

# Chapter 2.11 Storage and transport of meat of domestic ungulates under derogation (“warm meat”)

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# 1. Introduction

- 1.1 Background
- 1.2 Legal requirements

## 1.1 Background

On 6 March 2014, the Scientific Panel on Biological Hazards (BIOHAZ) of the European Food Safety Authority (EFSA) adopted Part 1 of a scientific opinion which concluded that since most bacterial contamination occurs on the surface of the carcass, the surface temperature is an appropriate indicator of bacterial growth. It also provided for combinations of maximum surface temperatures at carcass loading and maximum chilling and transport times, which result in growth of pathogens (micro-organisms that cause food-borne illness) equivalent to, or less than, that obtained when carcasses are chilled to a core temperature of 7 °C in the slaughterhouse.

A further EFSA scientific opinion in 2016 found that some spoilage bacteria (*Pseudomonas Spp*) that cause decay and thus render the food unacceptable for human consumption can reach critical levels more quickly than pathogens. This depends on the initial load of spoilage bacteria and the temperature conditions.

The aerobic colony count must be routinely assessed by the FBO in accordance with Regulation (EC) No 2073/2005. It can be used as an indicator of the upper limit of the concentration of any spoilage bacteria present on the meat.

As a result of the EFSA opinions and the subsequent amendments to Regulation (EC) No 853/2004, competent authorities may authorise alternative more flexible approaches, based on surface and air temperatures. The temperature conditions during the transport of fresh meat must not deviate from the principle that the meat should reach 7°C by a continuous decrease of temperature. The continuous temperature reduction, as already mandatory, requires that part of the body heat should be removed prior to long distance transport. Setting a core temperature to which carcasses and larger cuts must be chilled before transport is a way of ensuring the removal of body heat.

EU hygiene legislation requires the FBO to ensure that for the meat of domestic ungulates a temperature of not more than 7 °C is reached along a chilling curve that confirms a continuous decrease of the temperature. This decrease in temperature must also be maintained during storage and transport.

The Regulations however provide a **derogation** for meat to be transported before it has attained that temperature, if meat is intended for the production of specific products and if the competent authority authorises it. The Regulations also state the conditions that must be met for such authorisation to be provided. This derogation has been applied in the UK.

Regulation (EU) 2017/1981 came into force on 21 November 17 and amended Regulation (EC) 853/2004 Annex III in three key aspects:

- Firstly, it clarified that authorisation for transport of meat at temperatures higher than 7°C for the production of specific products is only on condition that such transport is justified for technological reasons.
- Secondly, it introduced more flexible approaches to the temperature conditions during transport of fresh meat, in particular for larger cuts (carcasses, half carcasses, quarters, or half carcasses cut into three wholesale cuts).
- Finally, meat which has been transported taking advantage of the derogation may be boned and cut prior to reaching 7°C at the establishment of destination, provided the air temperature ensures a continuous decrease of the temperature of the meat and it is chilled subsequently until it reaches that temperature, if not already below.

The new alternative approaches in the second bullet point above are based on the meat core and surface temperatures, on transport air temperatures and are subject to FBOs demonstrating acceptable levels of carcass surface microbiological contamination (which vary with the intended duration of transport, see 1.2.1).

## 1.2 Legal requirements

Meat must attain the temperature of 7°C before transport, and remain at that temperature during transport.

**Regulation:** Regulation (EC) No 853 2004 Annex III, Section I, Chapter VII point 1.

However, meat can also be transported above this temperature under a derogation.

**Regulation:** Regulation (EC) No 853 2004 Annex III, Section I, Chapter VII point 3

### 1.2.1 Authorisation for the transport of partially chilled carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts

The transport of carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts of bovine, ovine, caprine and porcine animals may start before a core temperature of 7°C is attained providing that:

- The slaughterhouse FBO has received written authorisation from the competent authority to despatch partially refrigerated carcasses and/or part carcasses
- the FBOs food safety management systems ensure that the temperature is monitored and recorded within the framework of the HACCP principles
- the FBOs despatching and transporting the carcasses, half carcasses, quarters and half carcasses cut into three wholesale cuts have in place documented authorisation for this purpose from the competent authority from the place of departure

The transport vehicle must be refrigerated and the vehicle must be fitted with a device that monitors and records the air temperatures to which the carcasses, half carcasses, quarters and half carcasses cut into three wholesale cuts will be subjected.

The slaughterhouse FBO must be able to demonstrate compliance with the temperature and microbiological requirements that apply to the specific duration(s) of transport for which they have been authorised.

The competent authority should also be able to verify compliance with the time and temperature conditions set out in the tables below:

For a maximum transport time<sup>1</sup> of **6** hours:

Species	Surface temperature <sup>2</sup>	Maximum time to chill to surface temperature <sup>3</sup>	Maximum transportation air temperature <sup>4</sup>	Maximum daily mean carcass aerobic colony count <sup>5</sup>
Ovine and caprine	7°C	8 hours	6°C	log <sub>10</sub> 3.5 cfu/cm <sup>2</sup> (2.8)
Bovine		20 hours		log <sub>10</sub> 3.5 cfu/cm <sup>2</sup> (2.8)
Porcine		16 hours		log <sub>10</sub> 4 cfu/cm <sup>2</sup> (3.3)

For a maximum transport time<sup>1</sup> of **30** hours:

Species	Surface temperature <sup>2</sup>	Maximum time to chill to surface temperature <sup>3</sup>	Core temperature <sup>6</sup>	Maximum transportation air temperature <sup>4</sup>	Maximum daily mean carcass aerobic colony count <sup>5</sup>
Porcine	7°C	16 hours	15°C	6°C	log <sub>10</sub> 4 cfu/cm <sup>2</sup> (3.3)

For a maximum transport time<sup>1</sup> of **60** hours:

Species	Surface temperature <sup>2</sup>	Maximum time to chill to surface temperature <sup>3</sup>	Core temperature <sup>6</sup>	Maximum transportation air temperature <sup>4</sup>	Maximum daily mean carcass aerobic colony count <sup>5</sup>
Ovine and caprine	4°C	12 hours	15°C	3°C	log <sub>10</sub> 3 cfu/cm <sup>2</sup> (2.3)
Bovine		24 hours			

- 1 Maximum time allowed from the start of loading of meat into the vehicle until the completion of the final delivery. Loading of the meat into the vehicle may be postponed beyond the maximum time allowed for chilling of the meat to its specified surface temperature. If this happens, then the maximum transport time allowed must be shortened by the same length of time by which the loading was postponed. Multiple drop-offs are allowed but all must be completed within the maximum time of transport. The competent authority of the Member State of destination may limit the number of delivery points.
- 2 Maximum surface temperature allowed at loading and thereafter measures at the thickest part of the carcass, half carcasses, quarters, or half carcasses cut into three wholesale cuts.
- 3 Maximum time allowed from the moment of killing until the reaching of the maximum surface temperature allowed at loading.
- 4 The maximum air temperature to which the meat is allowed to be subjected from the moment loading begins, and throughout the whole duration of the transport.
- 5 Slaughterhouse maximum daily mean carcass aerobic colony count using a rolling window of 10 weeks, allowed for carcasses of the relevant species, as assessed by the operator to the satisfaction of the competent authority, according to the sampling and testing procedures laid out in points 2.1.1, 2.1.2 of Chapter 2, and point 3.2 of Chapter 3, of Annex I to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1).
- 6 The maximum core temperature of the meat allowed at the time of loading and thereafter. This temperature is to be taken at the time of loading and thereafter at the thickest part of the carcass.

In the UK, weekly sampling is required collecting samples from 5 carcasses and changing the day of sampling each week, so that every day of the week is covered (where this is feasible, as not all slaughterhouses process all species every day). It is important to note that under this derogation the reduced sampling frequency and exemptions for testing do **not** apply.

The figures in the legislation refer to the results using the **excision** method. Those between **brackets** in the table above denote the equivalent maximum daily mean when using the **swabbing** method for sampling. Note: the daily mean carcass aerobic colony count ACC is to be calculated by first taking a log value of each individual test result and then calculating the mean of these log values.

In a rolling window approach a sufficient number of sampling units (n) is collected for a defined period of time (the 'window'). The results of the latest 'n' sample units are compared with the microbiological limits (m, M) using the acceptance number 'c'. As a new result from the sampling period is available, it is added to the window while the oldest result is removed.

For the purposes of Regulation (EU) 2017/1981:

- m = log<sub>10</sub> 3.5 cfu/cm<sup>2</sup> or log<sub>10</sub> 4 cfu/cm<sup>2</sup> or log<sub>10</sub> 3 cfu/cm<sup>2</sup> (adapted as required to the non-destructive method)

- $M = m$
- $n = 10$  (taken as the mean of 5 samples in a day, for 10 weeks)
- $c = 0$  (the daily mean ACC must be at or below 'm')

Note: while Regulation (EU) 2017/1981 requires satisfactory test results each week during the rolling 10-week window, the FSA will allow FBOs to continue supplying partially chilled meat if:

- There are no more than 2 non-satisfactory test results during the 10-week window, and
- The average of the weekly test results in the rolling window does not exceed the value of maximum daily mean carcass aerobic colony counts as defined per category of time temperature combination, and
- Actions have been taken to investigate cause of the unsatisfactory results and take corrective action, in line with HACCP principles.

The vehicle transporting the meat may only collect from one slaughterhouse per transport.

Carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts subject to the derogation, must have a core temperature of 15°C if they are to be transported in the same compartment as carcass half carcasses quarters or half carcasses cut into three wholesale cuts that have reached 7°C core temperature.

### 1.2.2 FBO declaration

The FBO must provide a declaration to accompany the consignment which must state:

- the duration of chilling before loading
- the time at which the loading of the carcass, half carcasses, quarters and half carcasses cut into three wholesale cuts was started
- the surface temperature at that time
- the maximum transportation air temperature to which the carcasses, half carcasses, quarters and half carcasses cut into three wholesale cuts may be subjected
- the maximum transport time permitted
- the date of authorisation and the name of the competent authority providing the derogation

The FBO of destination must notify the competent authority before he receives carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts not attaining 7°C for the first time.

**Regulation:** Commission Regulation (EU) 2017/1981 of 31 October 2017 amending Annex III to Regulation (EC) No 853/2004 of the European parliament and of the Council as regards temperature conditions during transport of meat. Article 1 Paragraph 1 (a) and (b)

### **1.2.3 Cutting and boning of meat transported under the derogation for partially chilled carcasses or part carcasses.**

Carcasses, half carcasses, quarters, or half carcasses cut into no more than three wholesale cuts may be boned and cut prior to reaching a core temperature of 7°C when they have been transported under the derogation set out in point 1.2.1 above.

In this case, throughout cutting or boning, the meat must be subjected to air temperatures that ensure a continuous decrease of the temperature of the meat. As soon as it is cut and, where appropriate, packaged, the meat must be chilled to the required temperature if it is not already below this temperature.

Meat must remain in the establishment of destination until the required core temperatures have been reached. In the UK, this is 7°C at approved establishments, and 8°C at any other establishment.



## 2. Authorisation of Establishments

- 2.1 Establishment of origin
- 2.2 Establishment of destination
- 2.3 Authorisation procedure
- 2.4 Conditional authorisation

### 2.1 Establishment of origin

Authorisations for the transport of meat above temperature will be issued by FSA in NI on recommendation from DAERA.

There are separate authorisations for the:

- transport of meat above temperature intended for the production of specific products
- the transport of partially chilled carcasses or part carcasses

#### 2.1.1 Transport of warm meat above temperature intended for the production of specific products

The FBO must complete the application form to transport meat above temperature ([Annex 1](#)) which will be reviewed and signed by the OV, providing the OV is satisfied that the necessary requirements are complied with.

The application form for authorisation must record:

- the names and addresses of the receiving establishments/premises
- where applicable, the name and address of food business operators acting as intermediaries between the slaughterhouse and the establishment of destination, where the latter are not known by the slaughterhouse operator and this is deemed to be commercially sensitive information.

Note: please refer to Section 2.2 for further detail on applications for authorisation where intermediaries are collecting meat.

- the species and type of meat to be transported to each receiving establishment

- a description of the technological reason(s) for which this product must be transported above temperature

Note: applications for the transport of over temperature meat intended for the production of specific products will be reviewed by an FSA Panel before a decision is made.

### **2.1.2 Transport of partially chilled carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts.**

The FBO must complete the application form “Application for the transport of partially chilled carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts” (*Annex 2*) which will be reviewed and signed by the OV, providing the OV is satisfied that the necessary requirements can be complied with.

The application will need to record:

- the names and addresses of the establishments which will receive the partially chilled carcasses or part carcasses, and the estimated duration of transport to these.
- where applicable, the name and address of food business operators acting as intermediaries between the slaughterhouse and the establishment of destination, where the latter are not known by the slaughterhouse operator and this is deemed to be commercially sensitive information.

Note: please refer to Section 2.2 for further detail on applications for authorisation where intermediaries are collecting meat.

- the species of animals.

All authorisations, where granted, will be limited to the types of product and destinations in the application document(s). Where the OV is not satisfied the conditions for the transport of meat above temperature can be met, then the OV should inform the FBO that the authorisation cannot be recommended, giving the reasons for this.

It is possible however to issue an authorisation for some of the circumstances for which the FBO can demonstrate ability to comply. For example, the authorisation may be recommended but not to include transport of meat above temperature to one of the customers listed on the application form for which the competent authority has advised cannot comply with the requirement to bring the temperature down to the required level.

Once the FBO has completed the application form and the OV and D/SVO are satisfied with the application:

- the D/SVO forwards the completed signed application form to the Executive Support team at FSA in NI
- The authorisation is then processed and issued from FSA in NI

Before an authorisation to transport meat above temperature to a UK or other destination is issued, the OV should inform the Competent Authority of the establishment of destination of the type of product that the establishment intends to receive, and its intended use. The templates for this are in [Annex 3](#) (UK trade) and [Annex 4](#) (other EU countries).

FSA in NI will keep a central record of all establishments authorised to transport meat above temperature and will keep records of types of product for which authorisation was issued under the derogation.

Note: this derogation only applies to carcasses or part carcasses. Offal must be chilled to a core temperature of 3°C unless intended for the production of specific products

## 2.2 Establishment/premises of destination

Establishments of destination do not require authorisation if the consignment is UK to UK. Authorisation of premises of destination may be required, for example when other EU Member States specify certain conditions for receiving establishments.

Receiving establishments must inform the competent authority before they receive a consignment for the first time.

In some slaughterhouses the FBO may not know the establishment of destination of the meat, for example when this is purchased by an intermediary who will distribute the meat to other customers. As the list of customers supplied by the intermediary may be commercially sensitive information then the slaughterhouse operator may be allowed to supply meat above temperature to intermediaries on condition that the latter provide the OV with a list of their customers with their name and address and the estimated duration of transport. This information will be held by the OV but must not be shared with the slaughterhouse FBO.

If an intermediary (or any other customer) who intends to collect over temperature meat does not provide the information outlined above, then the slaughterhouse FBO will not be authorised to supply meat above temperature to that particular customer. This customer may however be supplied with meat that has been chilled to the required temperature (7°C for carcasses and 3°C for offal) at the slaughterhouse.

Intermediaries collecting meat from authorised slaughterhouses who do not disclose the name and address of their customers to the slaughterhouse food business operator (but have provided this information to the OV) must accept responsibility for ensuring that their customers have notified the competent authority before the first

consignment of partially chilled carcasses or part carcasses are received. They should also keep records to demonstrate how this has been done. Failure to do so may result in their delisting from the authorisation held by the slaughterhouse operator.

The authorisations for the transport of partially chilled carcasses or part carcasses will be a single document with no reference to the destinations to which meat can be transported but limiting the maximum transport time. However, slaughterhouse FBOs should be able to demonstrate that they have carried out checks to verify whether the establishment(s) of destination can be reached within the maximum transport time permitted.

A list of destinations, including intermediaries should still be held by the OV to verify the duration of transport.

A copy of the communication from the recipient establishment must be sent along with the completed application form to FSA in NI.

Where the enforcement authority at both the despatching and receiving establishments is DAERA, the OV at the establishment of origin will contact the regional D/SVO at the receiving establishment and gain assurance that the facilities and procedures at destination are adequate to receive warm meat.

It should be noted that establishments that receive both types of meat (for specific products and/or partially chilled meat) may, under the derogation, receive and process the meat before it is fully chilled for the production of specific products (warm meat) or the production of meat cuts from carcasses or part carcasses and then chill the resulting products.

Where carcasses or part carcasses are cut before they have reached a core temperature of 7°C the FBO at the receiving establishment must ensure that there is a continuous decrease of the meat temperature by subjecting it to appropriate air temperatures. It is likely that such establishments will require active refrigeration in the cutting areas. As soon as it is cut, and where appropriate packaged, the meat must be chilled to a temperature of 7°C if it is not already at that temperature.

## 2.3 Authorisation procedure

Slaughterhouse FBOs seeking an authorisation to transport meat above temperature, whether warm (to produce specific products) or partially chilled, should contact the OV to discuss their proposal in the first place.

Copies of application documents are available as [annexes](#) at the end of this chapter. [Annex 1](#) applies to the transport of meat for specific products and [Annex 2](#) to the transport of partially chilled carcasses or part carcasses.

The OV should ensure that the FBO can comply with the requirements that apply. This includes (the following is not an exhaustive list):

### 2.3.1 For meat and offal intended to produce specific products (warm meat)

- The transport must start immediately (no more than a 3 hour period from the completion of the post-mortem inspection of the first animal slaughtered to the departure of the vehicle) and must not take more than 2 hours.

### 2.3.2 For partially chilled meat (carcasses or part carcasses)

- The FBO must demonstrate the ability to monitor and record meat temperatures. As surface temperature is one of the parameters specified, the FBO must have calibrated thermometers capable of measuring both surface and, where applicable (i.e. more than 6 hours of transport time) core temperatures.
- Vehicles to be used for the transport of the carcasses or part carcasses must be fitted with an instrument that monitors and records air temperatures during transport. Where the vehicles are not under the direct control of the slaughterhouse operator (e.g. when customers collect the meat in their own vehicles) the slaughterhouse operator must verify that lorries are adequately equipped before loading of carcasses or part carcasses starts.
- The slaughterhouse FBO must provide a declaration to accompany **each** consignment that has the required information (e.g. duration of chilling before loading, time at which the loading started, surface temperature at start of loading, the maximum temperature at which the meat may be subjected during transport, etc).
- The slaughterhouse FBO has adequate facilities that can achieve the surface temperatures (7 or 4 °C) that apply to the expected transport time within the specified time and, where required, the core temperatures.

Note: the surface temperature refers to the external layer of the carcase up to a depth of approximately 5mm.

- The slaughterhouse FBO is conducting weekly tests for carcase ACC and the results of these are satisfactory. The FBO is taking into account the rolling window approach to carcase sampling and is conducting sampling as required by Regulation 2073/2005 and in line with the limits in section 1.2.1

**Note:** Establishments that because of their throughput are currently exempt from testing or do testing at frequencies lower than those above may be authorised in some cases. Refer to the sub-section on conditional authorisation at 2.4

The OV then needs to notify the competent authority responsible for the establishment(s) of destination. Unless notification is received to the contrary it will be assumed that there is no impediment for warm meat or partially chilled carcasses/part carcasses to be received at those establishments.

Where establishments of destination are outside the UK then the FSA will liaise with the Competent Authority of the country of destination to agree the conditions under which this transport will be permitted.

If the conditions for authorisation are met the FBO should complete the application form and hand it over to the OV. The OV will liaise with their S/DVO to verify the application and where applicable, to recommend authorisation to FSA in NI.

As the customer base may change over time, authorisations will be subject to review. If a new destination needs to be added, a separate application will need to be made for that particular destination. Likewise, some destinations may need to be removed from the authorisation (e.g. when the competent authority for the premises of destination requests this due to inability to ensure appropriate chilling of meat). The changes required should be requested by the FBO and communicated by the OV to FSA so that an amendment can be made on the [Annex](#) that accompanies the authorisation and that lists the establishments to which transport of over temperature meat has been authorised.

Where applicable, intermediaries will need to ensure their list of customers is also up to date by following the same procedure above.

Authorisations may be the subject of regular reviews to ensure they remain up to date.

## 2.4 Conditional authorisation

Conditional authorisations may only be issued to slaughterhouse operators that seek to transport partially chilled meat and that were authorised under the arrangements in place before 21 November 2017.

Some establishments may have been exempt for testing or have benefited from reduced sampling frequency. Where the testing frequency is lower than fortnightly but other aspects of the requirements are being complied with, the FSA may give businesses a conditional authorisation, which will be time limited, to obtain the necessary data without interrupting their supply of partially chilled meat.

Conditional authorisations may be granted on a case-by-case basis. Failure to provide this information within reasonable timescales will mean that the business will not be authorised, and supply will have to cease.

Where sampling has started but the results show that aerobic colony counts are not acceptable the authorisation may remain in place, this will apply when:

- There are no more than 2 non-satisfactory test results during the 10-week window, and
- The average of the weekly test results in the rolling window does not exceed the value of maximum daily mean carcase ACCs as defined per category of time temperature combination, and
- Actions have been taken to investigate cause of the unsatisfactory results and corrective action taken, in line with HACCP principles.

The weekly, or fortnightly, testing frequency may be reduced by the FSA on the basis of a risk assessment. To enable this, the test results will be collated by the FSA.

Conditional authorisations do not apply to slaughterhouse operators that seek to transport warm or partially chilled meat and that were not authorised under the arrangements in place before 21 November 2017. These FBOs will need to demonstrate compliance with the microbiological sampling requirements before they can obtain an authorisation.

## 3. Verification

### 3.1 Verification of FBO procedures

#### 3.2 Verification of Micro Criteria

### **3.1 Verification of FBO procedures for the storage, dispatch and transport of meat of domestic ungulates under derogation**

Article 4, paragraphs 2 & 3 of Regulation (EC) No 852/2004 require slaughterhouse FBOs to comply with:

- the general hygiene requirements in Annex II of Regulation (EC) No 852/2004;
- the specific requirements provided for in Regulation (EC) No 853/2004; and
- microbiological criteria for foodstuffs, Regulation (EC) No 2073/2005.

FBOs must comply with Regulation (EU) 2017/1981 of 31 October 2017 amending Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards temperature conditions during transport of meat

The OV should verify the FBO's storage, handling, dispatch and transport operation as part of the Process Verification Checks as in section 2.3 of MOC Chapter 2.9 Slaughter Hygiene Verification.

The FBO must monitor and record the temperature of warm meat cuts at dispatch and during transport within the framework of procedures based on HACCP Principles (2017/981 Article 1 (1) B (i))

The FBO will be expected to have included a CCP(s) or CP(s) in their Warm Meat Dispatch Procedures within their HACCP based procedures - this must be included in the OV/MI verification checks as part of Slaughter Hygiene Verification procedures. Verification must check the FBOs planned monitoring, verification, corrective action and recording procedures are being followed for the CCP(s). This must be done at least once a month for each CCP(s)/CP(s).



### 3.2 Verification of Micro Criteria

Verification of FBO micro criteria for storage and transport procedures under Regulation (EC) No 853/2004 Annex III, Section I, Chapter VII point 3 as amended by (EU) 2017/1981 must occur monthly. This is in line with section 2.3.4 of MOC Chapter 2.9 Slaughter Hygiene Verification

Micro verification involves checking the frequency of sampling, the FBO's procedure for sampling (swab or excision) is appropriate and being followed correctly, samples are sent to a lab which is using an appropriate analysis method and the FBO reviews results, is performing trend analysis and is taking action when required.

The OV should take into account the information included in section 1.2.2 on FBO requirements and section 2.4 on conditional authorisation.

**Inclusion of verification procedures must be developed by the OV into the Aide Memoire and Schedule of VPH 25.** This must include a verification check on FBO procedures for the transport of meat of domestic ungulates before it has reached a temperature of 7°C to include micro and temperature /CCP/CP.

## 4. Enforcement

- 4.1 Failure to comply
- 4.2 Amendment
- 4.3 Suspension
- 4.4 Revocation
- 4.5 Appeals procedure
- 4.6 Flow charts

### 4.1 Failure to comply

Where an FBO fails to comply with the conditions of the authorisation, the OV will follow the normal hierarchy of enforcement. The use of Remedial Action Notices (RAN) or Hygiene Improvement Notices (HIN) will be at the discretion of the OV.

An authorisation to transport meat under the derogation may be amended, suspended or revoked if the OV, S/DVO and/or FSA is satisfied the conditions under which it was granted are no longer being met.

### 4.2 Amendments

Amendments may be requested for changes such as different species or additional/alternative maximum travel times, for meat intended for the production of specific products or, for changes to the establishments of destination.

Request for amendments to this [Annex](#) should be made in writing by completion of an application ([Annex 5](#)) and confirmed in a revised [Annex](#) to the authorisation. This will avoid the need for a new authorisation to be issued on each occasion.

NB: Where an establishment is despatching meat above temperature outside the UK, a copy of the list of establishments/premises should be held by the OV in order to assess the maximum time of transport in each case.

### 4.3 Suspension

Where the OV has evidence that the FBO's controls have not been sufficiently robust at the point of despatch or during the transport of the meat, the OV should liaise with the regional D/SVO. If the D/SVO agrees with the OV, the D/SVO may recommend to FSA in NI that an authorisation be suspended. In this case, FSA in NI will then issue the suspension by completing the suspension form ([Annex 6](#)).

The suspension will remain in place until such time as the FBO provides sufficient guarantees that the transport of meat above temperature can resume in line with the legislative requirements.

### 4.4 Revocation

Where the OV has evidence that there has been a serious breach of FBO's controls, or where no satisfactory guarantees of remedial action have been offered by the FBO, the OV should liaise with the regional D/SVO. If the D/SVO agrees with the OV, the D/SVO may recommend to FSA in NI that an authorisation be revoked. In this case, FSA in NI will then issue the revocation by completing the revocation form ([Annex 7](#)).

This would include breaches such as:

- in relation to specific products
  - a) non-authorized types of meat have been dispatched.
  - b) meat has been dispatched to non-authorized destinations.
  - c) meat has been dispatched to establishments in breach of the 2 hour driving requirement.
- in relation to partially chilled carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts
  - a) meat has been dispatched to non-authorized destinations.
  - b) meat has been dispatched to establishments outside the maximum transport time.
  - c) meat has not been chilled to the required maximum surface and/or core temperatures before dispatch.
  - d) failure to comply with RANs

## Legislative Non-Compliances

- the conditions detailed in Commission Regulation (EU) 2017/1981 Article 1 (1) (a) for specific products are not complied with.
- the conditions detailed in Commission Regulation (EU) 2017/1981 Article 1 (1) (b) are not complied with
- the parameters detailed in Commission Regulation (EU) 2017/1981 Article 1 (1) (a) and (b) are not met

The OV will liaise with the relevant D/SVO and if necessary, will recommend revocation using the revocation notice ([Annex 7](#)). The completed notice should be sent to FSANI.

### **4.5 Appeals process**

Where a suspension or revocation is issued, the FBO will have the right to appeal this decision.

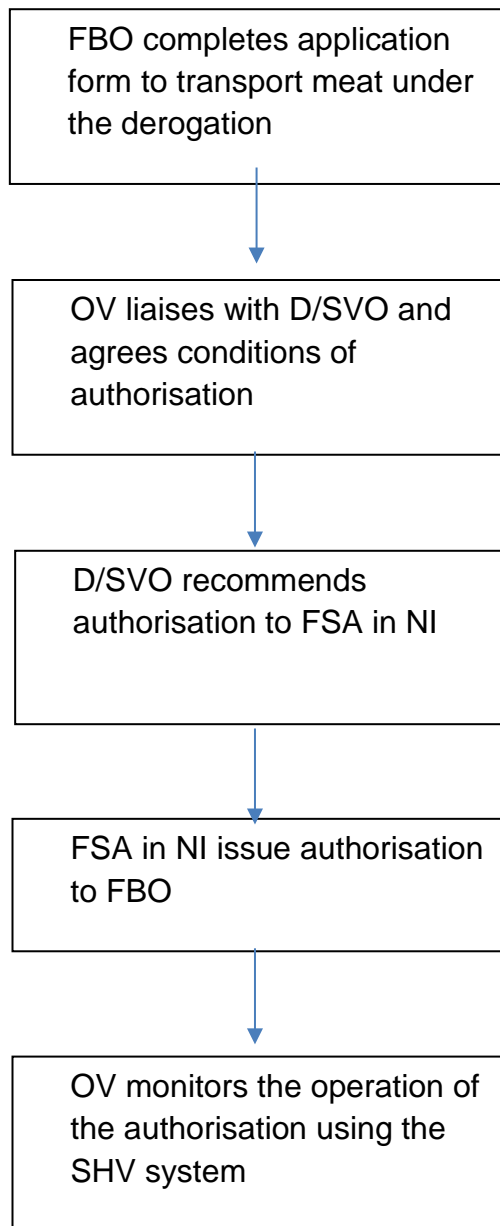
The FBO can make their appeal by writing to the FSA Operations Head Veterinarian within 21 days of the date of the notice.

The effect of the notice will remain in place during the period of the appeal therefore the transport of meat under the terms of the authorisation must cease during this period.

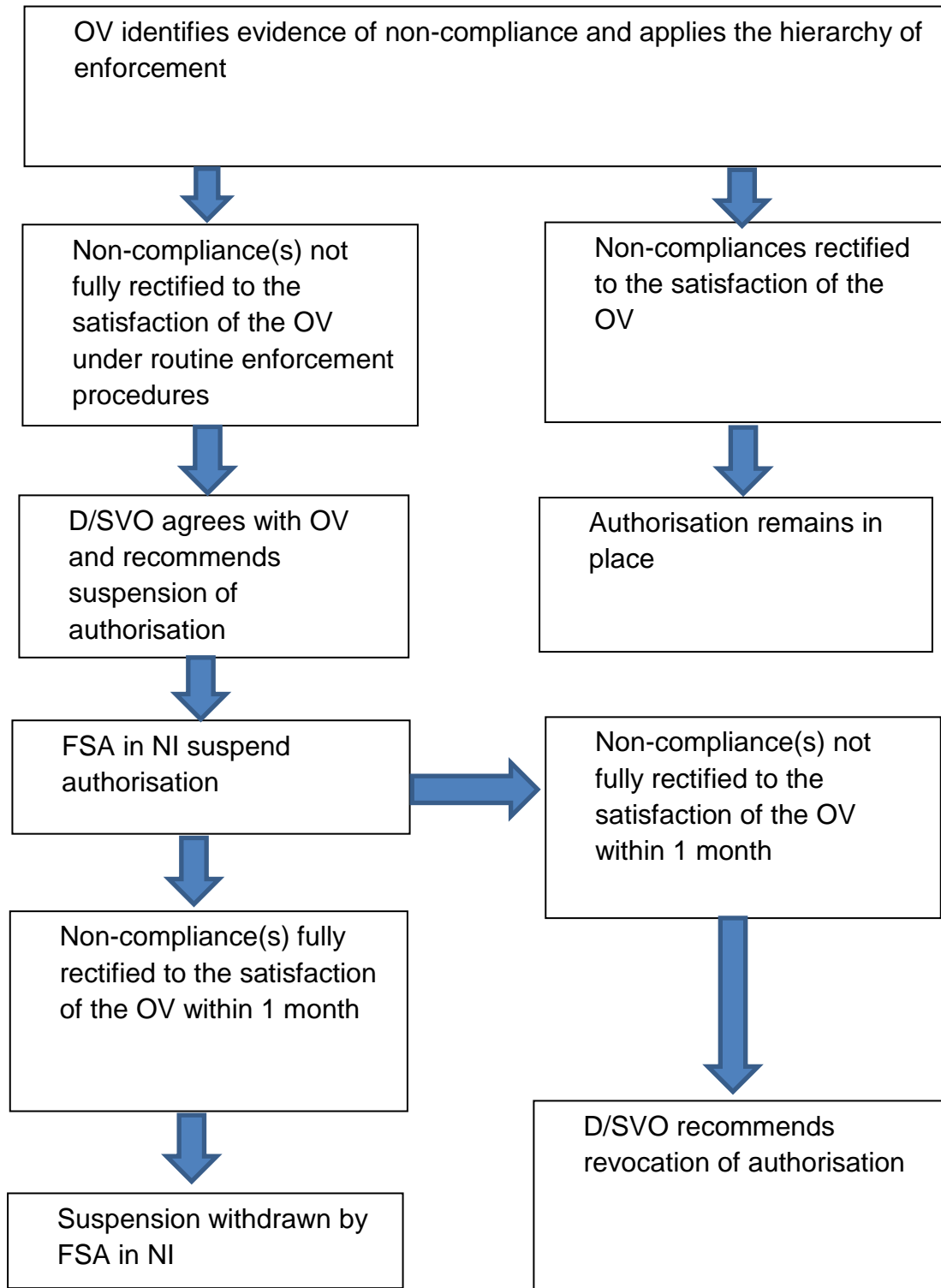
The outcome of the appeal will be communicated to the D/SVO, the OV and to the FBO within 20 working days

### 4.6 Flow charts

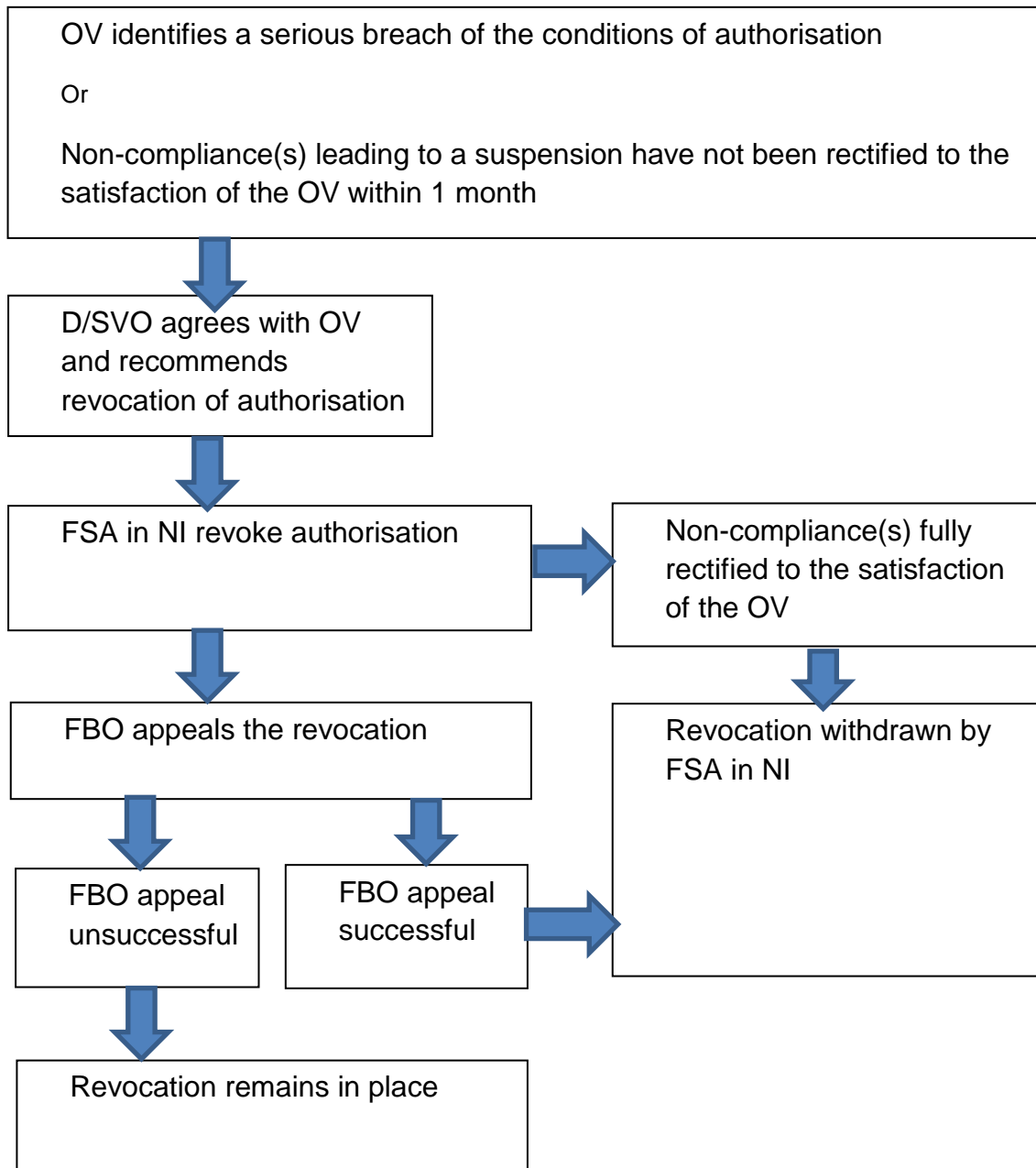
#### 4.6.1 Authorisation process:



**4.6.2 Where the conditions of the authorisation have not been complied with:**



4.6.3 Where non-compliance leads to revocation:



## 5. Annexes *(to be added once finalised)*

<i>Annex 1</i>	<i>Application for the transport of meat intended for the production of specific products</i>
<i>Annex 2</i>	<i>Application for the transport of partially chilled carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts</i>
<i>Annex 3</i>	<i>UK destination notification letter</i>
<i>Annex 4</i>	<i>Non-UK destination notification letter</i>
<i>Annex 5</i>	<i>Application for amendment of the authorisation for over temperature meat transport</i>
<i>Annex 6</i>	<i>Suspension of over temperature meat transport authorisation</i>
<i>Annex 7</i>	<i>Recommendation of revocation of over temperature meat transport authorisation</i>
<i>Annex 8</i>	<i>Appeal against suspension of over temperature meat transport authorisation</i>
<i>Annex 9</i>	<i>Appeal against revocation of over temperature meat transport authorisation</i>
Annex 10	Transport of over temperature red meat: guidance for industry



***Annex 1      Application for the transport of meat intended for  
the production of specific product***

***Annex 2      Application for the transport of partially chilled carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts***

***Annex 3      UK destination notification letter***

***Annex 4      Non-UK destination notification letter***

***Annex 5      Application for amendment of the authorisation for  
over temperature meat transport***

***Annex 6      Suspension of over temperature meat transport  
authorisation***

***Annex 7      Recommendation of revocation of over  
temperature meat transport authorisation***

***Annex 8      Appeal against suspension of over temperature  
meat transport authorisation***



***Annex 9      Appeal against revocation of over temperature  
meat transport***

**Annex 10      Transport of over temperature red meat: guidance  
for industry**

<https://www.food.gov.uk/sites/default/files/media/document/mig-transport-of-over-temperature-red-meat-261018-final.pdf>