

Chapter 2.2 Ante-Mortem Inspection

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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 OV to make the decisions as to whether the animal can be slaughtered for human consumption
- 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

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

1.1.2 Regulations

Ante-mortem inspection is covered by (EC) 853/2004 (Food Business Operator (FBO) duties) and (EC) 854/2004 (FSA requirements).

1.1.3 Inspection tasks

The OV must carry out the ante-mortem inspection.

The 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.

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

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
Completion of pen cards	OV / MHI
Enforcement	OV

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.

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

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 Regulation (EC) 854/2004, Annex I, Section II, Chapter V, Paragraph 1(a).

Where the FBO refuses to dispose of the meat, see chapter 2.8 on 'Animal by-products', section 5 on 'Enforcement'.

1.2.3 Cleanliness of the livestock

The OV must verify that the FBO is presenting animals that do not have such hide, skin or fleece conditions as present an unacceptable risk of contamination of the meat.

Regulation: (EC) 854/2004, Annex I, Section II, Chapter III, 3.

Reference: See the Meat Industry Guide (MIG) chapter 11 on 'Acceptance and slaughter'.

1.2.4 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.

1.2.5 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 (England) 2015 and Welfare of Animals (Transport) Order 2006 (as amended) (WATO) and immediately takes necessary corrective measure to prevent recurrence of any non-compliance.

1.2.6 Animals accepted at the slaughterhouse

The FBO only accepts animals that are alive into the slaughter establishments, with the exception of:

- 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.

1.2.7 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 or Approved Veterinarian (AV) as soon as practicable before the slaughter date.

Please note that the AV 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 annex 7 of this chapter and MIG chapter 11 on 'Acceptance and slaughter', annex 7).
- FCI (see annex 2 of this chapter and MIG chapter 11 on 'Acceptance and slaughter', annex 2).
- 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).

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 or AV.

Regulation: (EC) 853/2004, Annex III, Section III point 3

Reference: Annex 2 on 'Additional food chain information for Cattle and Calves' and annex 7 on 'Health certificate for farmed game slaughtered at the holding' of this chapter.

Reference: MIG chapter 11 on 'Acceptance and slaughter', annex 7 on '

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

Bovines:

The FBO reports DOA and DIL bovines over 48 months 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 TSE.

1.2.9 Lairage period

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

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

1.2.10 Movement from slaughterhouse

Animals are not removed from the slaughterhouse without the OV's permission and a licence issued by Animal and Plant Health Agency (APHA).

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 on farm
- 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.

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.

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 is 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)
- 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.

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

2.1.7 Exception to OV ante-mortem inspection

OVs must carry out ante-mortem inspection except in the following situation:

- An OV or AV has carried out ante-mortem inspection at the farm and the FCI has been received by the FBO and given to the FSA Authorised Officer.

Note: Animals that have undergone ante-mortem at the farm by an AV must come with a health certificate.

Reference: Specimen health certificate for live animals in (EC) 854/2004, Annex I, Section IV, Chapter X, A.

- The MHI is satisfied that the:
 - FCI does not point to any possible problem for food safety
 - checks indicate the animal's welfare has not been compromised.
- The MHI has checked the health certificate and found it to be satisfactory.
- The OV must ensure, through regular checks that the MHI is carrying out such actions properly.

Note: The MHI must have undergone required training in these duties before undertaking this work.

2.1.8 Emergency slaughter at the slaughter house

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 a private veterinary surgeon (PVS).

The PVS must complete and sign the certificate in accordance with the MIG chapter 11 on 'Acceptance and slaughter', annex 9.

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 48 months old, 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.

Regulation: (EC) 854/2004 Annex I, Section II, Chapter V.

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.

Regulation: WATOK Part 3 paragraph 12 (a).

2.1.10 Food chain information

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 'Food chain information' 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: Regulations EU 219/ 2014 amending EC 854/ 2004 Annex I

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

For the majority 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.

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.

Regulation: (EC) 854/2004, Annex I, Section II, Chapter III.

2.1.13 Ante-mortem inspection records

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

Regulation: (EC) 854/2004, Annex I, Section II, Chapter I.

Reference: 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

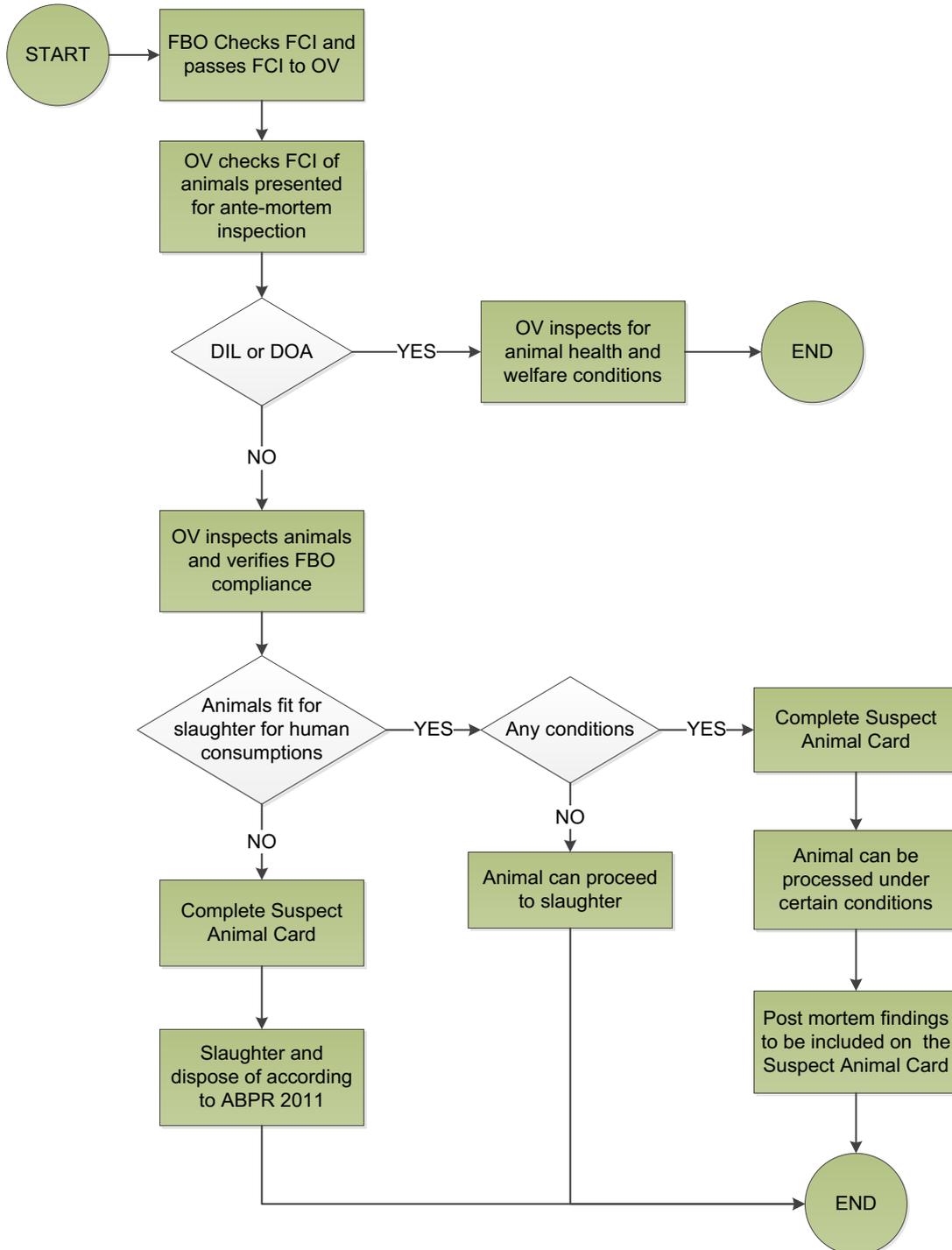
The OV is to impose the conditions, already determined by the CA, for slaughtering animals under schemes for the control of:

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

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

2.1.16 Ante-mortem inspection summary

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



2.2 Specific ante-mortem issues for poultry

2.2.1 Ante-mortem at the abattoir

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. 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 arrive at or are en route to the slaughterhouse may be slaughtered for human consumption after they have passed an ante-mortem inspection performed by the OV

When ante-mortem inspection is not carried out at the holding, the OV is to carry out a flock ante-mortem inspection at the slaughterhouse where:

- the overall health and welfare of each load must be assessed
- ante-mortem should include listening to the birds and observation of a random sample checking posture, wattle colour and cleanliness, and
- consider the information available from the FCI

Regulation: (EC) 854/2004 Annex 1, Section 4, Chapter 10, A.

2.2.2 Poultry testing positive for salmonella

Where the Food Chain Information 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.

Regulation: (EC) 854/2004, Annex 1, Section IV, Chapter V, A, 7.

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 approved veterinarian.

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'.

Regulation: (EC) 854/2004, Annex 1 Section 4 Chapter 5, C.

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.

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.

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.

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

Regulation: (EC) 854/2004 Annex 1, Section II, Chapter III, 6.

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.

Regulation: (EC) 854/2004 Annex I Section II Chapter III 6.

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.

2.4 Emergency slaughter on farm

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.

Reference: See 'Guidance for Veterinary Surgeons on the Emergency Slaughter of Cattle' booklet produced by the BCVA. The booklet can be accessed via their website at: <http://www.bcva.eu/shop/publications/emergency-slaughter-booklet-0>

2.4.3 OV attendance

The OV needs to be present during **the post-mortem inspection** of any animal that has undergone emergency slaughter.

Delayed or cold inspection is not permitted for animals slaughtered on farm under the provisions in (EC) 853/2004 Annex III, Section I, Chapter V.

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'.

Note: the square health mark has ceased to be used for emergency slaughter carcasses after 1 June 2014. The oval health mark should now be applied to all emergency slaughter carcasses passed as fit for human consumption.

2.4.4 Declarations

A declaration completed by the PVS and also by the owner/keeper must accompany the slaughtered animal to the slaughterhouse and be examined by the OV.

The PVS declaration must include the favourable outcome of ante-mortem examination, the date and time of, and reason for emergency slaughter and details of any treatment administered by the PVS to the animal.

In the case of incorrect certification, the OV would contact the PVS who signed the incorrect certificate and request the correct certification to be provided. If the correct certification cannot be provided, the PVS and abattoir will be informed that the carcass will be rejected as unfit for human consumption.

From 1 January 2015, bodies of emergency slaughter animals without the correct certification will not be accepted under any circumstances, at a slaughterhouse for processing for human consumption. The carcass will be rejected as unfit for human consumption.

Regulation: (EC) 853/2004, Annex 3, Section 1, Chapter VI, 1 to 6 and (EC) 854/2004 Annex 1, Section I, Chapter II B, 4 and Chapter X, B as well as (EU) 218/2014, Article 2.

Reference: See Annex 1 for the combined 'Model Declaration for Emergency Slaughter for Human Consumption of Bovine Animals Outside the

Slaughterhouse’ and ‘Veterinary Surgeon’s Declaration’. This model declaration is also in the MIG chapter 11 on ‘Acceptance and slaughter’, annex 9.

2.4.5 Eligibility

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

Step	Action
1	Confirm animal eligible by checking: <ul style="list-style-type: none"> • owner / keeper’s declaration, see annex 1 of the MOC or annex 9 of Chapter 11 of the MIG • veterinarian’s declaration, must include details of ante-mortem and date and time of slaughter, see annex 1 of the MOC or annex 9 of Chapter 11 of the MIG • verify that the identification of the animal matches that on the declaration and passport of a bovine animal • verify PVS is a member of RCVS https://www.rcvs.org.uk/home/ • transport time / chilling requirements complied with • any other eligibility regulations for human consumption (example TB restrictions on farm).
2	Check if any testing is required, for example, TSE.
3	Post-mortem inspection carried out by OV. No cold inspection is permitted for these cases. Note: The OV can require any additional tests.
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: (EC) 853/2004 Annex III, Section III, Para 4.

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2.4.7 OV action in the case of discrepancy

The following table details the actions that the OV should take where discrepancies in eligibility occur.

Step	Action
1	In all cases, first contact the PVS who attended the animal.:
2	Where the declaration is not completed correctly and in particular does not have the date and time of emergency slaughter completed, please refer to the section on Declarations (above) for appropriate action to be taken.
3	Keep the PVS declaration received in a secure file and record the circumstances in the Day Book.
4	Record the results of post-mortem Inspection and correlate with the PVS declaration.
5	Any welfare concerns should be reported to APHA and the LA.
6	Where discrepancies in the declaration are identified and the PVS is unable to supply a correct declaration the carcass should not be health marked and must be rejected as unfit for human consumption because it is not in compliance with the requirements of (EC) 853/2004, Annex III, Section I, Chapter VI.

2.4.8 Examples of possible discrepancies

The following list is provided for illustrative purposes and is not considered to be exhaustive:

- The OV has verifiable evidence to support the opinion that the animal has not suffered a genuine accident.
- The declaration has been altered after completion without initials to confirm authenticity.
- The PVS was not present at the time of slaughter of the animal and / or the declaration does not conform to the requirements of the specimen declaration at Annex 1 of this chapter, including failure to record the date and time of emergency slaughter.
- Transport / time / chilling requirements have not been adhered to.
- The number of animals received from a single source is excessive.
- The OV has obtained verifiable evidence to demonstrate animal welfare breaches.

2.4.9 Declaration

An animal may be accompanied by a farmer's declaration that the animal is known or suspected to be injured or showing signs of abnormality.

Reference: See Annex 2 of this chapter for an example of a model document to accompany animals showing signs of a disease or condition that may affect the safety of meat derived from them

2.4.10 FBO responsibility

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

- A declaration stating the identity of the animal and indicating any veterinary products or other treatments administered to the animal, dates of administration and withdrawal periods, has accompanied the dead animal to the slaughterhouse.
- A veterinarian 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. 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: (EC) 853/2004 Annex III Section I Chapter VI 'Emergency slaughter outside the slaughterhouse'

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 they (CA) 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	<p>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.</p> <p>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.</p> <p>See Annex 7 of this chapter.</p>
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

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	<p>accompany the slaughtered animal to the slaughterhouse.</p> <p>See Annex 2 of this chapter and MIG chapter 11 on 'Acceptance and slaughter', Annex 2.</p>
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 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 observe the dressing and post-mortem inspection
11	No cold inspection is permitted for these cases.

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

- Where the document/declaration accompanying the animal fails to comply with the information requirements for FCI in Regulation (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 animal by-product.

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.

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.

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 Annex 7 in this chapter

- any welfare concerns and action taken
- the arrival of over 72 months of age bovine animals and the requirement to sample all such animals for TSE testing

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 OpA 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.

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

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

The AMI 2/4 (Ante-Mortem Inspection Record –Avian) may be used as an aide-memoire prior to input of the data on to IRIS.

Reference: See chapter 9 on 'Forms' for AMI 2/4 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.

4. Movements

4.1 Movement of live animals from slaughterhouse

4.2 Field lairages

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 unless moved under the authority of a licence issued by APHA.

Regulation: (EC) 854/2004, Annex I, Section II, Chapter III, 8.

The Disease Control (England) (Wales) Order 2003 only allow animals to leave a slaughterhouse under the authority of a licence issued by APHA.

Reference: The Disease Control (England)/(Wales) Order 2003 Article 10.

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

Cattle sent to the wrong type of abattoir can be moved to a correctly authorised abattoir. The FBO should apply to APHA for a licence. This applies to the following cases:

- cattle requiring BSE testing, sent to an abattoir not approved to process such cattle, may be moved to an appropriately approved abattoir

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

4.1.4 Movement of sheep, horses and birds in England and Wales

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

The FBO must apply to APHA for a licence, except in the case of poultry.

4.1.5 Movement of pigs in England and Wales

Under no circumstances may pigs be moved from a slaughterhouse.

4.2 Field lairages

4.2.1 Part of curtilage

Field lairages within the curtilage of the approved slaughterhouse are part of the slaughterhouse and therefore the responsibility of the FBO.

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 FBO's of their responsibilities.

Regulation: (EC) 853/2004, Annex 3, Chapter 4.

5. Cleansing and disinfection

5.1 Overview

5.2 Cleansing and disinfection of livestock vehicles

5.1 Overview

5.1.1 Introduction

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

5.1.2 Legislation

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

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

5.1.3 Regulatory requirements

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

However, slaughterhouses need not have these places and facilities if the CA so permits and official authorised places and facilities exist nearby.

Regulation: (EC) 853/2004, Annex 3, Section 1, Chapter 2.

5.1.4 Location of facilities

Where cleansing and disinfection facilities are provided off site, the FBO must have a high degree of control over the facilities which must be:

- capable of being reached easily
- situated within a reasonable distance from the slaughterhouse
- regarded by the FBO as part of the slaughterhouse
- possible for the OV to supervise.

5.1.5 Advice to FBO

The OV may provide the FBO with advice on facilities for cleansing and disinfection.

5.1.6 Cleaning and disinfection facilities

For detailed guidance refer to the MIG chapter 2 on 'Design and facilities'.

5.1.7 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 Cleansing and disinfection of livestock vehicles

5.2.1 Introduction

Cleansing and disinfection of livestock vehicles is essential for disease control and biosecurity. This topic details the requirements in England and Wales for ensuring compliance with cleansing and disinfection 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 cleansing and disinfection process, and LA enforcement responsibilities.

5.2.2 Vehicle cleansing and disinfection requirements (excluding horses and rabbits)

A vehicle which has delivered livestock to a slaughterhouse in England and Wales must be cleansed and disinfected 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 cleansed and disinfected each time.

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

5.2.3 Vehicle cleansing and disinfection 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.

5.2.4 Method of cleansing and disinfection

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

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

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

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

5.2.5 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.

A list of Defra approved disinfectants for animal diseases and their approved dilution rates can be found at the following link:

http://disinfectants.defra.gov.uk/DisinfectantsExternal/Default.aspx?Module=ApprovalsList_Sl

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

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

5.2.6 Livestock vehicle driver responsibility

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

The form FM/AW 27 is available online only and will no longer be available in hard copy from APHA. There is only a requirement for a single copy of the form.

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.

Reference: See Annex 3 for an example of form FM/AW 27. The form is available online at:

<https://www.gov.uk/government/publications/transport-of-animals-undertaking-to-cleanse-and-disinfect-vehicles>

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

5.2.7 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 by fax (or other means agreed with the LA) on the same day that he receives them.

5.2.8 Alternative forms

The 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, an alternative form may be used.

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

5.2.9 FSA responsibility

FSA authorised staff in England and Wales are responsible for monitoring and enforcement of the cleansing and disinfection process in approved red and white meat slaughterhouses by:

- undertaking random or targeted spot checks
- monitoring the operation of the driver declaration system (if used) by undertaking checks to ensure that:
 1. declarations are being given to and signed by the driver of the vehicle
 2. declarations are being faxed or posted daily to the LA
 3. FBO is retaining copies of the declarations
- issuing verbal warnings where non-compliance of cleansing and disinfection 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 cleansing and disinfection rules, including where a notice has been served and has been disregarded, or needs to be followed up

The actual 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:

- Weekly checks – FSA authorised staff are to undertake 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.
- Monthly checks – FSA authorised staff are to undertake 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.

Note: There is no requirement to alternate days when checks are carried out if a plant only operates one day a week or vehicles only enter a premises on the same day each 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 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 cleansing and disinfection 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 can be accessed at <http://k2sfr.meathygiene.mhs/Runtime/Runtime/Form/SF+CAD/>

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

The OV should make a note of any referrals to the LA in the plant enforcement records.

Regulation: 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. The OV should note any referrals to the LA in the plant enforcement records.

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

In relation to rabbits and 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.

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

5.2.10 OV responsibility, England and Wales

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 cleansing and disinfection rules.

Note: Breaches must be reported to the LA.

5.2.11 Local authority responsibility England and Wales

LAs and the FSA have shared enforcement responsibilities in relation to the cleansing and disinfection 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 cleansing and disinfection 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 non-compliance with cleansing and disinfection 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

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

6. Annexes

Annex 1	Model document: Emergency slaughter / Veterinary surgeon's declaration
Annex 2	Model document: Additional food chain information for cattle, sheep, goats and calves
Annex 3a	Sample document: FM/AW 27 Undertaking to cleanse and disinfect vehicle form (Word)
Annex 3b	Annex 3a alternative format (Excel)
Annex 4	Notice to cleanse and disinfect a vehicle (England)
Annex 5	Notice to cleanse and disinfect a vehicle (Wales)
Annex 6	Sample document: Exceptional licence for the movement of cattle from one slaughterhouse to another
Annex 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
Annex 8	Sample document: Emergency slaughter certification letter