Manual for official controls

Legal requirements and standards for approved meat establishments.

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.

In Northern Ireland, officials from the Department of Agriculture, Environment and Rural Affairs (DAERA) carry out meat hygiene official controls in approved establishments on behalf of us in Northern Ireland.

The MOC describes the tasks, responsibilities and duties of DAERA officials carrying out official controls in approved establishments on behalf of us. This is maintained and updated by DAERA and can be found on their website.

England and Wales

Manual for Official Controls (MOC) Volume 1 - Chapter 1 - Introduction (187.12 KB)

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Manual for Official Controls (MOC) Volume 1 - Chapter 2.1 - Food Chain Information and CCIR (255.9 KB)

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Manual for Official Controls (MOC) Volume 1 - Chapter 2.2 - Ante-mortem inspection (201.73 KB)

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Manual for Official Controls (MOC) Volume 1 - Chapter 2.3 - Animal welfare (370.99 KB)

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Manual for Official Controls (MOC) Volume 1 - Chapter 2.4 - Post-mortem inspection (666.25 KB)

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Manual for Official Controls (MOC) Volume 1 - Chapter 2.5 - Animal Identification (2.87 MB)

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Manual for Official Controls (MOC) Volume 1 - Chapter 2.6 - TSE testing (631.31 KB)