

FSA appoints two businesses to supply inspectors and vets for future meat inspection

Eville and Jones will be providing [Official Controls in Lots 1 to 3, 5 to 7 and 9](#), whilst a consortium led by Hallmark Meat Hygiene will be providing [Official Controls in Lots 4 and 8](#).

The contracts will secure the ongoing supply of vets (who are known as Official Veterinarians) and Meat Hygiene Inspectors (known as Official Auxiliaries) who both play a vital role in delivering FSA's Official Controls.

Vets and Meat Hygiene Inspectors work together in abattoirs to ensure high levels of animal welfare and monitor processing right up to the point meat leaves the premises, beginning its journey to the consumer. These protections are an essential part of keeping the nation's food safe.

"We have entered the final stage of our thorough procurement process, and I am pleased to announce the outcome of the Official Controls retender exercise which confirms Eville and Jones and Hallmark Meat Hygiene as the preferred bidders.????

?? "I believe this outcome will increase our resilience, service delivery capacity, scope for innovation in how we regulate the food system, whilst also providing value for money. A key factor in determining the outcome, was our desire to ensure that food businesses and stakeholders have full confidence in our ability to maintain high standards in the delivery of official controls in meat plants."??

Junior Johnson, Director of Operations at the FSA

The FSA will now observe a ten-day standstill period before entering into any contract with the successful tenderers, in accordance with the requirements of the Public Contracts Regulations 2015. Service delivery under the new contracts will begin on 31 March 2025.