**Annex 2 Over temperature meat transport**

**Application for the transport** **of partially chilled carcases, half carcases, quarters and half carcases cut into no more than three wholesale cuts in compliance with Regulation (EC) No 853/2004 Annex III as amended by Commission Regulation (EU) 2017/1981.**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Section 1 to be completed by the Food Business Operator** | | | | | |
| * 1. Establishment details | | Name | | Postcode | Approval no. |
|  | |  |  |
|  | | Maximum transport time 6 hours | Maximum transport time 30 hours | Maximum transport time 60 hours | |
| 1.2 Species (Tick all that apply) | Bovine |  |  |  | |
| Porcine |  |  |  | |
| Ovine/caprine |  |  |  | |
| * 1. I confirm that: * Documented arrangements are in place to monitor and record temperatures * Documented arrangement are in place to carry out microbiological testing of carcases for aerobic colony counts * Documented arrangements are in place to verify that establishments of destination can be reached within the maximum transport time (including seeking confirmation from intermediaries) * Documented arrangements are in place to verify establishments receiving partially chilled carcases/part carcases have notified the relevant authority before they receive these for the first time (including seeking confirmation from intermediaries) * Vehicles will be checked to ensure they are fitted with an instrument that monitors and records air temperatures during transport * Documented arrangements are in place to issue a declaration to accompany every consignment that includes the required information (duration of chilling before loading, time when loading started, the surface temperature at loading, etc.   **Signed** (Food Business Operator): **Date:**  **Print name:** | | | | | |

**Section 2: To be completed by the Official Veterinarian**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Establishment details | | Name | Postcode | Approval No. |
|  |  |  |
| 2.1 | I confirm that the FBO at the slaughterhouse above has arrangements in place to:   * Monitor and record temperatures * Carry out microbiological testing of carcases for aerobic colony counts * Verify that establishments of destination can be reached within the maximum transport time for which authorisation is sought * Verify establishments receiving partially chilled carcases/part carcases have notified the relevant authority before they receive these for the first time[[1]](#footnote-1) * Check vehicles to ensure they are fitted with an instrument that monitors and records air temperatures during transport * Issue a declaration to accompany every consignment that includes the required information (duration of chilling before loading, time when loading started, the surface temperature at loading, etc. | | | |
| 2.2 | I confirm arrangements are in place to conduct spot checks. | | | |
| 2.3 | I recommend that the slaughterhouse operator detailed in Section 1 is  authorised/conditionally authorised for the dispatch of partially chilled carcases, half carcases, quarters and half carcases cut into no more than three wholesale cuts as indicated below (please tick)   |  |  |  |  | | --- | --- | --- | --- | |  | Bovine | Porcine | Ovine/caprine | | Authorised |  |  |  | | Conditionally authorised |  |  |  |   **Signed (Official Veterinarian):**  **Date:**  **Print name:** | | | |

1This part of the declaration refers to those establishments for which the slaughterhouse food business operator knows the address (i.e. excludes meat collected by intermediaries).

**Completed form should be forwarded to** [approvals@food.gov.uk](mailto:approvals@food.gov.uk)

**Appendix to Annex 2**

**Carcases, half carcases and quarters or half carcases cut into three wholesale cuts – Parameters for transport**

**For a maximum transport time ([[2]](#endnote-1)) of 6 hours**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Species** | **Surface temperature ([[3]](#endnote-2))** | **Maximum time to chill surface temperature ([[4]](#endnote-3))** | **Maximum transportation air temperature ([[5]](#endnote-4))** | **Maximum daily mean carcase aerobic colony count ([[6]](#endnote-5))** |
| **Ovine and Caprine animals** | **7°C** | **8 hours** | **6°C** | **log¹º 3.5 cfu/cm² [2.8]** |
| **Bovine animals** | **20 hours** | **log¹º 3.5 cfu/cm² [2.8]** |
| **Porcine animals** | **16 hours** | **log¹º 4 cfu/cm² [3.3]** |

**For a maximum transport time of 30 Hours**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Species** | **Surface temperature** | **Maximum time to chill surface temperature** | **Core temperature ([[7]](#endnote-6))** | **Maximum transportation air temperature** | **Maximum daily mean carcase aerobic colony count** |
| **Porcine animals** | **7ºC** | **16 hours** | **15ºC** | **6°C** | **log¹º 4.0 cfu/cm² [3.3]** |

**For a maximum transport time of 60 Hours**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Species** | **Surface temperature** | **Maximum time to chill surface temperature** | **Core temperature** | **Maximum transportation air temperature** | **Maximum daily mean carcase aerobic colony count** |
| **Ovine and Caprine animals** | **4ºC** | **12 hours** | **15ºC** | **3ºC** | **log¹º 3 cfu/cm²**  **[2.3]** |
| **Bovine animals** | **24 hours** |

1. [↑](#footnote-ref-1)
2. Maximum time allowed from the start of loading of meat into the vehicle until the completion of the final delivery. Loading of the meat into the vehicle may be postponed beyond the maximum time allowed for chilling of the meat to its specified surface temperature. If this happens, then the maximum transport time allowed must be shortened by the same length of time by which the loading was postponed. The competent authority of the Member State of destination may limit the number of delivery points. [↑](#endnote-ref-1)
3. Maximum surface temperature allowed at loading and thereafter measures at the thickest part of the carcase, half carcases, quarters, or half carcases cut into three wholesale cuts. [↑](#endnote-ref-2)
4. Maximum time allowed from the moment of killing until the reaching of the maximum surface temperature allowed at loading. [↑](#endnote-ref-3)
5. The maximum air temperature to which the meat is allowed to be subjected from the moment loading begins, and throughout the whole duration of the transport. [↑](#endnote-ref-4)
6. Slaughterhouse maximum daily mean carcase aerobic colony count using a rolling window of 10 weeks, allowed for carcases of the relevant species, as assessed by the operator to the satisfaction of the competent authority, according to the sampling and testing procedures laid out in points 2.1.1, 2.1.2 of Chapter 2, and point 3.2 of Chapter 3, of Annex I to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1). Note: the figures in the legislation refer to the results using the excision method. Those between brackets denote the equivalent maximum daily mean when using the swabbing method for sampling. [↑](#endnote-ref-5)
7. The maximum core temperature of the meat allowed at the time of loading, and thereafter. [↑](#endnote-ref-6)