

Manual for Official Controls: Amendment 112

Chapter 2.2 Ante-Mortem Inspection

Sections

1. Introduction	2
2. Procedures	9
3. Record keeping	29
4. Movements	34
5. Cleansing and disinfection for biosecurity	37
6. Annexes	49

Manual for Official Controls: Amendment 112

1. Introduction

1.1 FSA role

1.2 FSA role: verification of FBO responsibilities

1.1 FSA roles

1.1.1 Purpose

The purpose of ante-mortem inspection is:

- to determine whether there is any sign of any condition which might adversely affect human or animal health
- to enable the Official Veterinarian (OV) to make the decisions as to whether the animal can be slaughtered for human consumption
- to inform possible adjustments during post-mortem inspection
- to determine whether any test should be carried out in relation to disease diagnosis or for residues of veterinary medical products
- to determine whether welfare has been compromised
- examination of food chain information

Particular attention should be given when zoonotic or notifiable diseases are a possible diagnosis.

1.1.2 Regulations

Ante-mortem inspection is covered by Regulation (EC) 853/2004 (Food Business Operator (FBO) duties) and Regulation (EU) 2017/625, Regulation, 2019/624 and Regulation 2019/627 (FSA requirements).

1.1.3 Inspection tasks

The OV must carry out the ante-mortem inspection.

Manual for Official Controls: Amendment 112

.....
 The Meat Hygiene Inspector (MHI) may assist the OV with some pre-slaughter tasks. In relation to ante-mortem inspection and welfare checks they can make an initial check and help with purely practical tasks.

The MHI must alert the OV to abnormal animals identified pre-slaughter.

1.1.4 Circumstances where ante-mortem inspection has been undertaken by an OV at the holding of provenance

Where the ante-mortem inspection has been carried out by an OV at the holding of provenance a MHI can undertake the ante-mortem inspection required in the slaughterhouse on all species when certain criteria are met, under the responsibility of the OV (OV not present in the premises during the delegation of this task to the MHI who is on site), and provided the OV regularly verifies that the MHI is carrying out his/her tasks properly.

The MHI must alert the OV to abnormal animals identified pre-slaughter and the OV must then carryout the ante-mortem inspection.

MHIs cannot be involved in ante-mortem inspections in the following circumstances:

- animals have undergone emergency slaughter
- animals suspected of having a disease or condition that may adversely affect human health
- bovine animals from herds that have not been declared officially free of Tuberculosis (TB) or the officially free status of which has been suspended
- bovine animals from herds and to ovine and caprine animals from holdings that have not been declared officially free of brucellosis or the officially free status of which has been suspended
- in the case of an outbreak of animal diseases to animals coming from a region as defined in Article 2 of Council Directive 64/432/EEC in which animal health restrictions are applied
- where animals are subject to stricter controls due to the spread of emerging or particular diseases listed by the World Organisation for Animal Health

Inspection and verification	By
Observing animals at unloading (random)	OV / MHI
Initial checks	OV assisted by MHI
Ante-mortem inspection	OV assisted by MHI
Completion of ante-mortem record	OV / MHI

Manual for Official Controls: Amendment 112

Inspection and verification	By
Completion of pen cards	OV / MHI
Enforcement	OV
Checks following ante-mortem at the holding of provenance	OV or MHI acting under the responsibility of the OV

Reference: Assimilated Regulation (EU) 2019/624, Article 3, 2 and Article 5, 3 and Assimilated Regulation (EU) 2019/627, Section 2, Article 11.

1.2 FSA role: verification of FBO responsibilities

1.2.1 Introduction

The FBO has a number of responsibilities that the FSA are required to verify are fulfilled. Informal or formal enforcement action may be necessary where these responsibilities are not met.

1.2.2 Ante-mortem inspection

The FBO must follow the instructions of the OV to ensure that ante-mortem inspection of every animal to be slaughtered is carried out under suitable conditions.

Assimilated Regulation (EC) 853/2004, Annex III, Section I, Chapter IV, Paragraph 5

Assimilated Regulation (EC) 853/2004, Annex III, Section II, Chapter II, Paragraph 1

Where animals are slaughtered without ante-mortem inspection, the OV must declare the meat from such animals unfit for human consumption in accordance with the requirements of Article 45(a) Assimilated Regulation (EU) 2019/627.

Where the FBO refuses to dispose of the meat, see chapter 2.8 on 'Animal by Products (ABP)' section 5 on 'Enforcement'.

Manual for Official Controls: Amendment 112

1.2.3 Ante-mortem inspection at the holding of provenance

The competent authority (FSA) may allow ante-mortem inspection of all species of animals intended for slaughter to be performed at the holding of provenance. This must be first agreed by the food business operator and the FSA.

The following checks must be carried out at the slaughterhouse:

- on records or documentation at the holding of provenance, including verification of the food chain information
- to ascertain if there is evidence or reason to suspect that the animals may contain chemical residues in excess of the levels laid down in legislation, or residues of forbidden substances
- for signs indicating problems related to animal welfare, including excessive dirtiness
- that they were fit for transport

The animals fit for slaughter shall be properly identified and separated from other animals and sent directly to the slaughterhouse together with health certificate completed by the OV which can be found at Annexe 7.

Where animals are not slaughtered within three days from the date of issue of the health certificate then:

- where the animals have not been dispatched from the holding of provenance to the slaughterhouse, an additional ante-mortem inspection shall be carried out and a new health certificate shall be issued, **OR**
- where the animals are already on their way to or are at the slaughterhouse, the slaughter may be authorised as soon as the reason for the delay has been assessed, provided that the animals undergo an additional ante-mortem inspection in accordance at the slaughterhouse

In the case of farmed game where slaughter is carried out at a slaughterhouse, by way of derogation from the above, the competent authority may allow slaughter until 28 days from the date of the issue of the health certificate if:

- only small quantities of the farmed game meat are directly supplied by the producer to the final consumer or to local retail establishments directly supplying to the final consumer, **AND**
- not more than 50 animals are slaughtered per year at the holding of provenance

Where farmed game is not presented for slaughter within 28 days the animals must be re-presented for ante-mortem inspection as described in the case of other animals above.

Manual for Official Controls: Amendment 112

References: Assimilated Regulation (EU) 2019/624 Article 5.

Assimilated Regulation (EU) 2019/624 Article 5 Paragraph 2(f) Health Certificate for animals that undergo ante-mortem inspection at the holding of provenance.
Assimilated Regulation (EU) 2019/624 Article 6 Paragraph 5.

1.2.4 Cleanliness of the livestock

The OV must verify that the FBO is presenting animals that have a clean hide, skin or fleece, so as to avoid any unacceptable risk of contamination of fresh meat during slaughter.

Reference: Assimilated Regulation (EU) 2019/627 Article 11, Paragraph 4.

1.2.5 Health status and identity

The FBO must have procedures in place ensuring that each animal or batch of animals accepted into the slaughterhouse:

- are properly identified
- are accompanied by the relevant information from the holding of provenance
- are not from areas under disease control with movement restrictions unless the Competent Authority (CA) so permits
- are clean
- are healthy, as far as the FBO can judge
- are in a satisfactory state as regards to welfare

If the FBO is aware of any animals that do not comply with any of the above then the OV must be notified.

Isolation facilities must be used for suspect animals.

Note: The AO must not complete the animal movement licences. This is an FBO responsibility.

1.2.6 Welfare

The FBO complies with the requirements of: The Welfare of Animals at the Time of Killing (England) 2015, The Welfare of Animals at the Time of Killing (Wales) 2014 and Welfare of Animals (Transport) Order 2006 (as amended) (WATO) and

Manual for Official Controls: Amendment 112

immediately takes necessary corrective measure to prevent recurrence of any non-compliance.

1.2.7 Animals accepted at the slaughterhouse

The FBO only accepts animals that are alive into the slaughter establishments, except for:

- animals that have undergone emergency slaughter outside the slaughterhouse (red meat)
- delayed eviscerated poultry, geese and ducks raised for the production of 'foie gras'
- animals (including farmed game, ratites and bison) slaughtered at the place of production
- wild game

Note: (EC) 853/2004 permits bison to be slaughtered on farm in 'exceptional circumstances' such as those that would put human health or animal welfare at risk if the animal(s) were transported live.

1.2.8 Acceptance of animals slaughtered on farm

Any animals (including farmed game and bison) slaughtered on farm, must be inspected at ante-mortem by an OV as soon as practicable before the slaughter date.

Please note that the OV is a veterinarian designated by the CA to carry out specific official controls on holdings on its behalf.

The bodies must be accompanied by the relevant documents:

- Veterinary health certificate (see Annexe 7 of this chapter).
- FCI (see Annexe 2 of this chapter).
- Certificate of Competence (CoC) for emergency slaughter. Should the animal be intended for human consumption then the person that carries out the emergency slaughter must hold a CoC for these operations. Alternatively, a Veterinary Surgeon can slaughter an animal for human consumption as part of their professional duties in exceptional circumstances (as long as there is not conflict of interest).

Manual for Official Controls: Amendment 112

.....
Bodies of animals slaughtered on farm must be transported hygienically and without undue delay. If transport takes more than two hours, it should be under refrigeration.

If necessary, the animals may be eviscerated at the site of slaughter under the supervision of the OV.

References: Assimilated Regulation (EC) 853/2004, Annex III, Section III point 3. Annexe 2 on 'Additional food chain information for Cattle and Calves' and Annexe 7 on 'Health certificate for farmed game slaughtered at the holding' of this chapter.

1.2.9 Dead on arrival (DOA) and dead in lairage (DIL)

Bovines: The FBO reports DOA and DIL bovines O48M of age to a collector (their normal collector or the National Fallen Stock Company (NFSCo) on 0845 054 8888). They will arrange for the body to be collected and tested for Transmissible Spongiform Encephalopathies (TSE).

1.2.10 Lairage period

In England and Wales, animals must be slaughtered without undue delay.

Reference: Assimilated Regulation (EC) 853/2004, Annex III, Chapter IV, 6.

1.2.11 Movement from slaughterhouse

Please see 4.1 for further details.

Manual for Official Controls: Amendment 112

2. Procedures

- 2.1 Ante-mortem inspection procedures
- 2.2 Specific ante-mortem issues for poultry
- 2.3 Suspect live animals
- 2.4 Emergency slaughter outside the slaughterhouse
- 2.5 Slaughter of fractious animals (bovine)

2.1 Ante-mortem inspection procedures

2.1.1 Observations

The OV must observe each animal (except poultry) moving and at rest. The inspection must be sufficient to identify animals showing neurological symptoms, respiratory symptoms, alimentary tract abnormalities, change in gait, or external abnormalities.

Where there is a field lairage or buildings within the same County Parish Holding (CPH) number of the slaughterhouse then animals can move freely between the slaughterhouse lairage and the field lairage.

Where animals are held in fields or buildings associated with the slaughterhouse but which have a different CPH number the OV should under no circumstances carry out ante-mortem inspection or any other Official duties in these areas. Animals cannot move from the slaughterhouse back to the field or buildings with a different CPH number.

2.1.2 Initial check

Routine ante-mortem inspection may begin with an initial check done by the MHI.

Where a suitably trained MHI assists the OV in carrying out the initial check, the OV should subsequently observe all the animals interacting with each other in their pens during ante-mortem inspection.

Manual for Official Controls: Amendment 112

The initial check, if undertaken by the OV, may suffice as to constitute an adequate ante-mortem inspection.

2.1.3 Clinical inspections

In addition to routine ante-mortem inspection, the OV is required to carry out a clinical inspection of all animals which do not appear to be 'normal' and those that the FBO or an MHI may have put aside.

Reference: See Topic 2.3 on 'Suspect live animals' for the procedure to be followed for suspect animals.

Note: Clinical inspection does not necessarily require the OV to undertake a clinical examination, although this should be undertaken if warranted.

2.1.4 Considerations

Two important variables must be taken into consideration by the OV when performing ante-mortem inspection:

- every slaughterhouse and lairage layout are different
- the OV may require different conditions for inspecting the different species

Consequently, the OV must explain their ante-mortem requirements to the FBO to ensure that appropriate facilities and access are available.

2.1.5 Facilities and equipment requirements

To be able to carry out satisfactory ante-mortem inspections, clinical inspections and detailed examinations, the OV must have available the following facilities and equipment:

- adequate lighting
- adequate space
- adequate access
- adequate separate facilities for detailed examination (a crush or equivalent is desirable but not legally required – the OV should arrange suitable facilities with the FBO)
- isolation pen(s) for suspect animals with separate drainage and situated as to avoid contamination of other animals (not needed in all establishments)

Manual for Official Controls: Amendment 112

- staffing assistance (for handling or restraint)
- sufficient time
- proper equipment, for example, thermometer and stethoscope

2.1.6 Time of ante-mortem inspection

The inspection must take place within 24 hours of arrival at the slaughterhouse and less than 24 hours before slaughter. Where ante-mortem is carried out at the holding of provenance then it must be undertaken within 3 days of the animals being slaughtered or in the case of farmed game, where this has been authorised, within 28 days of slaughter.

In some cases, ante-mortem inspection may need to be repeated. The OV may inspect the animal(s) at any other time.

Reference: Assimilated Regulation (EU) 2019/627, Section 2, Article 11, Paragraph 2.

2.1.7 Exception to OV ante-mortem inspection at the slaughterhouse

OVs must carry out ante-mortem inspection of all livestock at the slaughterhouse, except if an appointed OV at Holdings of Provenance (OV-HoP) has carried out ante-mortem inspection at the holding of provenance.

If an appointed OV-HoP has completed ante-mortem at the holding of provenance, the appointed OV-HoP needs to complete the appropriate Official Health Certificate (GBHC055), which must accompany the live animal to the slaughterhouse. The owner of the animal still needs to complete the Food Chain Information (FCI), which must also accompany the animal to the abattoir.

On arrival at the slaughterhouse, documentary and additional checks will be carried out by the Competent Authority. These may be conducted by an OV or official auxiliary (OA) who has undergone the required training before undertaking this work.

In cases, where the OA carries out additional checks, the OV must verify, through regular checks, that the OA is carrying out such actions properly.

When undertaking the additional checks, the OA is to be satisfied that:

- Checks indicate the animal's welfare has not been compromised.
- The GBHC055 health certificate accompanying the animals with ante-mortem at the holding of provenance is checked and is satisfactory.

Manual for Official Controls: Amendment 112

.....
The OV shall be immediately informed by the OA performing the inspection when possible abnormalities are observed or suspected and the OV then will carry out the ante-mortem inspection in person.

Upon FBO clearance, it is the responsibility of the OV to verify the FCI.

References: Regulation (EU) 2019/628

'[Model official certificate](#) in the case of ante-mortem inspection at the holding of provenance' - GBHC055

Assimilated Commission Delegated Regulation (EU) 2019/624, Article 3(2).

2.1.8 Emergency slaughter at the slaughterhouse

If an animal has an accident in a slaughterhouse, it must have veterinary ante-mortem inspection either before or just after the accident in order for it to be slaughtered for human consumption. To protect animal welfare where such an accident occurs out of hours, and the OV is not available, the ante-mortem inspection may be carried out by an appointed as an Emergency Slaughter OV (OV-EMSL).

The OV-EMSL must complete and sign the [GBHC056](#) official health certificate for emergency slaughter.

The FBO is responsible for any costs incurred in such a circumstance; the carcass and all body parts must be retained for cold inspection by the OV.

Meat from animals that undergo slaughter following an accident in a slaughterhouse may be used for human consumption if:

- the animal had a veterinary ante-mortem inspection either before or after the accident
- the post-mortem inspection is performed personally by the OV
- at post-mortem inspection, no serious lesions other than those due to the accident are found
- a bovine is over O48M, TSE testing will be required (including bison)

Meat is to be declared unfit for human consumption if it derives from animals that have not undergone ante-mortem inspection, except for hunted wild game.

See sub-section 2.4 on 'Emergency slaughter on farm' for more information.

Reference: Assimilated Regulation (EU) 2019/627 Articles 16, 45(a) and 47.

Manual for Official Controls: Amendment 112

2.1.9 FBO responsibility

The FBO shall ensure that any animal that has experienced pain or suffering during transport or following arrival at the slaughterhouse is slaughtered or killed immediately.

Reference: WATOK Part 3 paragraph 12 (a) Schedule 1.

2.1.10 FCI

When the FBO passes FCI to the OV, the OV should use their professional judgement and take into account the information provided when performing ante and post-mortem inspection.

Reference: See chapter 2.1 'FCI and CCIR' for additional information.

For Pigs: When FCI and / or other data (from farm of origin or ante-mortem inspection) indicates possible risk to public health, animal health or animal welfare, the OV can instruct the FBO to mark / identify those animals for further inspection procedures (FIP) at post-mortem inspection to decide if the meat is fit for human consumption.

Reference: Assimilated Regulation (EU) 2019/627 Article 10, Paragraph 1.

2.1.11 Example: pig conditions in ante-mortem justifying FIP at post-mortem

For most of the conditions listed on the current ante-mortem inspection sheet there would be no need for pigs to be marked to undergo FIP at post-mortem.

However, the following may justify FIP:

- mastitis (if associated with general signs)
- moribund / recumbent
- orchitis (marked to consider *brucella*, occupational zoonoses)
- suspect emaciation, poor condition
- suspect fever
- slaughtered in lairage
- gathering of evidence for enforcement purposes (welfare breach suspect)

Note: the OV is not limited to these conditions and should use their professional judgement.

Manual for Official Controls: Amendment 112

2.1.12 Cleanliness of animals for slaughter

The OV must verify that the FBO complies with his duty to slaughter only animals that are sufficiently clean and record the details, if in their opinion the animals are too dirty to be processed hygienically.

The procedures in place to deal with animals that are soiled and the ability of the FBO to process those animals must be taken into consideration.

Reference: Assimilated Regulation (EU) 2019/627, Articles 11(4) and 43(2).

2.1.13 Ante-mortem inspection records

Legislation requires the FSA to keep records of ante-mortem inspection.

References: Assimilated Regulation (EU) 2019/627 Article 39(1).

See topic 3.4 on 'Use of ante-mortem inspection records' for details of where to record ante-mortem inspection results.

2.1.14 When animals can be moved from lairage to slaughter

The OV must be satisfied that an effective positive release system is in operation to ensure that every animal that requires ante-mortem inspection:

- receives it when it is required
- is only slaughtered for human consumption when ante-mortem inspection has been carried out and has been passed fit for slaughter

Animals must not be moved from the lairage to be slaughtered for human consumption until:

- ante-mortem inspection has been completed, recorded and signed by the OV, and
- any conditions for suspect animals have been met

2.1.15 Disease eradication programmes

The OV is to impose the conditions, already determined by the CA, for slaughtering animals under schemes for the control of:

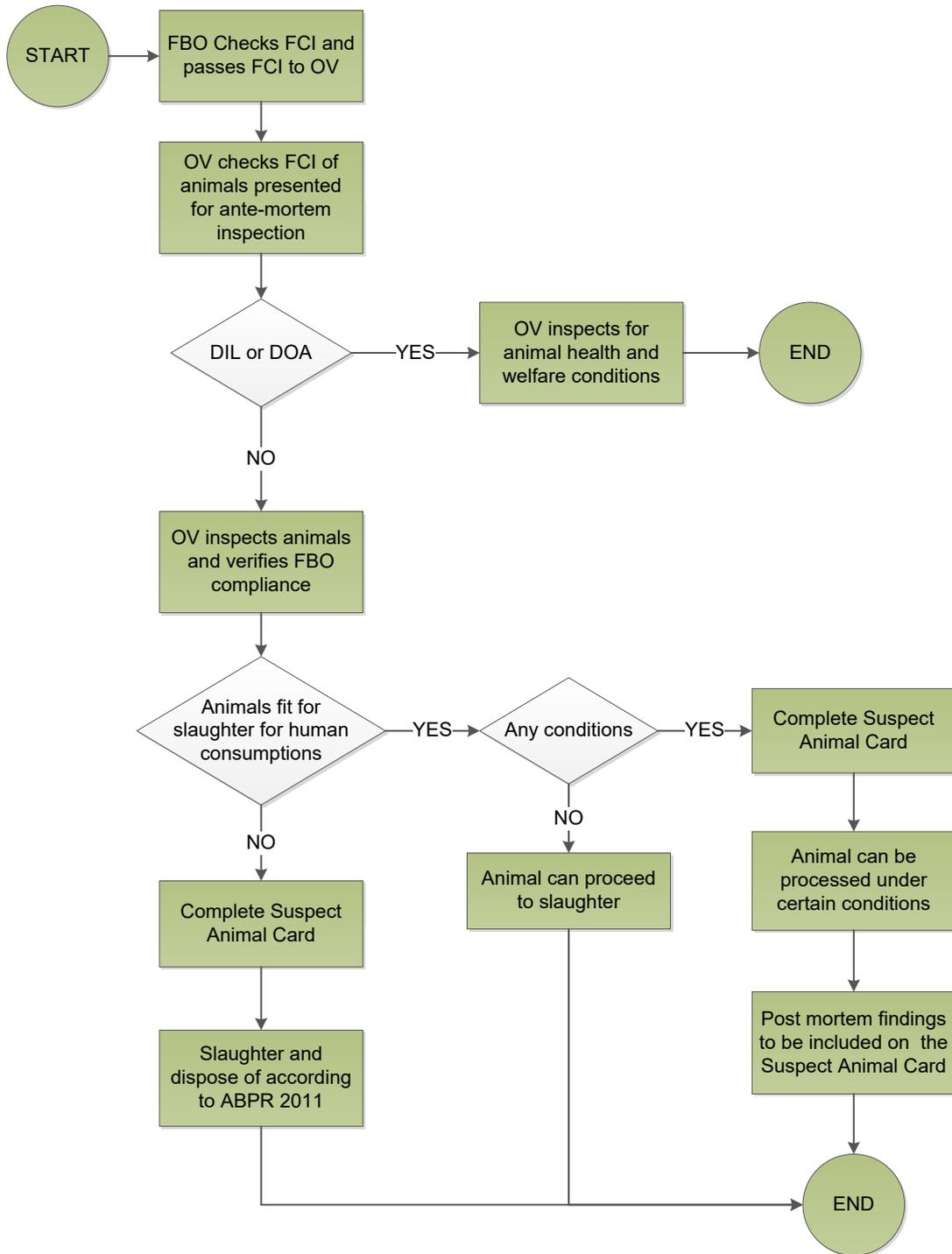
- a specific disease, such as brucellosis or TB
- zoonotic agents such as salmonella

to permit taking more precautionary hygiene measures and allow a more thorough post-mortem inspection.

Manual for Official Controls: Amendment 112

2.1.16 Ante-mortem inspection summary

The flowchart below summarises the procedure for ante-mortem inspection.



Manual for Official Controls: Amendment 112

2.2 Specific ante-mortem issues for poultry

2.2.1 Ante-mortem inspection of poultry

A) When ante-mortem inspection is carried out at the holding of provenance:

When poultry arrives accompanied by a Health Certificate for live animals transported from the holding to the slaughterhouse, full OV ante-mortem inspection at the slaughterhouse is not required. In that case, ante-mortem inspection at the slaughterhouse can be performed by a suitably trained MHI under the responsibility of the OV. Inspection is to verify:

- animal identification
- animal welfare
- any condition that may adversely affect human or animal health

When the birds are not slaughtered within three days of the issue of the Health Certificate, the following should take place:

- birds that have not left the holding must be re-examined and a new Health Certificate issued
- birds that have arrived at or are enroute to the slaughterhouse may be slaughtered for human consumption after they have passed an ante-mortem inspection performed by the OV

References: Assimilated Regulation (EU) 2019/624 Article 5 and MOC 2.1.7 above. Assimilated Regulation (EU) 2017/625 Article 18(2)(a).

B) When ante-mortem inspection is not carried out at the holding of provenance:

Birds shall be subjected to ante-mortem inspection at the slaughterhouse. When doing ante-mortem inspection the OV must:

- assess the overall health and welfare of the birds
- listen to the birds and observe a random sample checking posture, wattle colour and cleanliness, and
- consider the information available from the FCI

Ante-mortem inspection at the slaughterhouse can be limited to a representative sample of birds from each flock.

Manual for Official Controls: Amendment 112

.....
Under Regulation (EC) No 2160/2003 'flock' means all poultry of the same health status kept on the same premises or in the same enclosure and constituting a single epidemiological unit; in the case of housed poultry, this includes all birds sharing the same airspace. In practical terms this equates to "a group of birds reared in the same house within the same farm. For birds not confined solely to a house a flock is equivalent to a group of birds that share physically a designated area."

When ante-mortem is limited to a representative sample from the flock, the OV, **as a minimum**, must perform ante-mortem inspection of the first load from each flock arriving to the slaughterhouse. That means that if more than one load of poultry from the same house arrives to the slaughterhouse on the same day, the OV must inspect at least the first lorry for that flock or, if the first lorry contains less than 500 birds¹, a number of lorries until ante-mortem has been carried out on at least 500 birds from the flock.

If another load of birds from the same house is sent for slaughter the following day, the OV is required to carry out ante-mortem inspection of at least the first load from that house that day (or several lorries until ante-mortem has been carried out on at least 500 birds from the flock). This is because ante-mortem inspection in the slaughterhouse must take place less than 24 hours before slaughter and the conditions of the flock might change within that period of time.

The OV can carry out ante-mortem inspection of more than one load per house per day as and when needed or considered necessary by them, particularly in cases where the FCI or ante-mortem checks on the first load raise possible public health, animal health or animal welfare concerns for a given flock. Each establishment will be required to develop a positive release system agreed between the FBO and the OV to ensure the required sample of birds has received ante-mortem inspection prior to slaughter.

Routine welfare checks carried out by the OV or the OA should be spread out to ensure that loads that have not been subjected to ante-mortem inspection are also covered by those welfare checks.

Details of the systems in place to carry out ante-mortem inspection of a representative sample of birds from each flock should be agreed between the OV and the FBO and should be documented for the benefit of other officials attending

¹ The selection of minimum 500 birds follows [EFSA's advice in Opinion on poultry meat inspection](#):

Indicating high level batch sensitivity to detect disease and conditions at sample size of 500 and informing that Ante-mortem inspection (if used correctly) has a relatively high probability of detecting most diseases and conditions in infected batches.

Manual for Official Controls: Amendment 112

.....

the plant. It is recommended that a Standard Operating Procedure (SOP) is developed by the FBO in agreement with the OV.

The SOP (or any chosen documented form) must detail the positive release system agreed with the FBO, the systems put in place by the OV to ensure that welfare checks undertaken by the OV/OA are spread out to include loads that have not received ante-mortem inspection and actions to be taken if ante-mortem of the first load, or subsequent checks indicate welfare issues or disease concerns (for example, inform the FBO that the number of checks for a particular flock are going to increase to ensure the positive release system is consequently adapted). The SOP should be reviewed regularly and as often as necessary.

If there is an outbreak of a notifiable disease in poultry (such as Avian Influenza or Newcastle Disease), to carry out ante-mortem inspection on a representative sample of the flock is not permitted when poultry is moved to the slaughterhouse under a movement licence (e.g. from a restricted zone). In those circumstances, the OV must undertake immediate full veterinary ante-mortem Inspection upon unloading from the vehicle.

References: Assimilated Regulation (EU) 2019/627 Articles 2(21) and 11(1)
Assimilated Regulation (EC) 2160/2003 Article 2(b)

2.2.2 Poultry testing positive for salmonella

Where the FCI received shows that the batch has tested positive for Salmonella, the OV must ensure that the appropriate arrangements are in place to:

- slaughter the batch at the end of the production day where possible, or at the end of a production run where necessary on welfare grounds and
- undertake cleaning, and where required disinfection, after slaughter

Note: See chapter 2.1 on 'FCI and CCIR', topic 2.1 on 'FCI-Poultry' for full details of the required actions in the case of Salmonella positive poultry batches.

2.2.3 Poultry showing signs of disease

If the birds show clinical symptoms of a disease, they may not be slaughtered for human consumption. However, killing of these birds on the slaughter line may take place at the end of the normal slaughter process, if precautions are taken to avoid the risk of spreading pathogenic organisms and to clean and disinfect the facilities after killing.

Reference: Assimilated Regulation (EU) 2019/627 Article 43 Paragraph 3.

Manual for Official Controls: Amendment 112

2.2.4 Poultry slaughtered at the holding

In the case of poultry slaughtered at the farm and sent for delayed evisceration, the ante-mortem inspection will be done at the holding by an OV or an AV.

Delayed eviscerated poultry obtained at the farm of production may be kept for up to 15 days at a temperature of not more than 4°C. It must be then eviscerated in a slaughterhouse or in a cutting plant located in the same member state as the farm of production and must undergo post-mortem inspection. Non-eviscerated carcasses must be accompanied to the slaughterhouse or cutting plant with a 'Health Certificate for poultry intended for the production of foie gras and delayed eviscerated poultry slaughtered at the holding of provenance'.

Reference: Assimilated Regulation (EU) 2019/624, Article 6(2) – Health Certification.

2.2.5 Health certificate

The post-mortem inspection at the slaughterhouse or cutting plant must include a check on the certificate accompanying the carcasses.

Reference: Assimilated Regulation 2019/627 Article 10(2)

2.3 Suspect live animals

2.3.1 Slaughter of suspect animals

Suspect animals are to undergo detailed ante-mortem examination in order for the OV to make a decision whether the animal is fit for slaughter for human consumption.

The OV must defer the slaughter of animals suspected of having a disease or condition that may adversely affect human or animal health. The FBO should hold the animal(s) in isolation pending the OV's final decision.

Reference: Assimilated Regulation 2019/627 Article 43(4)

2.3.2 OV judgement

Each OV should make a professional judgement based on the FCI, ante-mortem inspection or any other information presented, as to which animal/s should be further examined. Such an examination may include taking of appropriate samples.

Manual for Official Controls: Amendment 112

2.3.3 Examples of suspect animals

Examples where the OV might identify suspect animals are where:

- animals show clinical signs of illness, disease or disorder
- animals show clinical signs of a disease transmissible to man or animals, especially a notifiable disease
- Example: animals are found or suspected to have any form of clinical TB
- animals show clinical signs of a disease or disorder likely to make fresh meat unfit for human consumption
- animals show signs of fatigue or stress

Note: they must be rested for not less than 24 hours unless the OV has determined otherwise

OR

- there is evidence or suspicion that illegal or unauthorised substances have been administered, or there may be veterinary medicines in excess of maximum residue limits present in the animal

Reference: Assimilated Regulation 2019/627 Article 43(3) and (4).

2.3.4 Veterinary medicines

Animals that might contain residues of veterinary medicinal products in excess of the levels allowed or residues of forbidden substances are to be sampled with in accordance with The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) Regulations 1997.

Reference: Assimilated Regulation (EU) 2019/627 Article 43(5).

2.3.5 OV action

Where a suspect animal has been identified the animal should be removed to an isolation pen and a suspect animal card (AMI 2/2) completed.

The MHI conducting the post-mortem inspection of a suspect animal must be informed of the circumstances by the OV to ensure that ante-mortem and post-mortem findings are correlated and recorded on the AMI 2/2.

Manual for Official Controls: Amendment 112

2.4 Emergency slaughter outside the slaughterhouse

2.4.1 Local Authorities (LA) purpose

LAs are the CA for enforcement during the transit of animals from the farm to the slaughterhouse. The LA and APHA One Health must be contacted if any breaches are suspected during the transport of the animals. See Chapter 2.3 on Animal Welfare sub-section 3.3 'Referral to LA / APHA' for the referral process.

2.4.2 Definition

Meat from a red meat animal that has undergone emergency slaughter outside the slaughterhouse, following a veterinary ante-mortem, may be used for human consumption only if it is from an otherwise healthy animal that has suffered an accident that prevented its transport to the slaughterhouse for welfare reasons.

2.4.3 OV attendance

The OV needs to carry out **the post-mortem inspection** of any animal that has undergone emergency slaughter.

The OV should note any injuries that would indicate an on-farm welfare problem and if these are present, APHA must be informed (reference number provided must be kept and recorded in the FSA Day Book at the slaughterhouse) as detailed in chapter 2.3 on 'Animal welfare'.

2.4.4 Declarations

Where an ungulate is required to undergo emergency slaughter an official health certificate (GBHC056) is required to be completed indicating a favourable outcome of the ante-mortem and accompany the slaughtered animal to the slaughterhouse for examination by the OV.

Any observations relevant for subsequent meat inspection shall be recorded in the health certificate including details of any treatment administered by the PVS to the animal.

Food chain information must also accompany the body of the animal. This does not form part of the official health certificate and should be completed and signed by the owner of the animal.

Manual for Official Controls: Amendment 112

.....
References: Assimilated Regulation (EC) 853/2004, Annex III, Section I, Chapter VI, 5 & 6 and (EU) 2019/624, Article 4.

Assimilated Regulation (EU) 2019/628, Model official certificate in the case of emergency slaughter outside the slaughterhouse' (GBHC056)

See Annexe 10 The Official Health Certificate (GBHC056) that accompanies the bodies of animals subjected to emergency slaughter outside the slaughterhouse.

You can find all the [Defra health certificates for live animals](#) on the gov.uk page.

2.4.5 Eligibility

Please follow the steps in the table below with regards to eligibility:

Step	Action
1	<p>Confirm animal is eligible by checking:</p> <ul style="list-style-type: none"> • Ante-Mortem Inspection and Certification: In emergency slaughter cases, the OV-EMSL must perform an ante-mortem inspection and issue an official health certificate. This certificate should record the outcome of the ante-mortem inspection, the date, time, and reason for the emergency slaughter, and any treatment administered. The OV-EMSL must be present at the time of slaughter in order to certify date, time and that the slaughter and bleeding have been performed correctly. Should the animal be intended for human consumption then the person that carries out the emergency slaughter must hold a CoC for these operations. Alternatively, a Veterinary Surgeon can slaughter an animal for human consumption as part of their professional duties in exceptional circumstances (as long as there is not conflict of interest). The official health certificate GBHC056 must accompany the slaughtered animal to the slaughterhouse. • Food Chain Information Document: This document must accompany the body of the slaughtered animal to the slaughterhouse. The FCI must be completed by the owner of the animal. • Verification of Identification: verify that the identification of the animal matches that on the declaration and additional documents of the emergency slaughtered ungulate • Verification of Authorisation: Check that the OV-EMSL is listed on the appointed OVs list and ensure the official health certificate

Manual for Official Controls: Amendment 112

Step	Action
	<p>is completed accurately without signs of fraud. The OV-EMSL number follows the format FSA/MRCVS No/Date of issue.</p> <ul style="list-style-type: none"> • Transport to the Slaughterhouse: The body of the animal, once slaughtered and bled, must be transported to the slaughterhouse hygienically and without undue delay. The removal of the stomach and intestines is allowed at the place of slaughter, under veterinary supervision, but no further dressing should take place. Any removed viscera must accompany the animal to the slaughterhouse and be clearly identified as belonging to that animal. If more than two hours elapse between slaughter and the arrival at the slaughterhouse, the body of the animal must be refrigerated. Where climatic conditions so permit, active chilling is not necessary. • any other eligibility regulations for human consumption (e.g. TB restrictions on farm).
2	Check if any testing is required, for example, TSE.
3	<p>Post-Mortem Inspection: Verify eligibility for Emergency Slaughter, the legal definition of an eligible animal is one that is otherwise healthy but has suffered an accident that prevents its transport to the slaughterhouse for animal welfare reasons.</p> <p>To be released for human consumption the meat from that animal must be declared fit for human consumption after post-mortem inspection at the slaughterhouse, in line with the Official Controls Regulation, Assimilated Regulation (EU) 2017/625, Article 18, 7 (f). Additional tests may be required for emergency slaughter cases, as per MOC instructions Chapter 5.1.</p>
4	The oval health mark should be applied to fit carcasses.

2.4.6 Exceptional circumstances: bison

In exceptional circumstances, bison may be slaughtered on farm in accordance with the provisions relating to farmed game.

Reference: Assimilated Regulation (EC) 853/2004 Annex III, Section III, Para 4.

2.4.7 OV action in the case of discrepancy

1. Initial approach

Manual for Official Controls: Amendment 112

- If the emergency slaughtered animal is not acceptable for dressing on arrival, it can be declared unfit for human consumption at that point. Examples include very dirty animals, blown belly, maggot infestation, signs of putrefaction, etc.
- If an investigation to gather further information is required, the carcass and offal will be detained. The required evidence will be collected to inform whether to apply the health mark to the carcass.
- When any of the above apply, the Food Business Operator (FBO) will be informed immediately and the OV-EMSL who completed the health certificate contacted.

2. Potential breaches and required actions

Potential breaches	Actions
Animal welfare	If the animal welfare has been compromised follow the procedures outlined in MOC Chapter 2.3: Animal welfare
FCI	If there are any issues with FCI follow the procedures outlined in MOC Chapter 2.1 – Food Chain Information (FCI).
Animal identification	If there are any issues with animal identification, follow the procedures outlined in MOC Chapter 2.5: Animal Identification.
Incomplete or incorrect Official Health Certificate	Issues in relation to the information or format of the Health Certificate might include: wrong template, missing information such as slaughter date and time, OV-EMSL signature, reason for emergency slaughter (for example: calving-related conditions are not considered an accident nor acceptable reasons for including that animal in the definition of emergency slaughter), etc. In these cases, the OV can request further details from the OV-ESML and following this process it can then be decided whether to apply the health mark.
Lack of Official Health Certificate, or signed by not appointed OV-EMSL	If there is no health certificate provided or the signing veterinarian is not appointed OV-EMSL, then the AMI was not performed in compliance with the regulations and therefore the carcass must not be health marked

Manual for Official Controls: Amendment 112

Potential breaches	Actions
	<p>and together with the relevant official, it all should be declared as unfit for human consumption.</p>
<p>Post-mortem findings</p>	<p>While the OV is performing the post-mortem inspection of the emergency slaughter, if findings do not clearly match the emergency slaughter description, and if chronic and/or systemic disease is identified, the carcass should be declared as unfit for human consumption.</p> <p>If required, the OV-EMSL should be contacted for further clarification before deciding.</p>
<p>Investigation of Common ES Reasons</p>	<p>Commonly recorded emergency slaughter reasons include: nerve damage, inability to stand, muscle damage, spinal injury, suspected nerve or spinal damage, pelvic injury, acute paralysis, musculoskeletal injury, leg damage.</p> <p>When the health certificate does not provide sufficient information about the accident and cause of such an injury, the OV can request further details from the OV-ESML and conduct further enquiries to confirm the nature of the accident. Following this process the OV can then decide whether to apply the health mark. It needs to be considered that post-mortem findings may reveal information not available during ante-mortem.</p>
<p>Suspected Fraud or Document Alteration</p>	<p>If there are clear indications of fraud or document tampering in the paperwork accompanying an emergency slaughtered animal — for example, if an official health certificate appears to have been altered without proper initials or authentication — and the OV has reasonable grounds to believe the documentation may be inaccurate (e.g. inconsistencies in dates, times, or the stated reason for emergency slaughter), then further checks must be carried out to verify the validity of the documents.</p> <p>Importantly, carcasses must not be health marked while these investigations are ongoing.</p> <p>In addition, if an unusually high number of animals is received from a single source, this must be reported immediately to the relevant FSA regional team. The</p>

Manual for Official Controls: Amendment 112

Potential breaches	Actions
	report should include any supporting evidence, as outlined in MOC Chapter 7, Section 2.5: Gathering and Preserving Evidence, for appropriate review and action.

2.4.8 FBO responsibility

The farmer/owner who reared the animal must ensure that:

- A FCI stating the identity of the animal and indicating, farm health status, any veterinary products or other treatments administered to the animal, dates of administration and withdrawal periods, has accompanied the dead animal to the slaughterhouse.
- Appointed OV-EMSL has carried out an ante-mortem inspection of the animal and completed a health declaration (date and time, reason for the emergency slaughter and the nature of any treatment).
- The slaughtered and bled animal has been transported to the slaughterhouse hygienically and without undue delay. Removal of the stomach and intestines, but no other dressing, may have taken place on the spot, under the supervision of the veterinarian. Any viscera removed has accompanied the dead animal to the slaughterhouse and has been identified as belonging to that animal.

If more than two hours elapse between slaughter and arrival at the slaughterhouse, the animal must be refrigerated. Where climatic conditions so permit, active chilling is not necessary.

The FBO of the slaughterhouse must verify that all the above requirements have been followed, and it is recommended that a Standard Operating Procedure (SOP) is developed by the FBO in agreement with the OV and/or that the acceptance of animals that have undergone emergency slaughter is included as part of the Slaughterhouse’s HACCP Plan.

The FBO must provide all the above documents and details to the OV at the slaughterhouse and follow any instructions during the post-mortem inspection (including any additional tests required) concerning the use of the meat.

Reference: Assimilated Regulation (EC) 853/2004 Annex III Section I Chapter VI ‘Emergency slaughter outside the slaughterhouse’

Manual for Official Controls: Amendment 112

2.5 Slaughter of fractious animals (bovine)

Domestic bovines that are considered fractious, dangerous or not handleable and which the FBO intends to enter into the human food chain can be slaughtered on-farm in exceptional circumstances.

This is a national policy which is permitted on a case-by-case basis, where such animals cannot be transported because transportation would present either a health or safety risk to their handler or a welfare risk to the animal.

Authorisation by the CA is required and must be informed in advance of the date and time of slaughter of the animal(s).

Other conditions that must be met are:

Step	Action
1	The owner of the bovine must submit a request to the FBO (at the slaughterhouse).
2	The herd undergoes regular veterinary inspection and details are available.
3	The circumstances are discussed between the AV (or OV carrying out the veterinary inspection on-farm) and the FBO and OV (at the receiving approved slaughterhouse) before any action is taken.
4	Prior agreement has to be reached between the OV at the slaughterhouse and FBO that the body of the animal can be consigned to the slaughterhouse for processing.
5	Animal welfare requirements are complied with.
6	The AV/OV on-farm must issue a health certificate attesting to a favourable result of the ante-mortem inspection, correct slaughter and bleeding and the date and time of slaughter. This will require the AV/OV to be present at the time of slaughter and bleeding. The health certificate is to accompany the slaughtered animal during transport. See Annexe 7 of this chapter.
7	The appropriate declaration (FCI) must be duly completed by the farmer/owner who reared the animals, confirming their identity and indicating any veterinary products or other treatments administered, dates administered and any appropriate withdrawal periods. This must accompany the slaughtered animal to the slaughterhouse. See Annexe 2 of this chapter.
8	Correct animal identification must be provided (passport up to date with readable ear tags in bovines)
9	Slaughtered and bled animals are transported to the slaughterhouse hygienically and without undue delay. If transport takes more than two

Manual for Official Controls: Amendment 112

Step	Action
	hours, the animals are, if necessary, refrigerated. Where climatic conditions so permit, active chilling is not necessary
10	The OV must be present when the body arrives, and carry out the post-mortem inspection

Some of the reasons for declaring the meat unfit for human consumption include;

- Where the document/declaration accompanying the animal fails to comply with the information requirements for FCI in (EC) No 853/2004, this failure must result in the animal or meat from the animal being declared unfit for human consumption by the OV.
- If the decisions concerning live animals have not been complied with, the OV must declare the animal unfit for human consumption; this could include where the animal's identification is not reasonably ascertainable or where animals are subjected to treatment with veterinary medicinal products in excess of permitted levels or where there is suspected presence of veterinary residues because the required withdrawal period has not been complied with.
- Where any of the many decisions concerning meat have not been complied with, the meat must be declared unfit for human consumption: this may include failure to have undertaken an ante-mortem inspection (by the AV/OV on the farm); failure to have conducted a post-mortem inspection (for example, when the offal has been discarded prior to post-mortem inspection) may also be a reason for declaring the animal or meat derived from it as being unfit for human consumption. The carcass and all by products would be required to be disposed of as ABP.

Manual for Official Controls: Amendment 112

3. Record keeping

- 3.1 Record keeping purpose
- 3.2 Positive release pen card
- 3.3 Suspect animal card
- 3.4 Use of ante-mortem inspection records

3.1 Record keeping purpose

3.1.1 Purpose

- To record disease conditions for disease surveillance purposes.
- To indicate to the FBO that the OV has passed or rejected the animal for slaughter for human consumption.
- To meet statutory obligations to maintain records and supply FBOs, producers, veterinarians and the CA with relevant information.

3.2 Positive release pen card

3.2.1 Purpose

The pen card may be used to identify, to the FBO that the animals have been inspected and found as suitable to be slaughtered for human consumption without additional conditions. It should be clearly displayed on the pen after satisfactory ante-mortem inspection.

3.2.2 Completion

Plant operatives enter stock details.

The OV authorises slaughter by signing the positive release pen card.

Manual for Official Controls: Amendment 112

3.2.3 Retention period

Completed pen cards are retained for 6 months. They may be used to check that only animals which have undergone ante-mortem inspection are slaughtered.

3.2.4 Alternative arrangements

The pen card system may be unsuitable in some establishments. An equivalent system that achieves the same outcome may be used.

3.3 Suspect animal card

3.3.1 Purpose

This card must be used to identify animals considered suspect but which may still be suitable for slaughter. It must be completed by the OV and accompany the animal on transfer to an isolation pen.

3.3.2 Multiple suspect animals

Suspect animal cards may be used for groups of animals where the OV considers it impractical to use one card for one animal, for example, a flock of sheep.

3.3.3 Where to display

The suspect animal card must be attached to a suitable position on the isolation pen.

3.3.4 Retention of suspect animal cards

The OV must notify the MHI(s) of any suspect animal and ensure the subsequent post-mortem findings are recorded on the AMI 2/2 (Ante-Mortem Health Inspection Suspect Animal card).

Reference: See chapter 9 on 'Forms'.

The suspect animal card must be used to record the post-mortem findings and retained for 12 months.

Manual for Official Controls: Amendment 112

3.4 Use of ante-mortem inspection records

3.4.1 ante-mortem inspection records: red meat

The AMI 2/3 (Ante-Mortem Inspection Record: Red Meat) must be used for all red meat species excluding pigs, unless the FBO provides an alternative containing at least the same information.

Note: The AMI 2/3 may still be used for pigs, as an aide-memoire, if required. See sub-topic below 'Ante-Mortem data recording for pigs'

Reference: See chapter 9 on 'Forms' AMI 2/3

3.4.2 Who completes the AMI 2/3

Competent lairage staff may complete details on the left-hand side of the form. FSA staff must complete details in the remaining columns on the right-hand side of the form.

3.4.3 Information to include

The OV / MHI must complete details of the date and time of inspection and the OV signs the appropriate column. The 'Comments / Action' column must include:

- details of any abnormalities noted and any subsequent actions required
- arrival of emergency slaughter animals

Note: ante-mortem details must be completed and the positive release box initialled by the OV / MHI to indicate that the animal and the documentation have been checked and found satisfactory; the MHI may initial this box in the absence of the OV

- arrival of farmed game slaughtered on the farm

Note: ante-mortem details to be completed on the joint declaration certificate. See Annexe 7 in this chapter

- any welfare concerns and action taken
- the arrival of over 48 months old cattle or imported cattle requiring BSE testing as described in Chapter 2.6 (TSE), point 2.1.3 (Animals that require testing).

Manual for Official Controls: Amendment 112

3.4.4 AMI 2/5

The AMI 2/5 (Daily Ante-Mortem Inspection Record, Red Meat, excluding pigs) must be completed and signed by the OV on each day the establishment operates.

Reference: See chapter 9 on 'Forms'.

3.4.5 Information to include on the AMI 2/5

The OV must record on the AMI 2/5:

- each occurrence of a condition identified at ante-mortem inspection
- each occurrence of a condition resulting in the animal not being processed for human consumption
- each occurrence that required bovine brain stem testing
- the total number of each species presented for ante-mortem inspection

Note: The OV is to retain the completed daily form to record details on the Weekly Ante-Mortem Inspection Report, Red Meat (AMI 2/6).

3.4.6 AMI 2/6

The AMI 2/6 (Weekly Ante-Mortem Inspection Report, Red Meat) must be completed by the OV on the first day of operation the following week (Monday if worked).

Reference: See chapter 9 on 'Forms'

3.4.7 Information to include on the AMI 2/6

The OV must use the figures recorded for the previous seven days on the AMI 2/5 to complete this report. The OV must sign and return the report to CSU and retain a copy at the plant.

Note: Nil returns are required

3.4.8 Ante-mortem data recording in pigs

Ante-Mortem inspection records for pigs must be recorded by FSA staff on IRIS.

Manual for Official Controls: Amendment 112

The AMI 2/3 (Ante-Mortem Inspection Record – Red Meat) may be used as an aide-memoire prior to input of the data on to IRIS.

Reference: See chapter 9 on 'Forms' for AMI 2/3 and chapter 2.1 FCI CCIR for the IRIS user guide.

3.4.9 Ante-mortem data recording for poultry

The AMI 2/4 (Ante-Mortem inspection record – Avian) must always be used for all poultry species prior to FSA staff entering the AMI data on IRIS. The form must remain under the control of the OV for the entire retention period.

Reference: See chapter 9 on 'Forms' for AMI 2/4 and chapter 2.1 FCI CCIR for the IRIS user guide.

3.4.10 Who completes the AMI 2/4 (where used as an aide memoire)

Competent lairage staff may complete details on the left-hand side of the form. FSA staff must complete details in the remaining columns on the right-hand side of the form.

Manual for Official Controls: Amendment 112

4. Movements

- 4.1 Movement of live animals from slaughterhouse
- 4.2 Field and buildings used in connection with the slaughterhouse operations

4.1 Movement of live animals from slaughterhouse

4.1.1 OV action

Animals that are presented to a slaughterhouse for slaughter must be slaughtered there, other than in exceptional circumstances.

References Assimilated Regulation (EU) 2019/627 Article 43.
The Disease Control (England)/(Wales) Order 2003 Article 10.

Disease Control Order, (DCO): *10 Restrictions on movements to and from slaughterhouses.*

No person shall— (a) move any animal to a slaughterhouse save for the purpose of slaughter within 48 hours of its arrival there; or (b) receive any animal from a slaughterhouse unless, in the case of any animal other than a pig, under the authority of a licence issued by a veterinary inspector.

“animals” means cattle (excluding bison and yak), deer, goats, pigs and sheep.

4.1.2 Unidentified animals

Animals whose identity cannot be reasonably ascertainable must be declared unfit for human consumption. They cannot be returned to their farms of origin.

4.1.3 Movement of cattle in England and Wales

Where Cattle have been sent to the wrong type of abattoir it may be possible in exceptional circumstances to move them to another abattoir. The FBO should apply to APHA for a licence.

Manual for Official Controls: Amendment 112

Reference: See DCO Annexe 6 for a sample Exceptional Licence for the Movement of Cattle from One Slaughterhouse to Another.

4.1.4 Movement of sheep goats and deer in England and Wales

These animals may only be sent to other abattoirs in exceptional circumstances, such as a line breakdown.

The FBO must apply to APHA for a licence.

4.1.5 Movement of pigs in England and Wales

Under no circumstances may pigs be moved from a slaughterhouse under the Disease Control Order. In exceptional circumstances, such as a major line breakdown, that might compromise the animal welfare, pigs may be sent to another abattoir under the Miscellaneous Provision Order. The FBO must apply to APHA for a licence.

4.1.6 Movement of horses in England and Wales

Horses delivered to a slaughterhouse that are incorrectly identified must not be allowed to leave the premises. A horse incorrectly identified is not eligible for slaughter for human consumption.

However, a horse may be correctly identified and still be ineligible for slaughter for human consumption (for example, the Section IX is signed, withdrawals periods have not been observed). Horses correctly identified but not eligible for slaughter for human consumption can leave the abattoir provided no other restrictions apply (for example, disease controls).

4.1.7 Movement of poultry in England and Wales

Since poultry species are not covered by the Disease Control Order, these can be returned in exceptional circumstances to the farm of origin, or another abattoir, on welfare grounds, without a licence from APHA. For example, in case of a major line breakdown, when birds originated from a premises in a disease free area and no other restrictions apply.

Manual for Official Controls: Amendment 112

4.2 Fields and buildings used in connection with the slaughterhouse operations

4.2.1 Fields which are part of curtilage

Field lairages within the curtilage of the approved slaughterhouse are part of the slaughterhouse and therefore the responsibility of the FBO. These field lairages are part of the approved slaughterhouse and must share the same CPH number.

Animals can therefore move into such a lairage.

The slaughter of the animals must not be unduly delayed, and the OV should monitor this, informing FBOs of their responsibilities.

Reference: Assimilated Regulation (EC) 853/2004, Annex III, Section I, Chapter IV, 1.

4.2.2 Fields which are not part of curtilage

If the field (and this can also be extended to barns or other buildings used to keep animals) used in connection with the slaughterhouse business has a different CPH number, then even if adjacent it is effectively a different holding and subject to different rules.

These adjacent fields (or buildings) are not part of the approved slaughterhouse and must not be included in the curtilage.

These adjacent fields (or buildings) must comply with rules under The Disease Control (England)/(Wales) Order, the livestock identification and movements legislation and TB legislation and the movement of the animals on to the field and from the field on to the slaughterhouse must be reported, including the use of movement licences. They cannot serve as destination for animals moving direct to slaughter or via a slaughter market or collection while under standstill (DCO Schedule 1). Animals from TB restricted farms, or untested animals cannot be moved to an adjacent field with different CPH.

The OV must report to the LA Trading Standards for the abattoir any instance where the movement from animals from these adjacent fields (or buildings) to the slaughterhouse occurs unreported.

Under APHA's implementation of the ID Regulations, the FBO would be considered responsible for two holdings and subject to the biosecurity rules pertaining to such situations, defining effective operational separation of the two.

Animals cannot move from the slaughterhouse back to these fields (or buildings).

Manual for Official Controls: Amendment 112

5. Cleansing and disinfection for biosecurity

- 5.1 Overview
- 5.2 Cleansing and disinfection (C and D) of lairages
- 5.3 C and D of livestock vehicles
- 5.4 Enforcement responsibilities

5.1 Overview

5.1.1 Introduction

Adequate C and D facilities and standards are essential for disease control and biosecurity. This topic details the requirements in England and Wales in both red meat and white meat slaughterhouses.

This chapter includes the official verification of the C and D standards of:

- lairages (including any area within the curtilage of the slaughterhouse in which live animals are handled).
- vehicles transporting livestock or poultry.
- crates and modules used for transporting poultry.

5.1.2 Legislation

The relevant legislation referred to in this topic is listed below:

- (EC) 853/2004
- (EC) 852/2004
- The Transport of Animals (Cleansing and Disinfection) (England)/(Wales) (No. 3) Order 2003 (as amended)
- The Disease of Animals (Approved Disinfectant) (England) Order 2007 (as amended).

Manual for Official Controls: Amendment 112

- The Disease of Animals (Approved Disinfectant) (Wales) Order 2006 (as amended).

5.1.3 Regulatory requirements

Red meat slaughterhouses must have adequate and hygienic lairage facilities or, climate permitting, waiting pens that are easy to cleanse and disinfect. The drainage of the wastewater must not compromise food safety.

There must be a separate place with appropriate facilities for the cleaning, washing and disinfection of livestock vehicles.

Reference: Assimilated Regulation (EC) 853/2004, Annex III, Section I, Chapter II, 1(a) and 6.

Poultry and lagomorph slaughterhouses must have a room or covered space for the reception of the animals and for their inspection before slaughter.

Crates for delivering animals to the slaughterhouse and modules, where used, must be made of non-corrodible material and may be easy to cleanse and disinfect. Immediately after emptying and, if necessary, before re-use, all equipment used for collecting and delivering animals must be cleansed, washed and disinfected.

There must be a separate place with the appropriate facilities for the cleaning, washing and disinfection of:

- a. transport equipment, such as crates; and
- b. means of transport

Reference: Assimilated Regulation (EC) 853/2004, Annex III, Section II, Chapter I, 1(3) and Chapter II, 1 and 6.

Note: Assimilated Regulation (EC) 853/2004 states that slaughterhouses need not have these places and facilities if the competent authority so permits and official authorised places and facilities exist nearby. However, this has not been implemented in England and Wales.

The Food Safety and Hygiene (England) Regulations 2013 (SI 2013 No. 2996) provide a derogation for the need to have on-site C and D facilities under certain conditions. This derogation applied only to slaughterhouses licensed as low throughput slaughterhouses under the relevant 1995 Regulations as of December 31, 2005.

Manual for Official Controls: Amendment 112

Establishments currently approved without on-site C and D facilities under this derogation can be verified by reviewing the approval details available at the Establishments and People application (accessible to FSA and SDPs only).

5.1.4 Location of facilities

C and D facilities for livestock vehicles, crates and modules (for poultry and lagomorphs), must be provided in approved slaughterhouses.

However, poultry crates and modules must always be cleansed and disinfected on site and before leaving the slaughterhouse.

5.1.5 Advice to FBO

The OV may provide the FBO with advice on C and D of their lairage and on the C and D facilities they must provide for livestock / poultry vehicles.

5.1.6 OV action where the facilities are inadequate

When the facilities provided by the FBO are insufficient or fail to operate correctly, the OV must follow the guidance contained in chapter 7 on 'Enforcement'.

5.2 C and D of lairages

5.2.1 Introduction

The legislative requirements for the C and D of lairages in slaughterhouses are limited to those under the Hygiene Regulations and are therefore focussed on public health.

5.2.2 Lairage C and D requirements

The FBO must keep the lairage easy to cleanse and disinfect. Lairages and yards are part of the food premises and the FBO must keep them clean and maintained in good repair and condition. Consideration must also be taken of the need to prevent animals becoming soiled, and of the welfare of the animals while they await slaughter.

As part of the FBO's legal responsibility for establishing procedures for the C and D of the establishment, the FBO should establish procedures for the C and D of

Manual for Official Controls: Amendment 112

.....
 the lairages and related areas (for example, unloading areas, races). The frequency and procedures including the disinfectant in use should be documented as part of the HACCP-based procedures (for example as pre-requisite programmes or SOPs).

The frequency and standards of the C and D of the lairage should be established by the FBO based on risk. For example, slaughterhouses receiving animals from TB restricted farms would require a more frequent C and D of the lairage and using disinfectants effective for TB.

In the case of specifically designated slaughterhouses for operating during outbreaks of exotic notifiable diseases, the designation conditions establish the minimum frequency for the C and D of lairage (for example, daily).

5.3 C and D of livestock vehicles

5.3.1 Introduction

C and D of livestock and poultry vehicles is essential for disease control and biosecurity, and not just with regard to zoonotic diseases. This topic details the requirements in England and Wales for ensuring compliance with C and D of livestock vehicles in both red and white meat slaughterhouses.

The responsibilities of vehicle drivers and FBOs are outlined as well as the FSA responsibilities in monitoring and enforcement of the C and D process, and LA enforcement responsibilities.

5.3.2 Vehicle C and D requirements (excluding horses and rabbits)

A vehicle which has delivered livestock or poultry to a slaughterhouse in England and Wales must be C and D as soon as reasonably practicable after unloading, and in any case within 24 hours or before the vehicle is next used for carrying livestock or poultry, whichever is sooner.

Note: the transport of animals between the same two points over the course of a single day and in a means of transport used exclusively for that purpose does not need to be C and D each time.

The C and D may take place at the slaughterhouse or elsewhere, in line with current regulatory requirements.

Reference: Transport (Cleansing and Disinfection) (England) / (Wales) (No 3) Order 2003 (as amended). Article 3.

Manual for Official Controls: Amendment 112

5.3.3 Vehicle C and D requirements (horses and rabbits)

Before horses or non-hoofed mammals are loaded for transport, the means of transport must have been previously cleaned and, where necessary, disinfected. Disinfection is required in all cases where the means of transport was last used to transport livestock or poultry.

Soiled bedding and excreta must nevertheless be removed from the means of transport as soon as possible.

5.3.4 Vehicle C and D requirements (poultry)

Crates for delivering birds to the slaughterhouse and modules, where used, must be made of non-corrodible material and be easy to cleanse and disinfect. Immediately after emptying and, if necessary, before re-use, all equipment used for collecting and delivering live animals must be cleaned, washed and disinfected.

Disinfectant should be applied after the crates / modules have been cleaned. The disinfectant must be listed in [approved disinfectants list on the Defra website](#) and must be used at the established concentration.

In absence of an outbreak of Notifiable Avian Disease, the disinfectant must comply with the General Order. In case of an outbreak of Avian Influenza or Newcastle Disease, the designation of the slaughterhouse will require the use of disinfectants and concentration approved for the Poultry Orders.

Crates and modules must be cleaned on site, so the use of Drivers' declaration is not applicable for them. In order to prevent the risk of recontamination, cleansed and disinfected crates / modules must only be loaded in cleansed and disinfected lorries.

The requirement for C and D crates and modules is a hygiene requirement and verification of compliance should be carried out during the daily attendance as any other hygiene verification checks. In case of identifying any breach, the hierarchy of the enforcement must be followed.

5.3.5 Method of C and D

The interior and exterior of the vehicle and any containers and equipment used to transport birds or hoofed animals (other than horses) must be C and D.

Manual for Official Controls: Amendment 112

In the case of animals not transported in a container; all the inside surfaces of those parts of the means of transport that the animals may have had access to during the journey must be cleansed whether or not they are soiled.

Any detachable fittings not used during the journey, any other part of the means of transport and any equipment must be cleansed if they are soiled.

In the case of animals transported in a container, the interior of the container shall be cleansed whether or not it is soiled, and the exterior of the container and any parts of the means of transport carrying the container must be cleansed if they are soiled.

The wheels, mudguards and wheel arches of the means of transport shall be cleansed whether or not they are soiled and whether or not the animals were transported in a container.

Overall, the only part of a vehicle specifically exempted is the driver's cab.

Disinfectant must be applied at the adequate concentration (as per [approved disinfectant list published by Defra](#)) after the full cleaning of those parts. The completion of C and D in a single operation is not satisfactory as disinfectant would not be effective in presence of organic material and the use of water during the disinfection would dilute the required concentration and / or contact time for the disinfectant.

Re-contamination of the lorry after disinfection should be prevented by ensuring an adequate separation, layout of establishment and procedures.

Containers may be destroyed rather than C and D (for example, single use containers).

Nothing in the legislation requires the use of disinfectant inside the driver's cab of any means of transport.

Reference: The Transport of Animals (Cleansing and Disinfection) (England) (Wales) (No.3) Orders 2003 (as amended) Schedule 2.

5.3.6 Approved disinfectants

Vehicles or means of transport for animals that need to be disinfected after cleansing must be done so using a disinfectant approved under the Diseases of Animals (Approved Disinfectants) Orders, at the concentration required in the Orders.

Manual for Official Controls: Amendment 112

.....
A list of [Defra approved disinfectants for animal diseases and their approved dilution rates](#) is available.

For general disinfection, any approved disinfectant listed under the General Orders can be used. For specific disinfection for listed diseases (for example, bovine TB) only those disinfectants listed against the specific order may be used.

The following orders apply:

- General Order: to be used in all the lorries except when a specific order is required.
- TB Order: to be used in all the lorries transporting animals covered by specific or general TB licences (for example, bTB negative cattle from a farm under bTB restriction, bTB reactors, bTB direct contacts, bTB inconclusive reactors).
- Diseases of Poultry Order: to be used during outbreaks of Avian Influenza or Newcastle disease in lorries moved under licence (e.g. birds from PZ or SZ, mammals exposed to AI) and in designated slaughterhouses.
- Foot and Mouth Disease Order: to be used during outbreaks of FMD in lorries transporting animals requiring licence and in designated slaughterhouses.
- Swine Vesicular Disease Order: to be used during outbreaks of SVD in lorries transporting animals requiring licence and in designated slaughterhouses.

References: Diseases of Animals (Approved Disinfectants) (England) Order 2007
Diseases of Animals (Approved Disinfectants) (Wales) Order 2006

5.3.7 Livestock vehicle driver responsibility

Where a vehicle arrives at a slaughterhouse in England and Wales loaded with birds or hooved animals (other than horses) and is to leave the establishment unloaded without first being C and D on site, the driver must complete and sign a declaration form 'Undertaking to Cleanse and Disinfect Vehicle' (FM/AW 27) stating where C and D will take place.

Poultry crates, and where applicable modules, must be cleansed and disinfected before they leave the slaughterhouse (see 5.3).

The FBO should provide the driver with the FM/AW 27 for completion and signature. The driver should hand the completed form to the FBO for retention.

Manual for Official Controls: Amendment 112

References: Find [form FM/AW 27 online](#). An example of the form is available in Annexe 3.

The Transport of Animals (Cleansing and Disinfection) (England) (Wales) (No.3) Orders 2003 (as amended), Article 8.

5.3.8 FBO responsibility, England and Wales

It is the responsibility of the FBO to:

- provide the driver with the declaration form (FM/AW 27) for completion
- ensure the driver signs the declaration form
- keep the single copy for three months and produce it to an inspector on request
- send a copy of the completed declarations to his LA on the same day that he receives them.

5.3.9 Alternative forms

The driver's declaration has to be in a form approved by the Secretary of State.

There may be specific circumstances where, if agreed with Defra or the Welsh Government and the relevant Local Authorities, an alternative form may be used (see Annexe 3b of this chapter).

Example: Integrated poultry businesses where vehicles always cleanse and disinfect at the same site.

5.4 FSA monitoring and Enforcement responsibilities

FSA authorised staff in England and Wales are responsible for monitoring and enforcement of the C and D process in approved red and white meat slaughterhouses.

5.4.1 FSA monitoring responsibility

FSA officers at the slaughterhouse shall

- verify the availability of C and D facilities, equipment and approved disinfectant (for example, adequate water supply, suitable space, tools)
- verify the C and D of poultry crates and modules.

Manual for Official Controls: Amendment 112

.....

These could be done during the routine checks (for example, pre-operational checks or ante-mortem inspection) by:

- Undertaking random or targeted spot checks on the actual procedures followed for the C and D of vehicles transporting livestock or poultry.
- Monitoring the operation of the driver declaration system (if used in compliance with the article 8 of the Transport of Animals (Cleansing and Disinfection) (England) (Wales) (No.3) Orders 2003 (as amended) by undertaking checks to ensure that:
 - Declarations (FM/AW 27) are being given to and signed by the driver of the vehicle
 - declarations are being sent daily to the LA
 - FBO is retaining copies of the declarations.

The actual number or proportion of vehicles / declarations to be checked will be dependent on the level of checks authorised to be carried out at the plant, FSA authorised staff will have to undertake one of the following levels of verification:

- Monthly checks – FSA authorised staff are to undertake up to 45 minutes of checks once a month within a set week (a schedule is available from the SLA and Contracts team). FSA staff can select any day within that set week but they must not select the same day as was selected in the previous month; for example, if in July checks were carried out on a Monday, in August checks can be carried out on any day but Monday. Information is to be recorded on K2. All approved red and white meat slaughterhouses will undertake the monthly check unless otherwise informed by the SLA and Contracts Team
- Weekly checks – FSA authorised staff are to undertake up to 1.5 hours of checks each week, this can be split over multiple days or can be carried out on one day. Information from these checks must be recorded on K2. Plants undertaking weekly checks will be notified of the frequency of checks by the SLA and Contracts Team in advance and will be required to continue to check at that frequency for at least 3 months.

Note: There is no requirement to alternate days when checks are carried out if a slaughterhouse only operates one day a week or if vehicles only enter a premises on the same day each week. Additionally, if the abattoir is not operating during the weeks specified in the schedule, the check must be completed and recorded in the system during the next available processing week.

Checks carried out weekly / monthly must include either a check of vehicles being correctly cleansed or disinfected or that declarations of 'off site' cleaning are being

Manual for Official Controls: Amendment 112

.....
 handled correctly. A combination of both must be undertaken whenever possible if vehicles at plants undertake either.

Checks carried out must be recorded on K2 and must include the number of vehicles checked for adequate C and D or the completion of the FM/AW 27 form, any issues that arise and what action was taken. Copies of any notices served should be retained at the premises for one year.

Reference: The [K2 form](#) is available online.

Guidance for completing the K2 records is available at Annexe 9.

Note: If more than one disinfectant is used during the vehicle disinfection check, all disinfectants applied must be recorded in the K2 form.

5.4.2. Enforcement responsibilities

5.4.2.1 Enforcement responsibilities: Cleaning and disinfection of vehicles

The hierarchy of enforcement should be followed in case of failure to comply with this legal requirement (Assimilated Regulation 853/2004, Annex III, Section I or II, Chapter II, paragraph 6 and Annex III, Section II, Chapter I, paragraph 3):

- **Updated:** [Communicating verbally to the FBO and / or to the haulier where non-compliance of C and D rules has been observed.]
- Serving a notice (**Note:** there are separate notices for England and Wales) to cleanse and disinfect a vehicle or container upon the person in charge of the vehicle or container where a means of transport, a container or any equipment either:
 - has not been cleansed and disinfected in accordance with the Orders; or
 - needs to be cleansed and disinfected because it may give rise to a risk of transmission of disease.
- Immediately reporting to the LA the details of any cases of non-compliance with C and D rules, including where a notice has been served and has been disregarded, or needs to be followed up.
- Immediately reporting to APHA any breach of the licence movement conditions including the general movement licence for transporting cattle from TB restricted farms (see sample of TB24c in Annexe 10 of the MOC Chapter 6).
- Informing the FBO that a notice has been served to the driver.

Manual for Official Controls: Amendment 112

Details reported to the LA should include the following:

- the vehicle registration
- the name of the driver
- where possible the suspected destination
- details of the breach
- copies of any notices served

Updated: [The OV should make a note of any referrals to the LA in the plant Daybook. Field Veterinary Coordinators must be copied in the email to the LA.]

Reference: The Transport of Animals (Cleansing and Disinfection) (England) (Wales) (No.3) Orders 2003 Article 9.

FSA staff must also report any non-compliances in relation to completing the declaration forms to LAs detailing what has been incorrectly completed **Updated:** [and FVC must be copied in the email. The OV should note any referrals to the LA in the plant Daybook.]

Reference: The Transport of Animals (Cleansing and Disinfection) (England) and (Wales) (No.3) Order 2003 Article 8.

Updated: [In relation to horses, FSA staff should be aware of the animal welfare requirements to cleanse and, where necessary, disinfect animal transport after each use. Suspected breaches should be reported to the LA and FVC must be copied in the email.]

Reference: The Transport of Animals (Cleansing and Disinfection) (England) / (Wales) (No.3) Order 2003 Articles 4 and 5.]

5.4.2.2 Enforcement responsibilities in relation to drivers' declarations

The OV is to discuss with the FBO any non-compliance where declaration forms are not being issued to drivers or not being sent to the LA as required. The FBO is to be reminded of their responsibilities and the importance of the declaration system in enforcing C and D rules.

Adequate C and D facilities and equipment are required in all the slaughterhouses regardless the implementation of drivers' declaration.

Manual for Official Controls: Amendment 112

.....
Updated: [Note: Breaches must be reported to the LA and FVC must be copied in the email.]

5.4.3 Local authority responsibility England and Wales

LAs and the FSA have shared enforcement responsibilities in relation to the C and D of vehicles at slaughterhouses. Appropriately authorised LA inspectors will discharge their responsibilities by:

- carrying out spot checks on drivers who have completed a declaration stating where they propose to carry out C and D of their vehicle as part of their risk-based enforcement activity
- making announced or unannounced inspections to licensed establishments as part of a routine inspection programme; the OV present will be advised of their attendance and reason for the visit on their arrival
- responding to information received from FSA staff on NC with C and D of vehicles at the plant or the declarations procedure
- taking appropriate enforcement action where a notice has been served by the FSA under Article 9; LAs have sole responsibility for carrying out prosecutions

Reference: The Transport of Animals (Cleansing and Disinfection) (England)/(Wales) (No 3) Order 2003.

Manual for Official Controls: Amendment 112

6. Annexes

Note: Most of these pages can only be accessed by FSA staff on FSA devices. Local Authorities should check in the Food Law Code of Practice available on [FSA LINK](#), within your local Food Liaison Group or on the Knowledge Hub to see if there are other LAs that are willing to share their template forms.

Annexe 1	REMOVED
Annexe 2	REMOVED
Annexe 3a	Sample document: FM/AW 27 Undertaking to cleanse and disinfect vehicle form (Word)
Annexe 3b	Annexe 3a alternative format (Excel)
Annexe 4	Notice to cleanse and disinfect a vehicle (England)
Annexe 5	Notice to cleanse and disinfect a vehicle (Wales)
Annexe 6	Sample document: Exceptional licence for the movement of cattle from one slaughterhouse to another
Annexe 7	Model document: Health certificate for farmed game and fractious bovine slaughtered at the holding and food business operator's declaration on time and date of slaughter
Annexe 8	Sample document: Emergency slaughter certification letter
Annexe 9	Guidance for completing the K2 application for recording checks on C and D of vehicles
Annexe 10	Model health certificate in the case of emergency slaughter outside the slaughterhouse in accordance with Article 4 of Commission Delegated Regulation (EU) 2019/624 NOTE: this is an external document