



Food Standards Scotland Beef Labelling Investigation

On Wednesday 15th January, the Executive Board of Scottish Craft Butchers held a meeting with Ian McWatt, Chief Operating Officer from Food Standards Scotland.

Ian informed the board that there is an ongoing investigation into non UK beef entering the market in Scotland.

The investigation is focusing on the retail sector as the evidence suggests that the origin of this beef is clearly declared up to the point of despatch from the wholesalers/processors.

It has been highlighted to Food Standards Scotland that this is not being declared at the point of sale or in some cases being sold as Scotch!!!

Food Standards Scotland have informed us that they are asking local authorities to focus on this issue and members should be fully aware that any visits from their Environmental Health Officer will involve a thorough check on your traceability records and information displayed.

We have already e-mailed to all members of Scottish Craft Butchers, the beef labelling guidelines from the Scottish Government.

Please ensure that your traceability records, FOR ALL SPECIES, are fully up to date and all information you display and declare is an accurate record of the beef you are selling.

Please ensure that your staff are aware of where the information is available and that they do not inadvertently make false declarations as to the origin of the beef or any other species sold on your premises.

The potential penalties to a business amounting from a prosecution, as well as the negative publicity to the industry as a whole is something we should be fully aware of.

Please find in this booklet a brief guide to beef labelling and the procedures to follow. This would also be a good guide to follow for all species of meat that you sell on your premises.

The full requirements are listed on the Scottish Governments website at <https://www.gov.scot/publications/beef-labelling-guide-scotland/>

Please be assured that we are available to all Scottish Craft Butchers members to give you any guidance you require and if you need any help then please give Bruce McCall or Gordon King a call on 01738 637472.



BEEF LABELLING GUIDE

A BRIEF GUIDE TO THE REQUIREMENTS FOR BEEF LABELLING

Ensuring food is safe and authentic and having a fully traceable beef supply chain are priorities for Food Standards Scotland and the Scottish Government respectively. It also helps give consumers confidence in your products which is good for business. Under beef labelling rules, it is compulsory to put certain information on your beef tickets and labels.

We are fully aware that many butchers will need advice on how to best meet the requirements for their business. This guide and attached documents should go some way to help. Further guidelines are available from the Scottish Government website.

Your records need to be kept in case food inspectors ask to see them.

Environmental Health Officers will ask for evidence of Beef Labelling which includes **country of origin**. Scottish Craft Butchers would like to help you provide what is necessary in a form that is meaningful to your customers. The **advantage** of this is that you will have information that you can use to promote your business and the beef you sell.

What is required?

Stock Control
Customer Information

Right - what do YOU need to do?

The law requires you to record what beef you have on the premises and sold. This is not as tricky as it sounds. Most butchers will have some method of logging goods coming in and so that is where you need to start the recording.

The same system should also help you establish when that beef has been sold which is another requirement of the law.

Start the record

Give each delivery of beef a unique reference (or batch) number. Parts of deliveries may need separate reference numbers. Record this number.

Boxed beef will already have this number for you on its label. If you are buying sides or cuts of beef, you may be able to use an ear tag number. You may have to create your own batch number. This could be made up of letters or numbers which tell you (and not necessarily the customer) the date of slaughter and the source of the beef. For example, you could use a farmer's initials if you buy beef from him.

[Record the Supplier's name](#)

[Record date of delivery](#)

[Record quantity received](#)

[Record country \(eg UK\) where the cattle were born and reared](#)

[Record the Country and Plant Number where they were killed/ boned or processed](#)

[Date of Slaughter](#)

[Name of Cut \(side, forequarter or striploin etc.\)](#)

[Ear Tag Number](#)

.Ensure Traceability

When carcasses (or other bone in cuts are processed in the shop) the reference number should be carried by all the cuts that stem from the breaking down of the bone in beef. If you want you can give the cut beef new reference numbers, provided it is traceable back to particular incoming beef.

At this stage you will have established a system which is fully traceable for all the cuts of beef in your shop.

Next step: Inform the customer.

At Scottish Craft Butchers we have devised a “Notice Board” system which can be displayed in your shop to tell customers where the beef on sale comes from.

The board is exclusive to our members. (although we have not patented it!). The board is magnetic and also takes a dry marker. Ease of use has been weighed up against ease of cleaning. So it is a sensible white board with Scottish Craft Butchers logo and title “the beef and veal on sale today is from the following suppliers and has been cut on these premises:-“

On the left of the board is a section to put up the name and cutting plant numbers of the suppliers of the beef on sale and the countries of origin. To the right of that are sections to mark in those important reference numbers mentioned above.

Scotch Premier Meat Ltd Inverurie SL in UK 1121 Cut in UK 1131 Country of Origin:- UK	REFERENCE NUMBER 900165 900165 900175
Mathers (Inverurie)Ltd Inverurie Slaughtered in UK 1108 Cut in: UK 1132 Country of Origin:- UK	REFERENCE NUMBER 12345 56789 45678
Matheson Jess Slaughtered in UK 1162 Cut: UK1162 Country of Origin:- UK	REFERENCE NUMBER 900234 900235 900345

NOTICEBOARDS to help you comply with the law are
available price £60 inc vat +delivery
from SFMTA

**8/10 Needless Road,
Perth PH2 0JW
or telephone 01738 637472**

SCOTTISH CRAFT BUTCHERS	
EU BEEF LABELLING REGULATION -	
Beef on sale today comes from the following suppliers and has been cut on these premises :	
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
All minced beef comes from the above suppliers and reference numbers. Minced on these premises in UK	

Information specific to Mince!

Appropriately mince is another part of this legislation. Your customers will / may assume that the beef on sale has been minced in the UK, but saying so is a requirement. (Or minced in whatever EU member state happens to be the case, but we do not know of anyone importing pre minced beef!)

So to comply the Noticeboard states along the foot "All minced beef is minced in UK and comes from the above suppliers and reference numbers

As soon as you start pre-packing beef, all information has to be included on the label in addition to any general food labelling requirements.

Suppliers Information

The info required to be put on the board is

Supplier's Name

Slaughtered in (name of country – **has to be UK**, not Scotland even if Scotch)

Approval number of the slaughterhouse

Cut in (name of country)

Licence number of Cutting Plant (s)

"Cut in the UK on these premises" is sufficient if the beef is only cut and sold [in the shop] or [on a single premises].

Name of Country of Origin. (i.e. non-EU country or EU member state)

Use this information to your advantage

You will be able to highlight where your beef comes from – hopefully Scotland – and any beef imported into the UK. boned in the UK and so gaining a UK cutting plant stamp will have to carry information on the country of slaughter.

We tried hard to have the word slaughter removed but in the case of imported beef perhaps the information now required strengthens the case of the independent butcher!

COMPULSORY INFORMATION					
DATE RECEIVED					
QUANTITY					
COUNTRY OF ORIGIN					
EAR TAG					
REFERENCE No.					
SUPPLIER					
ABBATOIR NO.					
DATE OF SLAUGHTER					
CUTTING PLANT NO					
SELL BY					
MONITORED SOLD					
VOLUNTARY CLAIMS:					
<i>Must be Validated</i>					
BREED					
REGION OF ORIGIN					
SEX OF ANIMAL					
METHOD OF SLAUGHTER					
METHOD OF MATURATION					
LENGTH OF MATURATION					
FEEDING					
OTHER					