

Appendix 1: Legislative requirements for clean livestock at slaughter

Specific legislation relating to clean livestock at slaughter.

The retained EU Food Hygiene Regulations ([EC No. 852/2004](#), [EC No. 853/2004](#) and [EU 2019/627](#)) emphasise every food business operator's (including abattoir operator's) responsibility to produce food safely by applying good hygienic practices and food safety management procedures based on [hazard analysis and critical control point \(HACCP\)](#) principles.

Retained EC Regulation 852/2004 (H1) requires food business operators rearing animals to, as far as possible, ensure the cleanliness of animals going to slaughter and, where necessary, production animals. Retained EC Regulation 853/2004 (H2) provides the hygiene control requirements for slaughter and states that all animals should be 'clean' before being accepted onto the slaughterhouse premises.

Retained EU Regulation 2019/627, article 11, paragraph 4; also refers to the Food Business Operator's obligation to ensure that animals have a clean hide so as to avoid any unacceptable risk of contamination of the fresh meat during slaughter.

Northern Ireland

In Northern Ireland EU law continues to apply in respect to the majority of food and feed hygiene and safety law, as listed in the Northern Ireland Protocol, and retained EU law does not apply in these circumstances.