

[Meat industry guide](#)

Areas that the meat industry guide covers

The Meat Industry Guide (MIG) for UK Food Business Operators (FBOs) includes:

- slaughter and dressing of red meat species, poultry, rabbits and farmed game
- dressing of wild game in game handling establishments
- cutting of red, white or game meat
- production of meat products, minced meat, meat preparations and mechanically separated meat

About the guide

The guide has been developed by a panel of industry experts, enforcement authorities and agency officials.

It sets out the legal obligations that apply to FBOs in the meat sector. It also provides advice on how these obligations can be met.

Operators are not obliged to follow the advice in the guide as there are other ways of achieving compliance with the law.

Chapters of the MIG

[?Meat Industry Guide \(MIG\) - Chapter 1 Introduction](#) (185.03 KB)

[Meat Industry Guide \(MIG\) - Chapter 2](#) (3.21 MB)

[Meat Industry Guide \(MIG\) - Chapter 3 water supply](#) (650.42 KB)

[Meat Industry Guide \(MIG\) - Chapter 4 maintenance](#) (625.09 KB)

[Meat Industry Guide \(MIG\) - Chapter 5 cleaning](#) (906.77 KB)

[Meat Industry Guide \(MIG\) - Chapter 6 pest control](#) (513.06 KB)

[Meat Industry Guide \(MIG\) - Chapter 7 training](#) (706.98 KB)

[Meat Industry Guide \(MIG\) - Chapter 8 personal hygiene](#) (474.77 KB)

[Meat Industry Guide \(MIG\) - Chapter 9 HACCP](#) (1001.58 KB)

[Meat Industry Guide \(MIG\) - Chapter 10 temperature controls](#) (712.29 KB)

[Meat Industry Guide \(MIG\) - Chapter 11 acceptance and slaughter of animals](#) (3.14 MB)

[Meat Industry Guide \(MIG\) - Chapter 12 dressing of carcasses](#) (4.39 MB)

[Meat Industry Guide \(MIG\) - Chapter 13 microbiological criteria](#) (1.18 MB)

[Meat Industry Guide \(MIG\) - Chapter 14 cutting of meat](#) (2.25 MB)

[Meat Industry Guide \(MIG\) - Chapter 15 meat processing](#) (2.98 MB)

[Meat Industry Guide \(MIG\) - Chapter 16 food traceability](#) (132.42 KB)

[Meat Industry Guide \(MIG\) - Chapter 17 wrapping, packaging](#) (1.25 MB)

[Meat Industry Guide \(MIG\) - Chapter 18 waste management](#) (779.59 KB)

[Meat Industry Guide \(MIG\) - Chapter 19 SRM](#) (2.61 MB)

[Meat Industry Guide \(MIG\) - Chapter 20 Transmissible spongiform encephalopathy \(TSE\) testing](#) (353.86 KB)

Manual for official controls

Once your premises have been approved, you will find the Manual for Official Controls (MOC) beneficial for further information.

The MOC describes the tasks, responsibilities and duties of our staff carrying out official controls in approved establishments.

[Manual for official controls](#)