal requirement

853/2004 Annex III Section II Slaughter hygiene: Chapter IV point 2

H3. Slaughterhouse operators must follow the instructions of the veterinarian appointed by the competent authority in accordance with 854/2004 to ensure ante-mortem inspection of every animal to be slaughtered is carried out under suitable conditions.

H3. Compliance regarding ante-mortem inspection of poultry

- Follow the OV's instructions about ante-mortem inspection.

H3. Good practice

Provide adequate lighting, space and access to enable ante mortem inspection to be properly carried out.

OV duties – unless animals are inspected on farm, the OV is to inspect all animals before slaughter; within 24 hours of arrival at the slaughterhouse and less than 24 hours before slaughter to determine, in particular, whether there is any sign that welfare has been compromised or of any condition which might adversely affect human or animal health. The OV may also require inspection at any other time.

The OV is also to carry out a clinical inspection of all animals that the operator or an official auxiliary may have put aside.

See also 'B2. and B3.'.



Legal requirement

853/2004 Annex III Section II Slaughter hygiene: Chapter IV points 6 and 7

H4. Animals brought into the slaughter room must be slaughtered without undue delay.

H5. Stunning, bleeding ... must be carried out without undue delay and in a manner that avoids contaminating the meat.

H4. to H5. Compliance regarding shackling, stunning and slaughter

- Do not delay the slaughter of animals brought into the slaughter room.
- Carry out stunning and bleeding without delay.

H4. to H5. Good practice

Undue delay – animals should be brought into the slaughter room only when the staff are ready to process them.

Shackling

Always:

- hang birds from the shackle by both legs
- use shackles appropriate to the size of birds being hung
- take precautions to stop birds escaping during hanging on

Never:

- hang birds with broken legs on shackles – kill them immediately with emergency methods
- suspend turkeys for more than three minutes or other birds more than two minutes before slaughter
- use broken or misshapen shackles
- never hang birds if to do so may cause them avoidable excitement, pain or suffering

For any new premises Council Regulation (EC) 1099/2009 Annex II, 5.2 will apply, in addition to WATOK Schedule 8.

Methods of stunning and killing

Council Regulation (EC) 1099/2009 Annex 1 sets out permitted methods of stunning or killing animals and any specific requirements for those methods; stunning by electronarcosis (electrodes and waterbath stunners), killing by electrocution, decapitation or dislocation of the neck, exposure to gas mixtures.

Stunning and slaughter – lines should run at a pace which avoids injury to birds and allows the operator to be certain that effective stunning and cutting has taken place or to take necessary remedial action. Always:

- ensure that birds are not receiving pre-stun shocks
- ensure that automatic equipment is set correctly so all birds are effectively stunned and bled
- check that stunning is effective and one or preferably both carotid arteries are severed
- correct faults in stunning and bleeding equipment immediately
- provide a manual back-up system for automatic equipment
- ensure that when birds are killed by exposure to gas mixtures, the following requirements set out in WASK, 1099/2009 Annex 1 and WATOK Schedule 1, part 5, 30 are complied with:
 - (a) the birds must be exposed to the gas mixture for long enough to ensure that they are killed
 - (b) the chamber is properly maintained
 - (c) every person engaged in the gas killing is properly instructed as to:
 - the method of operation of the chamber
 - the procedures for any necessary flushing of the chamber with atmospheric air and
 - the procedures for any necessary evacuation of birds from the chamber

Dressing – never carry out any dressing procedure until bleeding has ended and in any case not until the bird is dead.



Legal requirement

853/2004 Annex III Section II White meat slaughter: Chapter II point 3,

H6. (Slaughterhouse) must have facilities for disinfecting tools in hot water supplied at a temperature of not less than 82°C or by an alternative method having an equivalent effect.

H6. Compliance regarding disinfection of tools

- Disinfect tools in hot water supplied at a temperature of not less than 82°C or by an alternative method having the equivalent effect.

H6. Good practice

See 'G11'.

11.9. Applying procedures continuously and properly



Legal requirement

852/2004 Article 1 point 1a

The operator is responsible for food safety in the food business.

852/2004 Article 5 point 1

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

178/2002 Article 17

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.

H7. Compliance regarding operator responsibilities

- Operator responsibility includes applying and verifying the company's procedures for accepting and handling livestock, and taking corrective action if those procedures fail.
- Implement and maintain a permanent procedure or procedures based on the HACCP principles.

H8. Good practice

Operator responsibility includes maintaining and monitoring procedures for acceptance of livestock for slaughter for human consumption, their handling and slaughter and taking corrective action if

there is a failure. These procedures should be based on HACCP principles – see 'B1. and B2.' and chapter 9 on 'HACCP principles'.

Delegation – responsibility for applying and verifying the company's procedures for accepting, handling and slaughtering live animals may be delegated to a nominated person to whom problems are reported, and who has sufficient authority to ensure that corrective action is taken when necessary.

Verification – check periodically if company procedures for accepting and handling live animals and record keeping are being followed by staff. Check that staff are following the company's procedures for slaughter (or killing, if appropriate) particularly in relation to welfare on every day of operation.

Frequency of verification – this will depend on the likelihood of a problem being found. Once a month may be sufficient in premises where staff are experienced and procedures are unchanged.

Records – keep an accurate, dated account (for example, in a diary / daybook) of the result of each periodic verification check, especially issues requiring special attention and of any corrective action taken.

Corrective action – take action when evidence of failures of procedures are identified. Such action may include:

- informing and, if necessary, changing suppliers
- dealing with any animals that cannot be slaughtered for human consumption in liaison with the OV
- establishing the underlying cause and what needs to be done to prevent similar incidents in the future; and
- improving staff instructions and training

Annex 1. Animal identification requirements

Legislation

- Regulation (EC) 853/2004, Annex II, Section II, 2 (a):
The (HACCP based) procedures must guarantee that each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises:
(a) is properly identified
- Regulation (EC) 853/2004, Annex III, Section I, Chapter IV (3):
The animals or, where appropriate, each batch of animals sent for slaughter must be identified so that their origin can be traced.
- Regulation (EC) 854/2004, Annex I, Section II, Chapter III (1):
During the exercise of official controls, the OV is to verify compliance with the FBOs duty pursuant to (EC) 853/2004 to ensure that animals accepted for slaughter for human consumption are properly identified.
The OV is to ensure that animals whose identity is not reasonably ascertainable are killed separately and declared unfit for human consumption.

Cattle

- Regulation (EC) No 1760/2000 establishing a system for the identification and registration of bovine animals
- The Cattle Identification Regulations 2007 (SI No. 529) (as amended)
- The Cattle Identification (Scotland) Regulations 2007 (SSI No.174) (as amended)
- The Cattle Identification (Wales) Regulations 2007 (SI No. 842 (W.74)) (as amended)
- The Cattle Identification (No. 2) Regulations (Northern Ireland) 1998 (SR No. 279) (as amended)

Sheep and Goats

- Council Regulation (EC) No 21/2004 establishing a system for the identification and registration of ovine and caprine animals
- The Sheep and Goats (Record, Identification and Movement) (England) Order 2009 (SI No. 3219) (as amended)
- The Sheep and Goats (Records, Identification and Movement) (Scotland) Order 2009 (SSI No. 414)
- The Sheep and Goats (Records, Identification and Movement) (Wales) Order 2009 (SI No. 3364 (W.296))
- The Sheep and Goats (Records, Identification and Movement) Order (Northern Ireland) 2009 (SR No. 411)

Pigs

- Council Directive 2008/71/EC on the identification and registration of pigs
- The Pigs (Records, Identification and Movement) Order 2011 (SI No. 2154)
- The Pigs (Records, Identification and Movement) (Scotland) Order 2011 (SSI No. 327)
- The Pigs (Records, Identification and Movement) (Wales) Order 2011 (SI No. 2830 (W.303))
- The Pigs (Records, Identification and Movement) Order (Northern Ireland) 2012 (SR No. 67)

Horses

- Commission Regulation (EC) No 262/2015 on the methods for the identification of equidae
- Regulation (EC) No 262/2015 repeals Regulation (EC) No 504/2008 with effect from 1 January 2016
- The Horse Passport Regulations 2009 implemented (EC) No 504/2008 and were revoked with effect from 1st January 2016.

Farmed Deer

- The Tuberculosis (Deer and Camelid) (England) Order 2014 (SI No. 2337)

European legislation can be found at: <http://eur-lex.europa.eu/homepage.html>

Domestic legislation can be found at: www.legislation.gov.uk

Basic requirements by species and country

SPECIES	ORIGIN OF ANIMAL					
	ENGLAND	SCOTLAND	WALES	NORTHERN IRELAND	OTHER EU	THIRD COUNTRY
CATTLE	Matching official eartags (one in each ear) Valid passport ⁹ that matches the eartags, breed, sex	Matching official eartags (one in each ear) Valid passport that matches the eartags, breed, sex	Matching official eartags (one in each ear) Valid passport that matches the eartags, breed, sex	Matching official eartags (one in each ear) Matching movement document (MC2 or MC2L)	Matching official eartags (one in each ear) Valid passport ¹⁰ that matches the eartags, breed, sex	If imported direct to slaughter (within 15 days), 3 rd country identification along with veterinary certificate. After 20 days, retagged with matching official eartags (one in each ear) Valid passport that matches the eartags, breed, sex
SHEEP & GOATS	Slaughter animals (>12 months old): Tagged before 1/1/15: Single flock identifier tag (EID or non EID) Tagged after 1/1/15: Single flock identifier tag (EID) Adult sheep (,12 months old):	Slaughter animals (>12 months old): Single flock identifier tag (EID) Adult sheep (,12 months old): Tagged before 2010: Individually identified Tagged after 2010: Double tagged	Slaughter animals (>12 months old): Tagged before 1/1/16: Single flock identifier tag (EID or non EID) Tagged after 1/1/16: Single flock identifier tag (EID) Adult sheep (,12 months old):	Slaughter animals (>12 months old): Double matching identifier tags (one must be EID) Adult sheep (,12 months old): Tagged before 2010: Individually identified (EID)	Rules vary. ¹⁵	

⁹ GB Passport details can be found here: www.gov.uk/cattle-identification-registration-and-movement#cattle-passports-and-registration

¹⁰ EU Passport details can be found here: www.ec.europa.eu/food/animal/identification/bovine/id_bovine_animals_en.htm

¹⁵ EU Sheep & Goats: www.ec.europa.eu/food/animal/identification/ovine/ovine_tags_en.htm

	Tagged before 2010: Not individually identified Tagged after 2010: Double tagged individually. One of which must be EID. ¹¹	individually. One of which must be EID. ¹²	Tagged before 2010: Not individually identified Tagged after 2010: Double tagged individually. One of which must be EID. ¹³	Tagged after 2010: Double tagged individually. One of which must be EID. ¹⁴		
PIGS	Slapmark on both shoulders, or single eartag with herdmark, or single ear tattoo	Slapmark on at least one shoulder, or single eartag with herdmark, or single ear tattoo	Slapmark on both shoulders, or single eartag with herdmark, or single ear tattoo	Eartag, an ear tattoo or a slapmark. For pigs under 6 months of age the mark can be either a full ID mark, a holding code or a curer mark (for moves direct to slaughter only). For pigs over 6 months they must be identified with an eartag with a full ID mark	Generally eartags or tattoos or slapmarks with holding of origin.	Eartag or tattoo containing the letters "UK" followed by the herdmark and the letter "F" unless the pigs are delivered directly to slaughter
HORSES	A valid passport which does <i>not</i> show that the animal is <i>not</i> intended for	A valid passport which does <i>not</i> show that the animal is <i>not</i> intended for	A valid passport which does <i>not</i> show that the animal is <i>not</i> intended for	A valid passport which does <i>not</i> show that the animal is <i>not</i> intended for	A valid passport which does <i>not</i> show that the animal is <i>not</i> intended for	A valid passport which does <i>not</i> show that the animal is <i>not</i> intended for

¹¹ England: http://www.arams.co.uk/docs/UserGuides/Identifying_and_recording_sheep_and_goats.pdf

¹² Scotland: <http://www.scotland.gov.uk/Publications/2013/09/3501/7>

¹³ Wales: <http://wales.gov.uk/topics/environmentcountryside/ahw/farmanimaltracing/sheepandgoatidentification/?lang=en>

¹⁴ Northern Ireland: <https://www.daera-ni.gov.uk/articles/identification-registration-and-movement-sheep-and-goats>

slaughter for human consumption - Section IX Part II is not signed. All duplicate, replacement or new passports for older horses, issued after 1 July 2009, should be stamped by the passport issuing organisation that the horse is not intended for human consumption. Foals born on or after 1 July 2009, and older horses not identified by means of a passport by this date, must be mandatorily implanted with a transponder in the area around the nuchal ligament. These link the horse to its passport and must be checked. Horses	slaughter for human consumption - Section IX Part II is not signed. All duplicate, replacement or new passports for older horses, issued after 1 July 2009, should be stamped by the passport issuing organisation that the horse is not intended for human consumption. Foals born on or after 1 July 2009, and older horses not identified by means of a passport by this date, must be mandatorily implanted with a transponder in the area around the nuchal ligament. These link the horse to its passport and must be checked. Horses that are eligible for	slaughter for human consumption - Section IX Part II is not signed. All duplicate, replacement or new passports for older horses, issued after 1 July 2009, should be stamped by the passport issuing organisation that the horse is not intended for human consumption. Foals born on or after 1 July 2009, and older horses not identified by means of a passport by this date, must be mandatorily implanted with a transponder in the area around the nuchal ligament. These link the horse to its passport and must be checked. Horses that are eligible for	slaughter for human consumption - Section IX Part II is not signed. All duplicate, replacement or new passports for older horses, issued after 1 July 2009, should be stamped by the passport issuing organisation that the horse is not intended for human consumption. Foals born on or after 1 July 2009, and older horses not identified by means of a passport by this date, must be mandatorily implanted with a transponder in the area around the nuchal ligament. These link the horse to its passport and must be checked. Horses that are eligible for	slaughter for human consumption - Section IX Part II is not signed. All duplicate, replacement or new passports for older horses, issued after 1 July 2009, should be stamped by the passport issuing organisation that the horse is not intended for human consumption. Foals born on or after 1 July 2009, and older horses not identified by means of a passport by this date, must be mandatorily implanted with a transponder in the area around the nuchal ligament. These link the horse to its passport and must be checked. Horses that are eligible for	slaughter for human consumption - Section IX Part II is not signed. All duplicate, replacement or new passports for older horses, issued after 1 July 2009, should be stamped by the passport issuing organisation that the horse is not intended for human consumption. Foals born on or after 1 July 2009, and older horses not identified by means of a passport by this date, must be mandatorily implanted with a transponder in the area around the nuchal ligament. These link the horse to its passport and must be checked. Horses that are eligible for	slaughter for human consumption - Section IX Part II is not signed. All duplicate, replacement or new passports for older horses, issued after 1 July 2009, should be stamped by the passport issuing organisation that the horse is not intended for human consumption. Foals born on or after 1 July 2009, and older horses not identified by means of a passport by this date, must be mandatorily implanted with a transponder in the area around the nuchal ligament. These link the horse to its passport and must be checked. Horses that are eligible for
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	that are eligible for slaughter for human consumption must have the transponder safely removed before the carcass may be passed as fit for this purpose.	slaughter for human consumption must have the transponder safely removed before the carcass may be passed as fit for this purpose.	slaughter for human consumption must have the transponder safely removed before the carcass may be passed as fit for this purpose.	slaughter for human consumption must have the transponder safely removed before the carcass may be passed as fit for this purpose.	slaughter for human consumption must have the transponder safely removed before the carcass may be passed as fit for this purpose.	slaughter for human consumption must have the transponder safely removed before the carcass may be passed as fit for this purpose.
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Annex 2. Food chain information model documents – cattle

FOOD CHAIN INFORMATION FOR CATTLE AND CALVES consigned for slaughter for human consumption	
Holding Number	
Keeper's Name	
Address of Holding	
Telephone number	
E-mail address (optional)	
Individual identification mark(s) – or attach list	
Declaration	
<p>The holding <u>is not</u> under movement restriction for bovine Tuberculosis (TB)* OR The holding <u>is</u> under movement restriction for bovine Tuberculosis (TB)* *delete one</p> <p>Cattle / calves on the holding are not under movement restrictions for other animal disease or public health reasons (excluding a 6-day standstill).</p> <p>Withdrawal periods have been observed for all veterinary medicines and other treatments administered to the animals while on this holding and previous holdings.</p> <p>To the best of my knowledge the animals are not showing signs of any disease or condition that may affect the safety of meat derived from them.</p> <p>No analysis of samples taken from animals on the holding or other samples has shown that the animals in this consignment may have been exposed to any disease or condition that may affect the safety of meat or to substances likely to result in residues in meat.</p>	
Keeper's signature	
Print name	
Date	
If the animals do not fulfil all the above statements, tick this box and provide additional information on an attached document**	

** See additional model document for additional food chain information, if needed
<https://www.food.gov.uk/privacy-policy>

Additional information

Information about animals showing signs of a disease or condition that may affect the safety of meat derived from them.	
Identification of animals – or attach list	
Describe the disease or condition, or diagnosis if a veterinary surgeon has examined the animal(s)	
Has withdrawal period been observed for all veterinary medicines and other treatments administered to the animals while on this holding and previous holdings? If not, please give details below	

Details of holding movement restrictions for animal health or other reasons

Details of analysis of samples taken from animals on the holding or other samples that have shown that the animals in this consignment may have been exposed to any disease or condition that may affect the safety of meat, or to substances likely to result in residues in meat.

Keeper's signature	
Print name	
Date	

<https://www.food.gov.uk/privacy-policy>

Annex 3. Food chain information model documents – pigs

FOOD CHAIN INFORMATION FOR PIGS	Reference No:

1. Production site details

This information should be received initially and retained for each site supplying pigs to the slaughterhouse, and up-dated whenever changes occur.

Business owner¹	
Name	
Address	
Postcode	
Telephone	
E-mail address	
Production site	
Name	
Address	
Postcode	
Telephone	
E-mail address	
Herdmark ²	
Assurance scheme name ³ (if applicable)	
Assurance scheme membership number	
Is the herd in the ZNCP scheme? ⁴	YES / NO
Does the site operate a batch finishing system (AI-AO)? ⁵	YES / NO
<i>Veterinary surgeon responsible for site⁶</i>	
Name	
Number (if known)	
Practice address	
Postcode	
Telephone	
E-mail address	
<i>Production system⁷</i>	
Born and reared under controlled housing conditions ⁸	
Born outdoors and reared under controlled housing conditions since weaning	
Born and reared outdoors	
All other systems	

2. Consignment details

Information to be received for each consignment of pigs.

FOOD CHAIN INFORMATION - PIGS			
CONSIGNMENT DETAILS			
Production site			
Name			
Address			
Contact details⁹			
Name			
Position			
Telephone			
e-mail			
Slaughterhouse to which pigs are being consigned			
Name			
Address			
Slaughterhouse approval number (if known)			
Intended date of slaughter			
Consignment			
Identification – Slapmark			
Intended number of pigs in consignment ¹⁰			
Type of pigs	Finished pigs	Cull sows or boars	Wild boars
Is this the last consignment of pigs from the current production batch?	YES	NO	N/A
If the herd is in the ZNCP Scheme, please give current ZNCP score.			
Have withdrawal periods for veterinary medicines and other treatments been met?	YES	NO	
Has the consignment of pigs been treated with any veterinary medicinal products or other treatments in the past 28 days? ¹¹ If 'yes', please provide details on additional document.	YES	NO	
Are any pigs showing signs of abnormality? ¹² If 'yes', please provide details on additional document.	YES	NO	
Is the holding or area under restrictions for animal health or other reasons? ¹³ If 'yes', please provide details on additional document.	YES	NO	
Has any analysis of samples shown that any animal may have been exposed to substances likely to result in residues in meat? ¹⁴ If 'yes', please provide details on additional document.	YES	NO	
Reports about previous ante- and post-mortem inspections of pigs from the same site			
If you have previously sent pigs to this slaughterhouse, the operator will have access to the inspection reports for them. Guidance about reports for pigs slaughtered elsewhere will follow.			
Keeper's signature			
Print name			
Date			

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3. Additional FCI

This information is only required if indicated by answers to questions about the consignment.

ADDITIONAL FOOD CHAIN INFORMATION, WHERE REQUIRED	
Veterinary medicinal products or other treatments administered to the <u>consignment</u> of pigs in the past 28 days?	
Name of medicine or product	
Date of administration	
Withdrawal period	
Reason for administration	
Details of any pigs showing signs of abnormality?	
Identification of pig(s)	
Description of abnormality	
Record all veterinary medicinal products or other treatments administered to the above pig(s) within the last 28 days	
Name of medicine or product	
Date of administration	
Withdrawal period	
Reason for administration	
Details of holding or area restrictions for animal health or other reasons?	
Slaughterhouse operator and Official Veterinarian must be informed before pigs are transported to slaughterhouse.	
Details about analysis of samples that have shown that any animal may have been exposed to substances likely to result in residues in meat?	
Slaughterhouse operator and Official Veterinarian must be informed before pigs are transported to slaughterhouse.	

<https://www.food.gov.uk/privacy-policy>

¹ Owner of the pigs.

² Official herdmark of the site, including any suffix(es), for example, AB1234 or AB1234/01.

³ for example, ABP, Genesis QA, QMS Pigs.

⁴ British Pig Executive (BPEX) Zoonosis National Control Plan www.bpex-zncp.org.uk

⁵ Required to ensure that quarterly ZNCP testing is carried out for AI / AO producers.

⁶ Contact details of the site's veterinary surgeon are required if the plant operator or OV needs to contact him / her if problems are identified, and to feed back inspection results.

⁷ Information about production systems to determine if testing for Trichinella is required, and to assess eligibility for simplified, visual only inspection.

⁸ Controlled housing conditions: fully enclosed houses, including houses with external runs that are constructed and managed to prevent the access of pets, wild animals and unauthorised persons.

⁹ The contact person is the person nominated by the owner of the pigs to provide Food Chain Information for the pigs on the site. The contact person must have, or be provided with, all the relevant information about the site and the pigs in the consignment.

¹⁰ This may differ from the number of pigs actually consigned.

¹¹ Information about veterinary medicines is required to ensure that withdrawal periods have been respected. It also provides information about the health status of the pigs and about diseases that may affect the safety of meat.

¹² This information is equivalent to that required under Schedule 18 of the old Regulations. All pigs in this category must be identified in some manner.

¹³ If the answer is yes, the plant operator and OV should be contacted before the pigs are consigned.

¹⁴ If the answer is yes, the plant operator and OV should be contacted before the pigs are consigned.

Annex 4. Food chain information model document – sheep and goats

FOOD CHAIN INFORMATION FOR SHEEP AND GOATS consigned for slaughter for human consumption			
Holding Number			
Keeper's Name			
Address of Holding			
Telephone number			
E-mail address (optional)			
Identification marks – or attach list			
Number of animals	Identification mark		Number of animals
			Identification mark
Declaration			
<p>Sheep and goats on the holding are not under movement restrictions for animal disease or public health reasons (excluding a 6-day standstill).</p> <p>Withdrawal periods have been observed for all veterinary medicines and other treatments administered to the animals while on this holding and previous holdings.</p> <p>To the best of my knowledge the animals are not showing signs of any disease or condition that may affect the safety of meat derived from them.</p> <p>No analysis of samples taken from animals on the holding or other samples has shown that the animals in this consignment may have been exposed to any disease or condition that may affect the safety of meat or to substances likely to result in residues in meat.</p>			
Keeper's signature			
Print name			
Date			
If the animals do not fulfil all the above statements, tick this box and provide additional information on an attached document			

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Additional FCI

Information about animals showing signs of a disease or condition that may affect the safety of meat derived from them.

Identification of animals – or attach list

Describe the disease or condition, or diagnosis if a veterinary surgeon has examined the animal(s)

--

Withdrawal periods have been observed for all veterinary medicines and other treatments administered to the animals while on this holding and previous holdings.

Details of holding movement restrictions for animal health or other reasons

--

Details of analysis of samples taken from animals on the holding or other samples that have shown that the animals in this consignment may have been exposed to any disease or condition that may affect the safety of meat, or to substances likely to result in residues in meat.

--

Keeper's signature

Print name

Date

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Annex 5. Food chain information model document – poultry

FOOD CHAIN INFORMATION FOR POULTRY	Reference no:

Part 1 – Information about producer and the veterinary surgeon**A. Producer details**

Name of producer
and his position, for
example, keeper,
owner...

Address of producer
(farm)

Post code

County parish
holding number

Tel. no
Fax no

Email address

Are you a member of any assurance scheme?
YES / NO

If **YES**

Name of assurance
scheme

Membership number

B. Veterinary surgeon and practice details

Name of veterinary
surgeon

Name and address
of veterinary practice
(if different)

Post code

Email address (if
known)

Tel.
number

***Destination:** Slaughterhouse name /approval number (if known):

Part 2 – Information about poultry being sent for slaughter

	House 1	House 2	House 3	House 4
Species				
Breed or hybrid (broilers only)				
Age				
Production type [free range, housed or organic]				
No of birds				
Batch identification reference, for example, trailer / shed no.				
Proposed slaughter date				
*Maximum stocking density (broilers only)				
*Mortality % at 14 days				
Mortality % to date or for broilers only: Cumulative daily mortality rate				

Name of medication prescribed (include vaccines and preventative medicines – coccidiostats)	Houses	Date withdrawn	Have the withdrawal periods been observed?

Has any disease been diagnosed in this shed / house? **YES / NO**

If **YES** give details

Has the mortality rate been High for a reason other than disease? **YES / NO**

If **YES** give details

Is this flock required to be tested under the requirements of the Salmonella national control programme (NCP)? **YES / NO**

If not exempted – please provide:

Date of test

Result of test:
(negative or positive,
including Salmonella type
isolated if positive)

Have any other tests been carried out on the flock for any agents with the potential to cause food-borne disease in humans? **YES / NO**

If **YES**
Agent tested for

Date and result of
test

Part 3 – Disease history of the holding

Is the holding under any statutory or voluntary restrictions? **YES / NO**

If **YES** what
restrictions apply?

Provide the following information ONLY if previous consignments were sent to a different slaughterhouse.

In two previous consignments from this (these) house(s) / shed(s) please record the rejection rate:

Reason for rejection

% Rejected

Reason for rejection

% Rejected

To be signed by the person responsible for completing Parts 1, 2 and 3

Signature of
producer

Date

Time

Part 4 – Slaughterhouse operator's check and comments

I accept these birds for slaughter for human consumption.

Signature

Date

Time

Comments

Part 5 – Official or Approved Veterinarian's check and comments

FCI checked

Signature

Date

Time

Comments

NB: * denotes optional requirements but see guidance below.

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Guidance for completing

Timing

FCI is required to be supplied at least 24 hours before the arrival of animals at slaughterhouse, except where ante mortem inspection is done at the farm. In this case the FCI and veterinary ante mortem declaration is to accompany the animals to which they relate, in accordance with Regulation (EC) No 853/2004, Annex II, Section III and Regulation (EC) No 854/2004, Annex I, Section I, Chapter II A and Section II, Chapter II.

- Part 1, 2 and 3 to be completed by the producer.
- Part 4 to be completed by the slaughterhouse operator.
- Part 5 to be completed by the Official or Approved Veterinarian.

Part 1 – Information about the producer and the veterinary surgeon

The producer is the person in charge of birds being sent for slaughter. This may be the owner of birds, farm manager, keeper or grower. The email address provided should be that to which you wish the results of the inspection activities to be sent.

Part 2 – Information about poultry being sent for slaughter

Provide only details relevant for birds from a particular house or shed that are being sent for slaughter.

The EU Broiler Directive (2007/43/EC) lays down minimum rules for the protection of chickens kept for meat production. It applies to conventionally reared meat chickens (broilers) on holdings with 500 or more birds. Under this legislation, keepers who stock above 33kg/m² will need to provide details of breed / hybrid line and the most recent cumulative daily mortality rate for each house. In addition we request that the maximum stocking density of the flock is included to this form. We would encourage all keepers, regardless of flock stocking density, to provide the information requested in this form to assist in on-going data collection and evaluation.

The Defra website has information and guidance on the requirements of the directive, including how to calculate cumulative daily mortality rate, at:

<http://webarchive.nationalarchives.gov.uk/20130402151656/http://archive.defra.gov.uk/foodfarm/farmanimal/welfare/onfarm/meatchks-stock33.htm>

Mortality % at 14 days for breeders / layers is to be provided if known.

Details of medicines given should only cover those where withdrawal period is greater than zero. For breeders and layers the period covered is to include the last six weeks as a minimum.

Salmonella national control plan (NCP)

Give details of the flock test for Salmonella carried out under the requirements of the Salmonella NCP including the results of the test.

Completion of the Salmonella testing details is obligatory for all poultry covered under the breeder, layer, broiler and turkey NCPs unless there is exemption for one of the specific criteria as laid out in the guidance to the NCP.

The UK guides to the national control programmes for Salmonella in breeders, layers, broilers and turkeys is available on the Defra website at:

<http://webarchive.nationalarchives.gov.uk/20130402151656/http://archive.defra.gov.uk/foodfarm/farmanimal/diseases/atoz/zoonoses/index.htm> or from your local animal health office.

Also give details of any disease diagnosed or any other agents identified in the flock, if tested and results known, for example, Microbial and / or Chemical contaminants.

Part 3 – Disease history of the holding

If applicable, please provide details of any disease diagnosed on your farm (for example, Avian Influenza, Newcastle disease) where movement restrictions have been imposed.

The person completing parts 1, 2 and 3 is to sign the box provided.

Part 4 – Slaughterhouse operator's check and comments

This check is concerned with completeness of document for obvious errors and omissions rather than making the professional evaluation of information supplied. However, when for example birds have been tested positive for Salmonella, the slaughterhouse operator will have to note down action taken. In order to minimise cross contamination during processing the action taken may include processing the batch before the break or last in the day.

Part 5 – Official or approved veterinarian's check and comments

As part of ante-mortem inspection, the FCI may be checked either on farm or in the slaughterhouse.

Annex 6. Food chain information model document – equines to be slaughtered for human consumption

Owner's Personal Details			Personal Details of Keeper or person presenting animals for slaughter (if different from owner)		
Name:			Name:		
Address:			Address:		
Telephone:			Telephone:		
Email:			Email:		
Animal Details					
Number of animals presented for slaughter:					
Passport number	Sex (M or F)	Microchip or Transponder number (if applicable)	Owner recorded on passport (YES or NO)	Approx. period of present ownership	Treatment received within last six months and date of treatment (to your knowledge)

In signing below, I therefore make the following declarations of fact to the best of my knowledge and belief:

- Withdrawal periods have been observed for all veterinary medicines and other treatments administered to the animal(s) while on this holding and previous holdings. No veterinary treatments have been administered to the animal(s) that are not permitted to be used on animals intended for slaughter for human consumption.
- No veterinary treatments have been administered to the animal(s) during its lifetime which would permanently exclude the animal from the food chain.
- The animal(s) are not showing signs of any disease or condition that may affect the safety of meat derived from them.
- No analysis of samples taken from this animal or other samples from other equine animals in my ownership has shown that the animal or animals in this consignment have been exposed to any disease or condition that may affect the safety of meat or to substances likely to result in residues in meat.

Signed		
Status (Please indicate if owner, keeper or person presenting animal(s) to slaughter		
Date		

Any person who makes a declaration which they know to be false or misleading in a material particular may be liable to a criminal investigation and subsequent prosecution.

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Annex 7. Food chain information model document – farmed game and fractious bovine slaughtered on farm

HEALTH CERTIFICATE FOR FARMED GAME AND FRACTIOUS BOVINE SLAUGHTERED AT THE HOLDING	Reference no:
---	------------------------------

In accordance with points 3 and 3a of Section III of Annex III to Regulation (EC) 853/2004

Owner's name, address and holding number	
Contact name, telephone number and email address of owner or owner's agent	
1. Identification of the animals: <ul style="list-style-type: none"> • Species • Number of animals • Identification markings 	

2. Provenance of the animals <ul style="list-style-type: none"> • Address of holding of provenance • Identification of house* 	
3. Destination of the animals The animals will be transported to the following slaughterhouse: By the following means of transport:	

4. Other relevant information	
5. Declaration: I, the undersigned, declare that: <ul style="list-style-type: none"> the animals described above were examined before slaughter at the above-mentioned holding at(time) on.....(date) and were found to be healthy the records and documentation concerning these animals satisfied the legal requirements and did not prohibit slaughter of the animals 	
Done at (place):	
On (date):	
Stamp or name of OV / AV (Signature of official or approved veterinarian) *denotes optional requirement	

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Food business operator's food chain information declaration

This holding **is NOT** under movement restriction for bovine Tuberculosis (TB)*
OR

The holding **is** under movement restriction for bovine Tuberculosis (TB)*

*delete one

Farmed game (or fractious bovines) on the holding are not under movement restrictions for other animal disease or public health reason excluding a 6-day standstill.

Withdrawal periods have been observed for all veterinary medicines and other treatments administered to the animals while on this holding and previous holdings.

No analysis of samples taken from animals on the holding or other samples has shown that the animals in this consignment may have been exposed to any disease or condition that may affect the safety of meat or to substances likely to result in residues in meat.

Food business operator's declaration on time and date of slaughter

Time and date of slaughter	
Means of transport to slaughterhouse	
<p>I hereby certify that:</p> <ul style="list-style-type: none"> I am competent to certify that the animals described above were correctly slaughtered and bled at the declared date and time <u>and</u> that the information given above is correct to the best of my knowledge.¹ * the animals described above were correctly slaughtered and bled at the declared date and time by a person I consider to be competent to carry out the correct slaughter and bleeding <u>and</u> that the information given above is correct to the best of my knowledge.* <p>* delete one</p>	<p>Name:</p> <p>Signed:</p> <p>Time:</p> <p>Date:</p>
Status (for example, food business operator, owner, manager)	

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¹ Only use this option if you hold a certificate of competence under the new arrangements for certificates of competence introduced by Regulation (EC) 1099/2009 (Articles 7 and 21). Otherwise, use the other option.

Annex 8. Food chain information model document – poultry slaughtered on farm

<p align="center">DOCUMENT TO ACCOMPANY THE BODIES OF POULTRY SLAUGHTERED ON FARM TO AN APPROVED SLAUGHTERHOUSE / CUTTING PLANT</p>	<p align="center">Reference No:</p>

Regulation 853/2004 Annex III Section II points 6 and 7

Owner's name, address and holding number	
Contact name, telephone number and email address of owner or owner's agent	
Identification: <ul style="list-style-type: none"> • Species • Number 	

Veterinary surgeon's declaration

Name and address of holding and holding number at which ante-mortem inspection took place (if different from above)	
Time and date of ante-mortem inspection	
Name and address of premises to which poultry will be transported	
I hereby certify that: <ul style="list-style-type: none"> • the poultry described above were examined before slaughter and were found to be healthy. • the documents concerning them satisfied the legal requirements and do not prohibit slaughter of the birds (see notes) 	Signed: Designation: OV / AV Date:
Name	

Practice name and address	
Telephone number	
Email address	

Owner / agent's declaration

Veterinary medicinal products or other treatments Record all veterinary medicinal products or other treatments administered to any animal(s) within the last 6 months, dates of administration and withdrawal periods	
Is the holding / area under restrictions for animal health or other reasons?	
Have any analyses shown that the animal may have been exposed to food-borne zoonoses or substances likely to result in residues in meat? If so attach a copy.	
Time and date of slaughter	
I hereby certify that the animals described above were correctly slaughtered at the declared date and time <u>and</u> that the information given above is correct to the best of my knowledge.	Signed: Time: Date:
Name	
Status (for example, owner, manager)	

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854/2004 Annex I Section IV Chapter V A Ante-Mortem Inspection, points 8, 2 and 3

8. In the case of poultry reared for the production of 'foie gras' and delayed eviscerated poultry slaughtered at the holding of provenance, ante-mortem inspection is to be carried out in accordance with paragraphs 2 and 3. A certificate conforming to the model set out in Part C is to accompany the uneviscerated carcasses to the slaughterhouse or cutting plant.

2. Ante-mortem inspection on the holding of provenance is to comprise:

(a) checks on records or documentation at the holding, including food chain information;

(b) a flock inspection, to determine whether the birds:

(i) have a disease or condition which may be transmitted to animals or humans through handling or eating the meat, or are behaving in a manner indicating that such a disease may occur,

(ii) show disturbance of general behaviour or signs of disease which may make the meat unfit for human consumption, or

(iii) show evidence that they may contain chemical residues in excess of the levels laid down in Community legislation, or residues of forbidden substances.

3. An official veterinarian or an approved veterinarian is to carry out ante-mortem inspection at the holding.

Annex 9. Food chain information model document – emergency slaughter animals

DOCUMENT TO ACCOMPANY THE BODY OF CATTLE SUBJECT TO EMERGENCY SLAUGHTER OUTSIDE THE SLAUGHTERHOUSE	Reference No:
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Regulation 853/2004 Annex III, Section I, Chapter VI, paragraphs 5 & 6

Owner's name, address and holding number	
Production site address and holding number (if different)	
Contact name, telephone number and email address of owner / owner's agent	
Identification details: <ul style="list-style-type: none"> • Animal species • Sex • Number of animals • Identification markings 	

A. Veterinary surgeon's declaration

Reason for emergency slaughter	
Record any treatment administered by the veterinary surgeon	
After carrying out ante-mortem inspection, it is my opinion that the animal from which this body was derived was not showing clinical signs of: <ul style="list-style-type: none"> • any disease or condition that may be transmitted to animals or humans through handling or eating meat or; of systemic disease or emaciation. 	
Name and address of slaughterhouse to which carcase will be transported	
Practice name and address	

Telephone number	
Email address	
Signature	
Name of veterinary surgeon	
Time and date of emergency slaughter	

B. Owner / agent's declaration

<p>The holding is NOT under movement restriction for bovine Tuberculosis (TB)*</p> <p>OR</p> <p>The holding is under movement restriction for bovine Tuberculosis (TB)*</p> <p>*delete one</p>	
<p>Cattle on the holding are not under movement restrictions for other animal disease or public health reasons (excluding a 6-day standstill).</p>	
<p>Withdrawal periods have been observed for all veterinary medicines and other treatments administered to the animal(s) while on this holding and previous holdings.</p>	
<p>No analysis of sample taken from animals on the holding or other samples has shown that the animal(s) in this consignment may have been exposed to any disease or condition that may affect the safety of meat or to substances likely to result in residues in meat.</p>	
Signature	
Name	
Status (for example, owner, manager, stockman)	
Time and date	

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The hygiene regulations permit the emergency slaughter of animals outside the slaughterhouse if they fulfil the condition: An otherwise healthy animal must have suffered an accident that prevented its transport to the slaughterhouse for welfare reasons.

Annex 11. Food chain information model document – live farmed game

FOOD CHAIN INFORMATION FOR FARMED GAME	
Consigned <u>live</u> to a slaughterhouse for human consumption	
Holding number	
Keeper's name	
Address of holding	
Telephone number	
E-mail address (optional)	
Individual identification mark(s) – or attach list	
Declaration	
<p>The holding <u>is not</u> under movement restriction for bovine Tuberculosis (TB)* OR The holding <u>is</u> under movement restriction for bovine Tuberculosis (TB)* *delete one</p> <p>Farmed game on the holding are not under movement restrictions for other animal disease or public health reasons (excluding a 6-day standstill).</p> <p>Withdrawal periods have been observed for all veterinary medicines and other treatments administered to the animals while on this holding and previous holdings.</p> <p>To the best of my knowledge the animals are not showing signs of any disease or condition that may affect the safety of meat derived from them.</p> <p>No analysis of samples taken from animals on the holding or other samples has shown that the animals in this consignment may have been exposed to any disease or condition that may affect the safety of meat or to substances likely to result in residues in meat.</p>	
Keeper's signature	
Print name	
Date	
If the animals do not fulfil all the above statements, tick this box and provide additional information on an attached document	

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Additional FCI for farmed game consigned live to a slaughterhouse

Information about animals showing signs of a disease or condition that may affect the safety of meat derived from them.	
Identification of animals – or attach list	
Describe the disease or condition, or diagnosis if a veterinary surgeon has examined the animal(s)	
Withdrawal periods have been observed for all veterinary medicines and other treatments administered to the animals while on this holding and previous holdings.	

Details of holding movement restrictions for animal health or other reasons

Details of analysis of samples taken from animals on the holding or other samples that have shown that the animals in this consignment may have been exposed to any disease or condition that may affect the safety of meat, or to substances likely to result in residues in meat.

Keeper's signature	
Print name	
Date	

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Annex 12. Food chain information model document – farmed game animals susceptible to bovine TB

FOOD CHAIN INFORMATION FOR ANIMALS SUSCEPTIBLE TO BOVINE TB	
Species of animal	
Holding number	
Keeper's name	
Address of holding	
Telephone number	
E-mail address (optional)	
Individual identification mark(s) / microchip number if appropriate – or attach list	
Declaration	
<p>The holding <u>is not</u> under movement restriction for bovine Tuberculosis (TB)* OR The holding <u>is</u> under movement restriction for bovine Tuberculosis (TB)* *delete one</p> <p>The holding is not under movement restrictions for any other animal disease or public health reason.</p> <p>Withdrawal periods have been observed for all veterinary medicines and other treatments administered to the animals while on this holding and previous holdings.</p> <p>To the best of my knowledge the animals are not suffering from any disease or condition that may affect the safety of meat derived from them.</p> <p>No analysis of samples taken from animals on the holding or other samples has shown that the animals in this consignment may have been exposed to any disease or condition that may affect the safety of meat or to substances likely to result in residues in meat.</p>	
Keeper's signature	
Print name	
Date	
If the animals do not fulfil all the above statements, tick this box and provide additional information on an attached additional FCI document	
https://www.food.gov.uk/privacy-policy	

Additional FCI for farmed game animals susceptible to bovine TB

Information about animals believed to be suffering from a disease or condition that may affect the safety of meat derived from them.			
Identification of animal, if appropriate – or attach list			
Describe the disease or condition, or diagnosis if a veterinary surgeon has examined the animal(s)			
Record all veterinary medicines and other treatments with a withdrawal period greater than zero administered within the previous 60 days			
Name of medicine or product			
Date of administration			
Withdrawal period			

Details of holding movement restrictions for animal health or other reasons

--

Details of analysis of samples taken from animals on the holding or other samples that have shown that the animals in this consignment may have been exposed to any disease or condition that may affect the safety of meat, or to substances likely to result in residues in meat.

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Keeper's signature	
Print name	
Date	

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