

REQUEST FOR FLEXIBILITY
and
ADOPTION OF NATIONAL MEASURES
and
PILOT PROJECT

Regulation (EC) 854/2004

Regulation 854/2004 states that Member States may adapt national measures, which have the aim of

(i) enabling the continued use of traditional methods at any of the stages of production, processing or distribution of food.

(ii) accommodating the needs of food businesses with a low throughput or that are situated in regions that are subject to special geographic constraints;

or

(iii) permitting pilot projects to take place in order to try out new approaches to hygiene controls on meat.

Foodstuff and Establishments Concerned

The production of fresh meat (beef, lamb and pork) carried out in a small slaughterhouse (less than 5 employees working during slaughter process), which is sold through a butchers shop, in the same village or town. The same individual or company must own both the slaughterhouse and the shop.

Requirements To Be Adapted

Annex I Chapter 1

Tasks of The Official Veterinarian

Whilst acknowledging the requirement for the presence and supervision of an official veterinarian under Community legislation, Article 18 point 3 allows for certain slaughterhouses not to have an official veterinarian present during ante-mortem and post-mortem inspections.

Hazard analysis and risk assessment shows that many of the establishments described under the previous heading are low risk and some, because of their good hygiene practices have been unable to identify critical control points for their slaughter process.

We wish to suggest a pilot project for those plants producing meat for their local market. We have a number of plants, in different regions of England and Wales, willing to take part.

We would like to suggest that a geographical or regional official veterinarian is designated and is located in a central location.

A meat inspector employed by the MHS or if the plant prefers to train its own member of staff, both known as an official auxillary - would carry out the ante-mortem and if required, call on the services of the official veterinarian.

Post-mortem could be carried out, as in the past, as a "cold inspection".

Again, there would be no need for veterinary supervision, as 854/2004 allows post-mortems to be carried out by an official auxillary.

If there was any doubt as to whether the meat was fit for human consumption, as stated in the regulations, the meat would be put aside for inspection by the official veterinarian later.

In order to ensure that standards are being met, sampling would also be undertaken by the official auxillary.

Should unsatisfactory results be returned, then the presence of the official veterinarian, both ante and post mortem would be required.

Summary

We believe that implementing the national measures and pilot project requested will allow the continuation of traditional methods of meat production in the United Kingdom, without compromising standards of hygiene.

We urge the Commission, other Member States and the British government to grant permission for this pilot project.

Small Abattoir Federation

John Chadwick (Chairman)

Paul Chadwick (Regional Representative – North)

Peter Evans (Regional Representative – East)

Peter Bevan (Regional Representative – Midlands)

Simon Leech (Regional Representative – South)

William Lloyd-Williams (Regional Representative – Wales)

