

Which operations / establishments require approval?

7.11 Approval is required for all operating meat establishments listed below unless specifically exempt from the Regulations (see 7.13 below):

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

TABLE CONTINUED OVERLEAF

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

- **Note on Species**

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

- **Note on Farmed Game**

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

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

- **Note on Game Handling Establishments**

Establishments that process wild game for the national market only have been subject to enforcement by food authorities (See 7.5 - 7.7 above). The regulations now require approval of establishments and veterinary post-mortem inspection but allow an application to be made to vary the presence of the competent authority.

The Agency expects to make an application to the EU Commission to vary the requirements for game handling establishments producing small quantities (0.5 tonnes per week) of wild game meat from carcasses sourced locally, examined by 'trained persons' and sold with a distinctive identification mark. A two year pilot would be proposed.

Retail butchers taking in small quantities of wild game carcasses for processing into wild game meat for sale to the final consumer will not require approval. They will also be able to supply other retailers or caterers within the 'marginal' and 'localised' thresholds (see 7.13 box A below).

- **Note on Wholesale Markets**

Wholesale meat markets will continue to be approved as a single establishment. While the Regulations allow the allocation of secondary numbers to units within a market, there is currently no intention to use this option in the meat sector.

- **Note on Cold Stores**

There is no requirement for veterinary control of meat cold stores and food authorities are responsible for enforcement except where cold stores are co-located with approved slaughterhouses, cutting plants or game handling establishments. If veterinary certification is required, it is for the operator to arrange through the Divisional Veterinary Manager of the Animal Health (AH), former State Veterinary Service.

European Commission guidance advises that cold stores require approval in so far as they are used in relation to activities for which Annex III of Regulation 853/2004 lays down requirements. Food authorities are responsible for the approval of stand-alone meat cold stores.

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

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

Significant Changes in Activity

7.12 Operators are required to ensure that the competent authority has up-to-date information on establishments, including notifying any significant change in activities and the closure of establishments (852/2004 Article 6.2).

What are the Exemptions from Approval?

7.13 Regulation 853/2004 provides certain exemptions from approval.

A. RETAIL ESTABLISHMENTS

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

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

- **'Marginal'**: supply of food of animal origin:
 - (i) up to a quarter of the business in terms of food; **or**
 - (ii) in relation to: fresh or processed meat, (but not wild game meat)
up to 2 tonnes a week, subject to the establishment having a genuine retail outlet supplying the final consumer with part of its production of meat;
- and**
- **'Localised'**: supply of food of animal origin within the supplying establishment's own county plus the greater of either the neighbouring county or counties or 50 km/30 miles from the boundary of the supplying establishment's county;
- and**
- **'Restricted'**: supply of food of animal origin is limited to certain types of products or establishments. In the meat sector, the restrictions are in relation to the amounts of meat supplied and the requirement for a 'genuine' retail outlet (see 'marginal' above).

Note: supply to a final consumer can include mail order and internet sales.

EXAMPLES:

A1. WHOLESALE BUTCHERS

A butcher supplying retailers (e.g. butchers shops, restaurants, pubs) as well as final

consumers from his own premises, may be exempt from approval as a cutting plant if the wholesale element of the business is 'marginal, localised and restricted' exemption (see 'A' above). For example

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

A2. FARMERS MARKETS

The 'marginal, localised and restricted' exemption (see 'A' above) allows a butcher to cut meat on a farmer's behalf and return it to the farmer for onward sale, provided this is a marginal part of that butcher's business and the farmer being supplied is local.

B. POULTRY SLAUGHTER AND CUTTING ON FARM

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

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

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

- **'Small'** supply is interpreted as (i) under 10,000 birds or lagomorphs; or (ii) producers annually slaughtering over 10,000 birds or lagomorphs who are members of an appropriate assurance scheme and who either (a) dry pluck by hand or (b) slaughter for 40 days per year or less;

and

- **'Local'** supply is interpreted as being the same as 'localised' – see 'A' above; additionally anywhere within the UK in the two weeks preceding Christmas or Easter and for geese, Michaelmas (late September).

C. SLAUGHTER FOR PRIVATE DOMESTIC CONSUMPTION

Where slaughter is carried out for private domestic consumption and the meat is not placed on the market (whether free of charge or not) such activity is exempt from both 852/2004 and 853/2004, although the Food Safety Act (or in NI the Food Safety Order) will apply. However, it is unlawful to supply the meat of cattle, sheep and goats to a third party, including family members, if The Transmissible Spongiform Encephalopathies (No. 2) Regulations 2006 (as amended) and the EU Animal By-Products Regulations 1774/2002 have not been complied with. In practice this is only possible if the meat has been slaughtered in an approved slaughterhouse.

For more information - see the guidance note at

www.food.gov.uk/multimedia/pdfs/privatekillguidance2006.pdf

D. WILD GAME

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

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

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

www.food.gov.uk/foodindustry/meat/draftwildgameguidance