

Manual for Official Controls Amendment 97

Chapter 2.1 Food Chain Information (FCI) and Collection and Communication of Inspection Results (CCIR)

Sections

1. Introduction	2
2. Food Chain Information	7
3. Collection and Communication of Inspection Results	30
4. Verification and Enforcement	33
5. Annexes	37

1. Introduction

- 1.1 Purpose of FCI and CCIR
- 1.2 Information cycle (FCI and CCIR)
- 1.3 Legislation
- 1.4 FSA operational staff role

1.1 Purpose of FCI and CCIR

1.1.1 Purpose of food chain information (FCI)

FCI should be used by slaughterhouse FBOs to assess any potential hazards presented by the animals intended for slaughter as part of their HACCP-based food safety management systems and act upon by making decisions about accepting animals and any special processing arrangements, for example, slaughter at the end of a run, additional dressing requirements, reduced line speed. This helps to ensure that certain veterinary medicines or animals affected by disease do not enter the food chain.

Information that must be confirmed on the FCI declaration includes:

- **health status of the farm.** That the holding is not under any movement restrictions for animal disease or public health reasons
- **withdrawal periods have been observed.** That there are no known veterinary medicine residues in the meat
- **the animal's health status.** That the animal to be slaughtered has not been exposed and does not show any signs of disease that may affect the safety of the meat.

FCI is required for every animal intended for human consumption. The producer must provide FCI to the FBO for all animals presented for slaughter.

It is the FBOs responsibility to evaluate the FCI and then make it available to the OV without delay.

The OV must review the FCI before ante-mortem inspection to determine the inspection procedures required. It is also the OV's responsibility to verify the FBOs HACCP plan includes and assesses all potential hazards contained in the FCI in

Manual for Official Controls: Amendment 97

line with the HACCP principles and the HACCP established procedures are correctly implemented.

1.1.2 Purpose of collection and communication of inspection results (CCIR)

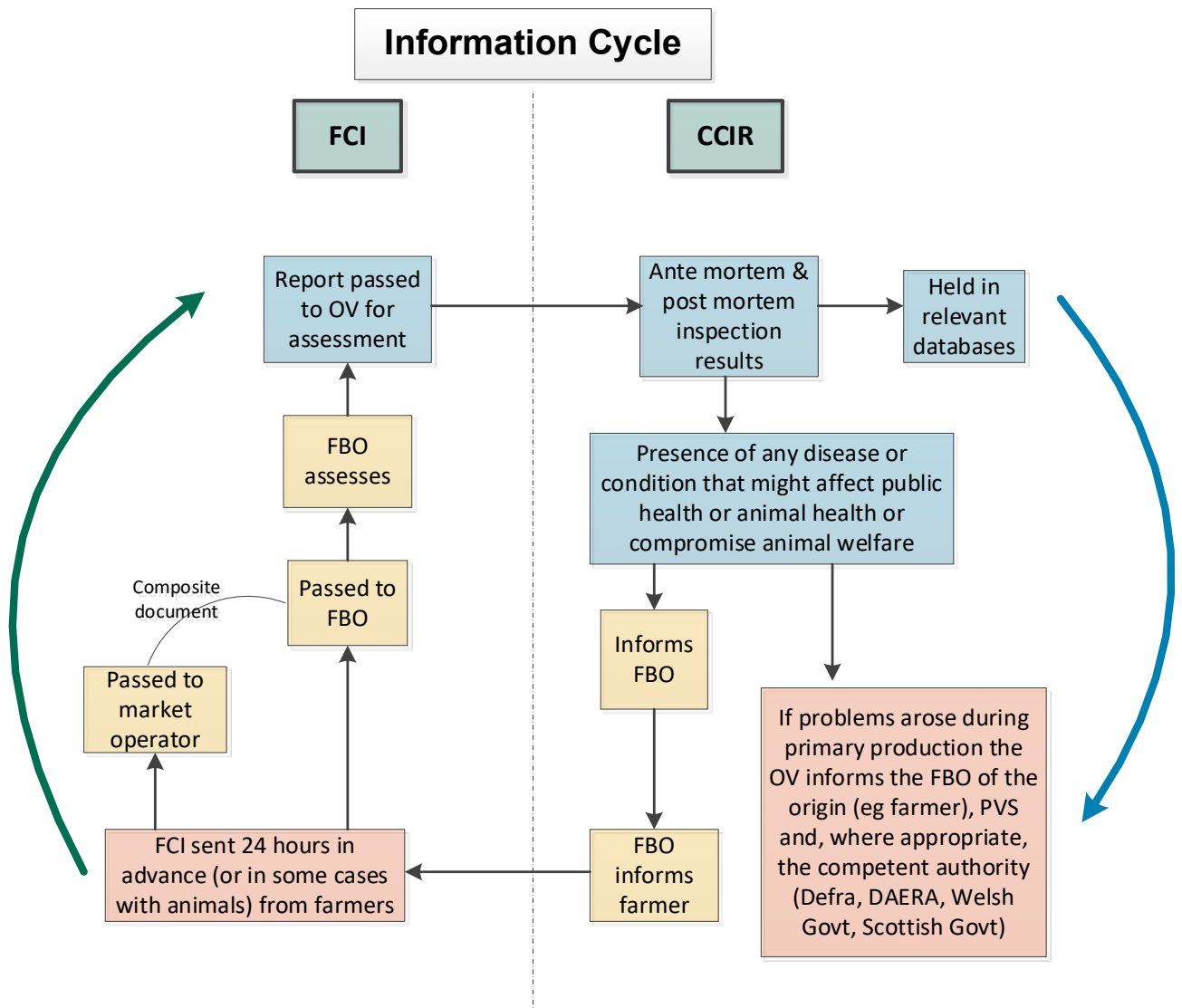
CCIR is information provided to the producer to initiate any actions required on farm to improve animal health, welfare and subsequently food safety.

Where inspection procedures reveal animal health or welfare problems that have arisen at primary production, the FSA must report direct to the producer.

Where inspection procedures reveal the presence of any disease or condition that might affect public or animal health or indicate compromised animal welfare, the OV should inform the slaughterhouse FBO.

1.2 Information cycle (FCI and CCIR)

Manual for Official Controls: Amendment 97



Key:
 APHA - Animal and Plant Health Agency
 CCIR – Collection and Communication of Inspection Results
 FBO - Food Business Operator
 FCI - Food Chain Information
 OV - Official Veterinarian
 PVS - Private Veterinary Surgeon

Manual for Official Controls: Amendment 97

1.3 Legislation

1.3.1 Regulations

The information cycle (FCI and CCIR) is required by (EC) 852/2004, 853/2004 and (EU) 2017/625.

Regulation	Requirement	Responsibility
(EC) 852/2004	Lays down the records which FBOs rearing animals are required to keep.	FBOs for the holding of provenance (farmer or producer)
(EC) 853/2004	Describes the FCI that FBOs must request, receive and act upon.	Slaughterhouse FBOs
(EU) 2019/624 and (EU) 2019/627	Requires the OV to check and analyse the FCI and to take account of this when carrying out ante and post-mortem inspections. Requires the OV to provide data from the ante and post-mortem inspections to the slaughterhouse FBO and back to the farmer/ producer when the inspections reveal the presence of any disease or condition that might affect public or animal health, or compromise animal welfare.	OV

1.3.2 FCI implementing measures (EU) 2019/627

The EC Implementing Measures Regulations (EC) 2074/2005 requires the Competent Authority (CA) to inform the FBO at the holding of provenance of the minimum elements of FCI to be supplied to the slaughterhouse.

Reference: (EC) 853/2004, Annex II, Section III. (EU) 2019/627, Article 9, Paragraph 1.

1.3.3 Additional FCI requirements: broilers

Council Directive 2007/43/EC lays down the minimum rules for the protection of chickens kept for meat production.

The Welfare of Farmed Animals (Amendment) Regulations 2010 (England / Wales) implement Council Directive 2007/43/EC and specify additional Food

Manual for Official Controls: Amendment 97

Chain Information requirements in respect of conventionally reared meat chickens.

References: Council Directive 2007/43 (EC)

SI No 3033/2010 The Welfare of Farmed Animals (England) (Amendment) Regulations 2010

SI No 2713/2010 (W229) The Welfare of Farmed Animals (Wales) (Amendment) Regulations 2010

1.4 FSA Operational staff role

Inspection and verification	By	Frequency	Time code
Review FCI and use information for ante-mortem inspection	OV / MHI if AM on farm of any species	One per batch from a producer or for individual animals	INSP
Carrying out ante-mortem inspection and recording data	OV	Individual animals Batches of poultry Recording by animal or batch	INSP
Carrying out post-mortem inspection and recording data	OV or MHI OV for abnormal	Individual carcasses and offals. Recording by carcass or batch	INSP

1.4.1 Implementation of CCIR

There is no derogation for the CCIR. IT tools have been developed allowing the collection and communication of the inspection results to abattoir FBOs and producers. IRIS is now available for all species.

Reference: (EU) 2019/627, Article 35(5)

2. Food Chain Information

- 2.1 FCI: Poultry
- 2.2 FCI: Pigs
- 2.3 FCI: Horses
- 2.4 FCI: Other species
- 2.5 FCI: Receipt and check

2.1 FCI: Poultry

2.1.1 Background

Since 01 January 2006, it has been a requirement that FCI is supplied in respect of poultry intended for human consumption.

The information to be provided by the FBO rearing animals (farmer or producer), not less than 24 hours before the arrival of the poultry at the slaughterhouse, is contained in the form 'Poultry FCI'. This form has been provided by the FSA to all slaughterhouse FBOs with details of the minimum FCI to be provided.

Reference: [Poultry FCI model documents](#) are located on the FSA website.

Reference: (EC) 853/2004, Annex II, Section III, 3 (a) - (h).

2.1.2 Categories of chickens

For the purposes of entry of the FCI details into IRIS, one of three categories should be used for chickens:

Category	Description
Broilers	All chickens reared specifically for food production (as meat) This includes poussin, slow growing organic birds and cockerels specifically reared for meat
Hens	Reared for the production of eggs for food consumption
Poultry	Cockerels and hens used for breeding and not the prime purpose of food production, or rare cases of other poultry that do not classify as 'broilers' or 'hens'

Manual for Official Controls: Amendment 97

2.1.3 FCI: *salmonella* testing

There is a statutory requirement for *salmonella* on-farm testing of most chicken and turkey flocks under the requirements of the UK salmonella National Control Programmes (NCPs). The sectors covered, and the producers to which the statutory NCP requirements are applicable, are as follows:

Salmonella testing requirements			
Species	Testing requirements	Applicable to	Exclusions
Conventional broiler chickens	Conventional production: flock test within the period of 3 weeks before slaughter of the birds; an extended slaughter / thinning schedule may therefore require repeat testing*	All commercial broiler producers with a holding capacity of 2000 or more birds (2000 or more birds on the premises at any one time)	Where operator has less than 2000 birds AND the operator supplies direct to the consumer / local** retailers or where all production is for private domestic use only (no NCP testing is ever required)
Certified organic or slow growing broilers	Certified organic birds produced according to (EC) No. 889/2008 or slow growing birds slaughtered after day 81 age: flock test within the period of 6 weeks before slaughter of the birds*	All commercial broiler producers with a holding capacity of 2000 or more birds (2000 or more birds on the premises at any one time)	Where operator has less than 2000 birds AND the operator supplies direct to the consumer / local** retailers or where all production is for private domestic use only; operators of these farms do not have to undertake NCP samples but their flock may be subject to official NCP sampling in which case the result should be included in their FCI
Fattening turkeys	Conventional production: flock test within the period of 3	All commercial turkey producers with 500 or more birds unless	Where operator has less than 500 birds (no NCP testing is ever required)

Manual for Official Controls: Amendment 97

	<p>weeks before slaughter of the birds</p> <p>Certified organic birds produced according to (EC) No. 889/2008 or birds slaughtered after 100 days of age: flock test within the period of 6 weeks before slaughter of the birds*</p>	<p>exemption for 10,000 birds approved by APHA</p>	<p>OR</p> <p>the operator has between 500 and 10,000 birds and the operator supplies direct to the consumer / local** retailers or where all production is for private domestic use only</p> <p>Such operators who have been granted an exemption from undertaking NCP testing by APHA do not have to undertake NCP samples but their flock may be subject to official NCP sampling in which case the result should be included in their FCI; this exemption must be declared on the FCI documentation</p>
<p>Adult breeding chickens (<i>Gallus gallus</i>)</p>	<p>Flock test at least every 3 weeks during production*</p>	<p>All breeding chicken flock operators with 250 or more breeding birds producing hatching eggs</p>	<p>Where operator has less than 250 birds in production (no NCP testing is ever required)</p> <p>OR</p> <p>Where eggs are produced for reasons other than production / hatching (for example, for research purposes)</p> <p>If such a flock is to be slaughtered for human consumption, a <i>salmonella</i> NCP test must be undertaken before slaughter at the</p>

Manual for Official Controls: Amendment 97

			timings described under 'Conventional broiler chickens' (for birds slaughtered at or before 81 days of age) or 'Certified organic or slow growing broilers' (at least 82 days of age at slaughter)
Adult breeding turkeys	Flock to be tested every 3 weeks during production (either by on farm sampling or testing of eggs at the hatchery) *	All breeding flock operators with 250 or more breeding turkeys producing hatching eggs	Where operator has less than 250 birds in production (no NCP testing is ever required)
Laying chickens producing eggs for human consumption	<p>Adult flocks tested at 22-26 weeks age and then every 15 weeks during production</p> <p>Pullets tested within 2 weeks before moving to the laying unit (between 14 – 17 weeks age)</p> <p>Sample dates roughly 37 – 41, 52 – 56 and 67 – 71 weeks of age</p> <p>Provided the sample date is broadly compliant with these timelines, the flock can be considered to be in compliance*</p>	All commercial laying chicken flocks where 350 or more birds on the premises producing table eggs (Class A eggs) for human consumption	<p>Where operator has less than 350 birds in production</p> <p>AND</p> <p>supplies direct to the consumer / local** retailers or where all production is for private domestic use only</p> <p>OR</p> <p>Where the flock does not produce Class A eggs for human consumption (for example, produces only Class B eggs or eggs for research / other purposes)</p> <p>If such a flock is to be slaughtered for human consumption a <i>salmonella</i> NCP test must be undertaken before slaughter at the timings described under</p>

Manual for Official Controls: Amendment 97

.....

			'Conventional broiler chickens' (for birds slaughtered at or before 81 days of age) or 'Certified organic or slow growing broilers' (at least 82 days of age at slaughter)
--	--	--	---

* For breeding meat birds and laying flocks, if the date of sampling is more than the number of weeks permitted in the table for birds of that age (exceeds 21 days, 28 days or 42 days as appropriate) before the date of slaughter, or not in compliance with the criteria in the table, the birds can still be slaughtered.

This should be according to the specific measures set in subtopic 2.1.11 on **'OV action where the salmonella result has not been recorded on FCI or it is outside the sampling window'**. The OV should notify APHA *Salmonella* SSC Worcester (Specialist Service Centre – Business Support) within 2 working days:

CSCOneHealthSalmonella@apha.gov.uk

or telephone 0345 601 4858. This notification should include contact details of the affected farm, information about the specific flock(s) as per the FCI and detail the timing of the NCP tests and the slaughter date.

** 'Local' is defined in the current guidance as the supply of food of animal origin within the supplying establishment's own county, plus the greater of either the neighbouring county or counties or 50 km / 30 miles from the boundary of the supplying establishment's county.

In addition, for turkeys, 'local' criteria allow the supply of food of animal origin 'anywhere within the UK in the two weeks preceding Christmas and Easter'.

The requirement for statutory *salmonella* testing at farm does not apply to other poultry species. Whilst there is no testing requirement, *salmonella* status may be required to be included in the FCI under voluntary assurance or good practice schemes.

The FCI must state:

- the date on which the *salmonella* NCP sample was taken
- whether the result was positive or negative
- if positive, detail of the serotype or at least the serogroup result

Manual for Official Controls: Amendment 97

2.1.4 On farm restrictions: OV actions

In some circumstances, the NCP requires that a flock is placed under restriction when positive for *salmonella enteritidis*, *salmonella typhimurium* or monophasic strains of *salmonella typhimurium* (antigenic formula *salmonella* 1,4,[5],12:i-).

In these cases, the OV can expect to receive the APHA movement licence either at the time the FCI documents are received or on arrival of the birds at the slaughterhouse. If a restriction notice is received, the number of birds in the batch should be cross checked with the details on the movement licence (which may cover more than one consignment of birds) and any further batches expected at the slaughterhouse. If any anomalies are detected, the APHA office that issued the movement licence should be contacted. Such licences may have been issued by either the local APHA office or by Business Support (SSC), Worcester.

However, a restriction notice is not always served on a *salmonella* positive flock. If no restriction notice has been served, no movement licence will have been issued by APHA, even if the FCI states that the birds have tested positive for *salmonella*. Whether or not a restriction notice is issued to a particular farmer will depend on the situation and the specific sector NCP. If no movement licence is received, the OV should contact the APHA office to confirm.

Reference:

(EC) No 2160/2003

(EC) No 200/2010 (implementing legislation for breeding chickens)

(EC) No 517/2011 (implementing legislation for laying chickens)

(EC) No 200/2012 (implementing legislation for broilers)

(EC) No 1190/2012

SI No 2007/3574 The Control of *Salmonella* in Poultry (England) Order 2007

SI No 2008/524(W50) The Control of *Salmonella* in Poultry Scheme (Wales) Order 2008

SI No 2008/263 the Control of *Salmonella* in Poultry Scheme Order (Northern Ireland) 2008

SI No 2009/229 The Control of *Salmonella* in Poultry (Breeding, Laying and Broiler Flocks) (Scotland) Order 2009

Manual for Official Controls: Amendment 97

SI No 2009/260 The Control of *Salmonella* in Broiler Flocks (England) Order 2009

SI No 2009/441(W46) The Control of *Salmonella* in Broiler Flocks (Wales) Order 2009

SI No 2009/205 The Control of *Salmonella* in Broiler Flocks Scheme Order (Northern Ireland) 2009

SI No 2009/3271 The Control of *Salmonella* in Turkey Flocks (England) Order 2009

SI No 2010/65(W15) The Control of *Salmonella* in Turkey Flocks (Wales) Order 2010

SI No 2010/248 The Control of *Salmonella* in Turkey Flocks Scheme Order (Northern Ireland) 2010

SI No 2009/417 the Control of *Salmonella* in Turkey Flocks (Scotland) Order 2009

The primary framework legislation, Directive (EC) 2003/99/ and (EC) 2160/2003, implementing legislation for NCPs specifically deals with *salmonella* control at all relevant stages of the food chain, but principally at the farm.

2.1.5 Council Directive 2007/43/EC

EU Council Directive (EC) 2007/43 (The Broiler Directive) lays down minimum rules for the protection of conventionally reared meat chickens (broilers) on holdings with 500 or more birds.

Under this Directive, the maximum on-farm stocking density (SD) for conventionally reared meat chickens is 33 kg/m².

SD in excess of 33 kg/m² and up to 39 kg/m² is allowed, providing that the keeper complies with the extra requirements as detailed in the legislation listed below.

Reference:

SI No 3033/2010 The Welfare of Farmed Animals (England) (Amendment) Regulations 2010

SI No 2713/2010 (W229) The Welfare of Farmed Animals (Wales) (Amendment) Regulations 2010

Manual for Official Controls: Amendment 97

2.1.6 Additional poultry FCI requirements under Council Directive 2007/43/EC

In relation to FCI, several pieces of data are considered relevant food safety information for flocks above 33 kg/m².

These are:

- the cumulative daily mortality rate (CDMR) for each house
- information on the hybrid or breed of chicken for each house

Note: See Annex 1 for an example of a completed CDMR table.

2.1.7 Poultry slaughterhouse FBO responsibility

The FBOs of establishments processing poultry must request, receive, check and act on FCI. They must not accept poultry for slaughter unless they have requested, received and acted upon the information.

Receipt should normally be no less than 24 hours before delivery of the birds.

The FBO must make the FCI, including details of numbers of dead on arrival, available to the OV. The FBO must notify the OV of health concerns before the OV carries out an anti-mortem inspection.

Reference: (EC) 853/2004, Annex II, Section III, 1, 2, 5.

2.1.8 OV responsibility

The OV must check the FCI provided for completeness and contents as a part of ante-mortem inspection.

The OV is entitled to request any additional data from the producer. For example, when presented with a very high CDMR and no explanation on the FCI for this, it is reasonable to request the complete set of daily mortality rates (for that particular flock's production cycle) in order to more fully understand at what stage of the production cycle significant mortality occurred. This should help the OV evaluate health and welfare status of the birds on arrival at the slaughterhouse, and to determine whether there are immediate concerns regarding the health and welfare of any remaining birds at the site.

FCI should also be taken into consideration when post-mortem inspection is carried out.

Manual for Official Controls: Amendment 97

The hierarchy of enforcement should be followed in the event that any of the required FCI elements are missing.

Legislation requires that the OV must impose conditions under which animals must be dealt with under a specific scheme for the eradication or control of a specific disease, such as brucellosis or tuberculosis, or zoonotic agents such as *Salmonella*, under direct supervision. The CA must also determine the conditions under which such animals may be slaughtered. These conditions are designed to minimise the contamination of other animals and the meat of other animals.

Reference: (EU) 2019/627, Chapter III, Article 43, Paragraph 6.

2.1.9 FBO action where a positive test result for a regulated *salmonella* serovar is received (high risk)

Where a positive test result indicates the presence, or the suspicion of the presence, of a regulated *salmonella* serovar in the FCI, these flocks must be treated as high risk to public health. This applies to the following:

- *salmonella enteritidis*
- *salmonella typhimurium*
- monophasic *salmonella typhimurium* (1,4,[5],12:i-)
- group D *salmonella* (suspect *enteritidis*)
- group B (suspect typhimurium / monophasic typhimurium)

Note: where a group B or group D result has been partially serotyped and the initial / partial antigenic result is available indicating that the *salmonella* detected is not *enteritidis* or *typhimurium*, this flock can be treated as positive for a lower risk serotype. See low risk section below.

FBO actions:

- Alert the OV to the FCI content regarding *Salmonella* and advise the OV on the procedures to process the flock.
- Organise the slaughter plan for the day so that the affected batch(es) are slaughtered at the end of the production day to minimise the risk of cross-contamination.
- After slaughter of the affected batch(es), undertake a full cleansing and disinfection of all equipment and machinery, including changing the water in the scalding tank(s), and renewing the water in the spin chiller(s).

Manual for Official Controls: Amendment 97

- Where a high-risk *salmonella* positive batch has been slaughtered during the production day (either in error or on welfare grounds), then the production should be stopped as soon as the affected batch has been slaughtered, and full cleansing and disinfection as above must take place before any further slaughtering commences.
- The carcasses from high risk *salmonella* positive batches cannot be released for human consumption unless they meet the requirements of the table below, should the FBO choose to test the poultry carcasses to ensure these comply with the process hygiene and food safety criteria as required by EC No 2073/2005 (Microbiological Criteria for Foodstuffs).
- Follow their own documented procedures as regards placing the meat on the market.

FBO Actions at Slaughterhouse			
<i>Salmonella enteritidis</i> or <i>typhimurium</i> fresh meat test result carried out in the slaughterhouse	FBO Action	Meat and offal	Animal by Products (ABP)
Negative (-)	None	Fit for human consumption as fresh meat in accordance with the food hygiene regime	Category 3 in accordance with the normal ABP regime
Positive (+)	Processing by a treatment eliminating the hazard in question (for example, industrial heat treatment or another treatment that eliminates <i>salmonella</i>). This treatment may only be carried out by food business operators other than those at retail level.	Fit for human consumption as meat product in accordance with the food hygiene regime	Category 3 in accordance with the normal ABP regime
Positive (+)	Not treated (because of a commercial decision)	Unfit for human consumption	Category 2

Manual for Official Controls: Amendment 97

Not tested	Processing by a treatment eliminating the hazard in question (for example, industrial heat treatment or another treatment that eliminates <i>salmonella</i>). This treatment may only be carried out by food business operators other than those at retail level.	Fit for human consumption as meat product in accordance with the food hygiene regime	Category 3 in accordance with the normal ABP regime
Not tested	Not treated (because of a commercial decision)	Unfit for human consumption	Category 2
Not tested	Already placed in the market or ready to be placed in the market (for example, incorrectly completed FCI at the time of slaughter)	Withdrawal of products that are not at retail level for either further treatment or disposal	If ABPs still traceable: Category 2 if meat not treated Category 3 if meat treated
Not tested – culled at the abattoir – not intended for human consumption	Culling in a slaughterhouse should be permitted only on exceptional circumstances and after being permitted by the CA	Unfit for human consumption	Category 2

Manual for Official Controls: Amendment 97

.....

Note 1	Meat to be tested under point 1.28 of Annex I, Chapter I of EC 2073/2005 the food safety criteria (absence in 5 samples of 25 gr each (neck flap)).
Note 2	Measures should be taken to minimise the risk of potential cross-contamination at all stages when handling high risk <i>salmonella</i> positive batches.
Note 3	Legislation requires that FBOs check FCI and act upon the information received. The FBO may use the batches of affected meat for purposes other than those for which it was originally intended, provided that this use does not pose a risk for public or animal health and provided that this use has been decided within the procedures based on HACCP principles. These should include handling, Cleansing and Disinfection (C and D) and further treatment or disposal of the birds
Note 4	<p>The FBO has the option of carrying out a flock test, by sampling 15 neck flaps from a batch of 150 birds at the abattoir from a high-risk <i>Salmonella</i> positive flock (using method as per note 1). If the result of this test is negative, the flock should still be processed as a high-risk <i>Salmonella</i> positive as a preventive measure to ensure protection of public health and to minimise any potential cross contamination of the slaughterhouse facilities but the meat can be released for human consumption as fresh meat.</p> <p>Remaining birds from this flock have to be processed in the same abattoir, and immediately after the results are obtained. Thinning would not be an option on these circumstances. The 150 batch sample is considered to be representative to assess the risk status of the fresh meat to be placed on the market.</p> <p>For the purposes of this instruction, a flock is defined as 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.</p>
Note 5	Once a <i>salmonella</i> positive result is obtained in a flock, the <i>salmonella</i> status does not usually change, even if subsequently collected NCP sample results for that flock are negative. The exception is if a subsequent officially collected confirmatory sample negates this result (official confirmatory samples are only collected in breeding and laying flocks by APHA (GB) or DAERA (NI), and are not collected in every positive breeding or laying flock). Flocks are to be processed as <i>salmonella</i> positive high / low if there has ever been a positive <i>salmonella</i> result unless a subsequent officially collected confirmatory sample was negative (in which case the original operator collected NCP sample is officially deemed a false positive).

Manual for Official Controls: Amendment 97

Note 6	Notwithstanding note 5, long term rearing birds (e.g. fattening turkeys, slow reared broilers or breeding flocks) can recover to negative after an initial <i>salmonella</i> positive result. In these cases, the statutory <i>salmonella</i> testing required prior to slaughter should confirm the latest negative test of the flock. The FCI must however show all <i>salmonella</i> testing results and, if there are no other concerns, the flock can be slaughtered for human consumption. In case of high-risk <i>salmonella</i> serovars, the flock can be slaughtered as if it was a low-risk <i>salmonella</i> serovar. In case of low-risk <i>salmonella</i> serovars the flock can be slaughtered as any normal flock.
Note 7	If the <i>salmonella</i> positive result is linked to a serovar used for vaccinating the flock (which should be stated in the laboratory result), this flock is not considered as <i>salmonella</i> positive for the purposes of the birds being slaughtered for human consumption, and the flock can be processed as any other normal flock.

2.1.10 FBO action where a positive result for lower risk *salmonella* serovar is received

Where a positive test result for a lower risk *Salmonella* serotype (other than *Salmonella enteritidis* or *Salmonella typhimurium* as detailed in point 2.1.9 above) is indicated on the FCI, the FBO should take the following action:

- Alert the OV to the FCI content regarding Salmonella and advise the OV on the procedures to process the flock.
- Organise the slaughter plan for the day so that the affected batch(es) are slaughtered at the end of the production day, or if this is not possible on welfare grounds, at the end of a production run or just before an operational break.
- Where a positive batch has been processed in the middle of a production run, as soon as the affected batch has been processed, a thorough wash down (full cleansing and disinfection as detailed above for high risk is not necessary) of the plucking and evisceration room (including equipment) must be undertaken before any further processing re-commences. This is to minimise the risk of cross contamination for the following batches.
- In any case, after the finish of production for the day, a full cleansing and disinfection of all equipment and machinery, including changing the water in the scalding tanks, and renewing the water in the spin chillers must be undertaken.
- Following production, in the absence of any relevant AM or PM findings, the carcasses can enter the food chain as normal.

Manual for Official Controls: Amendment 97

Note: Poultry meat preparations, poultry minced meat and meat products tested under 2073/2005 must be negative to all *Salmonella* serotypes, not just *S. typhimurium* or *S. enteritidis*. For more information please refer to MOC Chapter 4.3 Verification of microbiological criteria.

Note: Legislation requires that FBOs check FCI and act upon the information received. In the case of salmonella positives, the FBO should have the procedure to follow (as outlined above) in their HACCP-based food safety management system.

2.1.11 OV action where a positive *salmonella* test result is received

The OV is to:

- check which *salmonella* serotype is detailed on the FCI (or if serotyping is still pending, assume serogroups B and D are high-risk flocks unless *salmonella enteritidis* or *salmonella typhimurium* have already been excluded) and ensure that the relevant cleansing and disinfection procedure is followed (as detailed in the previous sub-topics)
- check the date of the sampling and confirm compliance with the period required as per table above
- check that the high / low-risk procedure has been followed in accordance with the FBO's HACCP-based food safety management system
- notify the inspection team that the flock is positive, and ensure that the appropriate judgement on pericarditis is followed in accordance with the information contained on the Pericarditis Poultry Condition card (see chapter 2.4 on 'Post-mortem, health and identification marking', section 7)
- in case of specific incidents or "force majeure" such as lengthy breakdowns or road accidents (as an example) that might have a considerable impact on the welfare of the animals, the situation might need to be dealt with on a case by case basis. If this occurs, the OV must contact the poultry portfolio representative for further assessment of the situation and guidance on how to proceed with the *Salmonella* positive flock(s).

Where non-compliance is found, action should be taken in accordance with the hierarchy of enforcement as outlined in chapter 7 on 'Enforcement'.

Manual for Official Controls: Amendment 97

2.1.12 OV action where the *salmonella* result has not been recorded on FCI or it is outside the sampling window

In the first instance, the OV should request that the FBO contacts the primary producer of the batch to determine whether an oversight has occurred and the appropriate information is available.

If the flock **was not** eligible to be tested under the requirements of the NCP, the batch can be slaughtered as per normal procedures.

Where the flock **was** eligible for testing, and where the primary producer confirms that the test result is available, the OV must ensure that a copy of the test result is sent to the slaughterhouse. Once received by the FBO, action should be taken with the consignment in accordance with the test result received.

Where this fails to resolve the issue and no test results are available, the batch must be considered to be of unknown *salmonella* status.

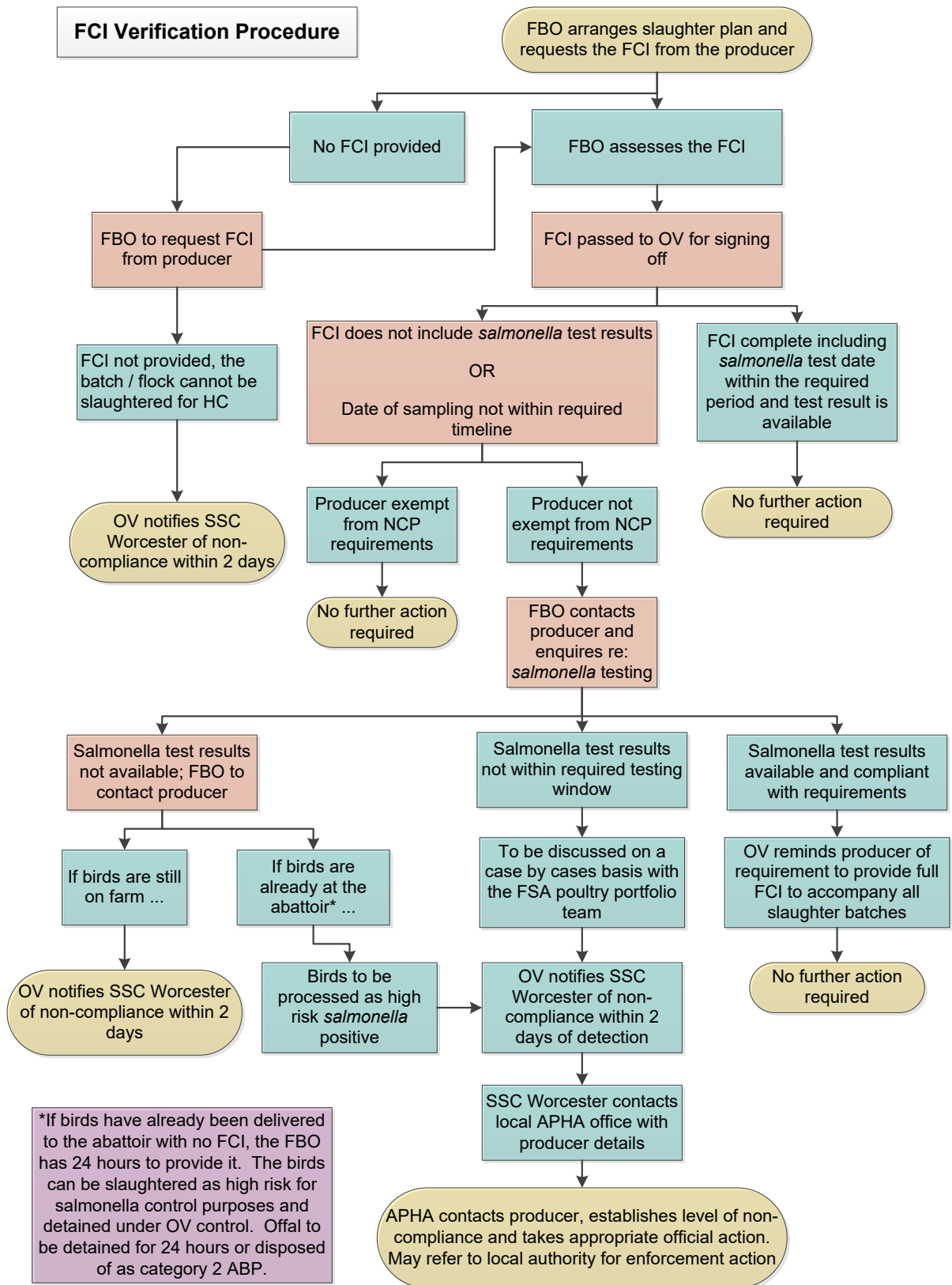
- If the flock is still at the farm, then the OV is to contact APHA within 2 working days to discuss the case.
- If the birds are already in the abattoir, these should be processed as if a high-risk *salmonella* positive result had been received. The OV is to contact APHA within 2 working days for information purposes.

APHA contact details: APHA SSC CSCOneHealthSalmonella@apha.gov.uk and telephone 0345 601 4858.

Details for APHA should include contact details of the affected farm and specific flock(s) as per the FCI.

Finally, where the most recent test was taken earlier than permitted under NCP rules and outside the sampling window, the case is to be discussed individually with the FSA poultry portfolio team. A decision will be made based on flock status, past history, epidemiological assessment and length of time outside the window.

Manual for Official Controls: Amendment 97



Manual for Official Controls: Amendment 97

2.1.13 *Salmonella* group rather than serotype provided

In instances where the *salmonella* group is provided instead of the serotype, the batches can still be processed as follows:

Result	Action
<i>Salmonella</i> groups D or B*	As high-risk <i>salmonella</i> positive
<i>Salmonella</i> groups C, G or E	As low-risk <i>salmonella</i> positive

* Current serotyping process, for *salmonella typhimurium* and monophasic strains especially, can be lengthy. The test process can, at an earlier stage, rule out the serotype being *salmonella typhimurium*. It has therefore been agreed that an official or a NCP approved laboratory report, confirming that the flock is *salmonella* positive, serogroup B, but that the isolate is not *salmonella typhimurium* (based on initial antigen determination) is acceptable for the flock to be processed as low-risk *salmonella* positive.

2.2 FCI: Pigs

2.2.1 Background

FCI for pigs was fully implemented from 1 January 2008.

2.2.2 Pigs slaughterhouse- FBO responsibility

FBOs must not accept pigs for slaughter unless they have requested, received and acted upon the FCI.

After deciding to accept the pigs for slaughter, the FBO must make the FCI available to the OV without delay. The FBO must notify the OV of health concerns before the OV carries out ante-mortem inspection.

Reference: (EC) 853/2004, Annex II, Section III, 1, 2, 5

It is the responsibility of slaughterhouse FBOs to decide on the FCI that they require and to request this FCI from the FBO rearing the animals (farmer or producer). Guidance on the [minimum requirements for FCI](#) can be found on the FSA website.

Reference: (EC) 853/2004, Annex II, Section III, 3 (a) - (h).

Manual for Official Controls: Amendment 97

2.2.3 Methods of receiving pig FCI

The FBO should receive the FCI by at least one of the following routes:

- via email
- included in the haulier summary (HS), a document required by Trading Standards to accompany every load in transit, which contains the movement and FCI details
- on the 'old style' FCI paper form

Note: All moves from Scotland should have a paper FCI document.

All of the above methods are acceptable.

Reference: (EC) 853/2004, Annex II, Section III, 3 (a) - (h).

2.2.4 Pigs arriving without FCI

FCI must be provided for all animals slaughtered for human consumption, within 24 hours of their arrival.

The OV may permit animals without FCI to be slaughtered, but the health mark must be withheld until the FCI has been provided and examined.

Pending final judgement, the carcasses and offal must be stored separately from other meat (subject to the proviso below).

When animals arrive without FCI but are slaughtered and the meat held pending the arrival of FCI, the meat shall be declared unfit for human consumption and disposed of as an animal by-product if no FCI is provided within this 24-hour period, as required by the Regulations.

Note: See section 4 on 'Verification and Enforcement' for further information.

2.3 FCI: Horses

2.3.1 Background

FCI for horses was fully implemented from 1 January 2009.

It is the responsibility of slaughterhouse FBOs to request this FCI from the FBO rearing the animals (producer, owner or keeper).

Manual for Official Controls: Amendment 97

With effect from 23 February 2015, FCI, in addition to the passport for individual equines, must accompany all equines consigned for slaughter for human consumption. Note that FCI is also required for horses originated from wild and semi-wild horses living in designated areas to which certain identification derogations apply.

Requesting and receiving FCI is the responsibility of the slaughterhouse operator.

Note: the rules for horses apply to all equidae (donkeys, asinine, mules). Instructions in this chapter refer to horses for purposes of simplification.

Reference: (EC) 853/2004, Annex II, Section III, 3 (a) - (h).

2.3.2 Horse slaughterhouse FBO responsibility

FBOs of establishments processing horses must request, receive, check and act on FCI. They must not accept horses for slaughter unless they have requested, received and acted upon the information.

A revised model FCI document is attached at Annex 3.

After deciding to accept the horses for slaughter, and after conducting identity checks, the FBO must make the passport and FCI available to the OV without delay. The FBO must notify the OV of health concerns before the OV carries out AMI.

Reference: (EC) 853/2004, Annex II, Section III, 1, 2, 5.8.

Note: See chapter 2.5 on 'Animal identification', section 4.10 on 'Verifying eligibility of horses' for detailed guidance.

2.4 FCI: Other species

2.4.1 FCI implementation for other species (other than poultry, pigs, horses and veal calves)

For species other than poultry, pigs, horses and veal calves, FCI was implemented from 1 January 2010.

As with other species, the FSA has provided [guidance on the 'minimum elements' of FCI required and model documents](#) have been developed. This has been made available on the FSA website. FBOs may however choose to request additional information.

Manual for Official Controls: Amendment 97

For farmed game, information should be provided in the FBO's declaration made at the time of slaughter which, if correctly completed, contains all the elements required for FCI.

There is no requirement for the provision of FCI for wild game animals; this is replaced by the hunter's declaration.

2.4.2 FCI in cases of on farm emergency slaughter

The declaration that accompanies the bodies of animals subjected to on farm emergency slaughter, if correctly completed, contains all the elements required for FCI, and therefore additional FCI documentation will not be required.

2.4.3 Additional FCI requirement for cattle

There is a requirement within the 'minimum elements' of FCI for cattle that a declaration is made by the keeper, specifying the bovine tuberculosis (TB) status of the holding.

This will assist in identifying cattle that have tested negative but come from restricted herds, or young animals aged less than 8 weeks, which arrive under a general licence and are indistinguishable from animals arriving from non-restricted herds.

In such cases, the FCI will determine the origin of the animals, and there is a requirement for the OV to be in attendance during slaughter.

2.4.4 Additional FCI requirement for other species susceptible to bovine TB

Food chain information, incorporating a declaration regarding the TB status of the holding, must be provided for farmed animals such as camelids, bison, water buffalo and deer that are slaughtered on farm. The FCI must accompany the carcasses to the slaughterhouse.

2.5 FCI receipt and check

2.5.1 FCI receipt by the OV

The OV should receive the FCI report from the slaughterhouse FBO at least 24 hours in advance of arrival of the animals. However, FCI can be received at the same time as the animals providing that:

- it does not jeopardise the objectives of (EC) 853/2004
- it does not cause serious disruption in the slaughterhouse activity

Where animals have undergone ante-mortem inspection by an OV/AV at the holding of provenance and have the relevant certificate, the FCI may accompany the animals rather than arriving 24 hours in advance.

Reference: (EU) 2019/624, Article 5, Paragraph 2(f).

Poultry note: FSA considers that, because of the organisation of the poultry industry and the need to use FCI to plan the slaughter of flocks, it is necessary that FCI is received in advance of the arrival of the poultry at the slaughterhouse.

FSA is encouraging slaughterhouse FBOs to treat the 24 hours period as a minimum period and to request FCI further in advance if this is necessary to make appropriate arrangements for specific flocks (for example, to plan the slaughter of a flock which has tested positive for *salmonella* at the end of a shift / day).

Other species: The FSA has elected to allow FCI to be sent to the slaughterhouse operator with the animals (FCI is not required to be sent 24 hours in advance). However, if there is any information on the FCI which might result in serious disruption to the slaughterhouse activity, the FCI must be received in good time before the animals arrive. In addition, FBOs are recommended to obtain FCI long enough in advance of delivery to the slaughterhouse to enable them and the OV to take any necessary action.

2.5.2 OV role

The OV is to check and analyse relevant information from the FCI report and may take any of the following decisions:

- animals with a disease or condition that may be transmitted to animals or humans through the handling or eating of meat must be rejected for slaughter and killed separately under conditions such that other animals cannot be contaminated and declared unfit for human consumption

Manual for Official Controls: Amendment 97

- change slaughterhouse process (for example, reduce line speed or increase number of inspectors)
- slaughter animals / batch of animals last (for example, if known to carry a pathogenic organism)
- detain animal(s) or carcass(es) for further testing

2.5.3 Animals with no FCI

If animals arrive at the slaughterhouse without FCI, the FBO must notify the OV. The OV should agree the procedure with the FBO in advance.

Reference: (EC) 853/2004, Annex II, Section III, 6.

The OV may permit the slaughter of animals if the FCI is not available. In such cases the OV must detain carcasses of animals slaughtered in the absence of FCI, and their related offal, pending receipt of FCI.

Reference: (EU) 2019/627 Article 40

Before permitting the slaughter of animals without FCI, the OV must ensure that:

- there are adequate facilities for the separate storage of carcasses and their offal
- arrangements are in place to identify these in the slaughter line so that they are not inadvertently health marked

If the OV decides to permit slaughter they will need to confirm this in writing to the FBO.

The Regulations provide that, if FCI is not received within 24 hours of the animal's arrival at the slaughterhouse, all meat from the animal is to be declared unfit for human consumption.

FCI must be provided, within 24 hours of their arrival, for all animals slaughtered for human consumption.

When the OV does not permit the slaughter of animals (for example, where there are no facilities to store carcasses separately), the animals may, subject to animal health and welfare considerations, be kept in the lairage until the food chain information is provided. If this information cannot be supplied or the FBO does not wish to keep animals in the lairage then the animal(s) must be killed separately from other animals and the meat declared unfit.

Manual for Official Controls: Amendment 97

Reference: (EC) 2019/627 Article 40. Further information is available in section 4 on 'Verification and enforcement' in this chapter.

3. Collection and Communication of Inspection Results

- 3.1 Introduction
- 3.2 Recording of inspection data
- 3.3 IRIS application for all species
- 3.4 CCIR: electronic feedback

3.1 Introduction

3.1.1 Duty of the FSA

If inspections reveal the presence of any disease or condition that might affect public or animal health or compromise animal welfare the OV is to inform the FBO.

Where the problem arose during primary production, the OV is to inform:

- the farmer
- the farmer's veterinary surgeon
- where appropriate APHA

Reference: (EC) 2019/627 Article 39(5).

3.2 Recording of inspection data

3.2.1 Recording of data

The Operations Group team in each establishment should have a system in place to ensure that the results of ante and post-mortem inspections are recorded accurately and where possible be identified clearly back to the batch of animals (and specifically to the flock / shed for poultry or by slap mark for pigs, as appropriate for the information supplied on the FCI).

Manual for Official Controls: Amendment 97

The farmer may use this information to improve the health status of his stock. Defra will use the data for disease surveillance therefore the accuracy of the information is vital.

3.2.2 Recording ante and post-mortem inspection results

All inspection results must be recorded on IRIS. The data input should be completed in a timely manner. Where possible, this should be on the same day, but it must be completed within 48 hours of slaughter (not including non-operating days). Procedures for data input should be agreed and communicated to each FSA inspection team by the establishment management team.

Annexes detailing the comprehensive listings of conditions agreed with industry and stakeholders that are recorded in IRIS can be found in this chapter. The OV must be satisfied that the system for collecting inspection data reflects these listings to ensure consistency of data being recorded in IRIS

- Annex 6 – IRIS Ante-Mortem Conditions
- Annex 7 – IRIS Post-Mortem Conditions

Note: The CIR 12/1, CIR 12/2 and the PMI 4/8 will still be available for staff to use if required due to local circumstances.

3.2.3 Plants with no IT connection

Where an establishment has no FSA IT connectivity, the FCI, AMI and PMI data is to be collected at that plant and then entered at a later point in time by the MHI or OV when a suitable connection is available. Annexes 6 & 7 of this chapter may be used to manually record the data to assist later input. Arrangements need to be made at local level.

3.2.4 CCIR for poultry

CCIR plays an important role in meeting the requirements of the Broiler Directive, by reporting where welfare triggers are exceeded, based on conditions observed during ante and post-mortem inspection (welfare indicators).

Where welfare triggers are exceeded, IRIS will automatically generate a report. These reports are sent to the SLA and Contracts team and are then checked by a

Manual for Official Controls: Amendment 97

FVL. The SLA and Contracts team then send the individual reports to APHA, with a copy to FSA staff at the relevant establishment.

APHA follow up these reports (for instance, by visiting the relevant farm or requiring an action plan from the producer).

APHA then provide feedback to FSA regarding the outcome of their actions.

Reference: 2007/43 (EC)

3.3 IRIS for all species

3.3.1 IRIS application

Detailed guidance and a series of frequently asked questions regarding IRIS has been published and is reproduced in Annex 5.

3.4 CCIR: electronic feedback

3.4.1 Electronic feedback

Although it is possible for completed inspection reports to be printed from IRIS, this is discouraged. Electronic feedback should be sent directly from the system to the FBO.

3.4.2 Automated reports

Once the inspection records are marked as complete, the report will be automatically generated and sent via email at 2:30 am (subject to operational need) the following day.

3.4.3 FBO reports

Any FBO wishing to receive the automated reports can do so by supplying a name and email address. FVLs / FVCs, OVs or ITLs should discuss this with the FBO and send the email address(es) to: iris@food.gov.uk

Note: FBOs may have the reports sent to a maximum of 3 email addresses if they wish.

4. Verification and Enforcement

- 4.1 Verification guidelines for species: FCI full implementation
- 4.2 Enforcement

4.1 Verification guidelines for species: FCI full Implementation

Process	Responsibility
FCI is provided for all animals sent to slaughter.	FBO rearing animals
FCI may arrive with the animals (with the exception of poultry, for which it must arrive at least 24 hours in advance) but any item of FCI which might result in serious disruption to the slaughterhouse activity must be received in good time before the animals arrive.	Slaughterhouse FBO
The FBO checks the FCI as per HACCP procedures and acts upon it by accepting / rejecting the animals for slaughter.	Slaughterhouse FBO
FBO makes FCI available to the OV (OV / MHI if ante-mortem inspection on farm) and notifies them of any anomalies in FCI and of animals that have arrived without this information.	Slaughterhouse FBO
Animals are not slaughtered unless FCI is provided, or the OV permits slaughter and carcasses and offal are detained until FCI is provided. Note: see section 4 on 'Verification and enforcement' in this chapter.	OV
AM Records: Enter the data for the applicable species on IRIS	OV / MHI
PM Records: Enter data on IRIS Note: In general (and there may be exceptions to this), a 'batch' relates to a group of animals, all of which: <ul style="list-style-type: none"> • are from the same producer • and arrive on the same means of transport • and arrive on the same day 'Mixed batch' must not be used to record a full days production on IRIS	OV / MHI

Manual for Official Controls: Amendment 97

4.1.1 Rejected meat receipts

The purpose of PMI 4/8 (Rejected Meat Receipt) is to provide a receipt for, and a record of, rejected meat to verify that the FBO has agreed to the voluntary surrender of the meat.

Form PMI 4/8 is no longer required when the inspection data has been entered on IRIS. If needed a copy of the reports can be printed from IRIS and handed to the FBO. The only occasion a PMI 4/8 form should be used is when there is no FSA IT system at the establishment.

Note: In general (and there may be exceptions to this), a 'batch' relates to a group of animals, all of which:

- are from the same producer
- and arrive on the same means of transport
- and arrive on the same day

Ensure that a responsible member of plant staff signs the PMI 4/8 and that a copy of the receipt is filed by Operations Group staff. Once signed by the FSA representative and the slaughterhouse FBO, pass the relevant copies of PMI 4/8 to the slaughterhouse FBO.

4.1.2 Recording information on ante / post-mortem form (CCIR)

Information must be accurate. The OV must be satisfied with the system for accurately collecting data in the lairage and at all points on the slaughter line.

Annexes detailing the comprehensive listings of conditions agreed with industry and stakeholders that are recorded in IRIS can be found in this chapter. The OV must be satisfied that the system for collecting inspection data reflects these listings to ensure consistency of data being recorded in IRIS

- Annex 6 – IRIS Ante-Mortem Conditions
- Annex 7 – IRIS Post-Mortem Conditions

4.2 Enforcement

4.2.1 When FCI is not received

FCI must be available for all animals sent for slaughter or, in the case of emergency slaughtered animals or animals slaughtered on the farm, for dressing to the abattoir.

Note: The declaration that accompanies the bodies of animals subjected to on farm emergency slaughter, if correctly completed, contains all of the required elements for FCI, therefore additional FCI documentation for such animals will not be required.

The OV may permit the animals without FCI to be slaughtered but the health mark must be withheld until the FCI has been provided and examined. Pending final judgement, the carcasses and offal must be stored separately from other meat (subject to the proviso below).

When animals arrive without FCI but are slaughtered and the meat held pending the arrival of FCI, the meat shall be declared unfit for human consumption and disposed of as an animal by-product if no FCI is provided within this 24-hour period, as required by the Regulations.

FCI must be provided for all animals slaughtered for human consumption, within 24 hours of their arrival.

4.2.2 FCI wrong or misleading

The CA is to take appropriate action if it discovers that the accompanying records, documentation or other information do not correspond with the true situation on the holding of provenance or the true condition of the animals or aim deliberately to mislead the OV.

If FCI, or required elements of FCI, is absent or clearly deficient for conditions which have implications for animal welfare, the OV must inform the APHA office.

If FCI is absent or clearly deficient for conditions which have implications for public health, the OV must notify OpA at York (for example, where the OV considers fraudulent information is being supplied by a producer).

Example: If serious conditions are found post-mortem which are not recorded on FCI.

Reference: (EU) 2019/627, Article 42.

4.2.3 FCI incomplete

If any of the legally required FCI details are absent, normal hierarchy of enforcement should be followed

4.2.4 Circumstances when records indicate that meat must be declared as unfit for human consumption

Where animals are already present at the slaughterhouse, and accompanying records, documentation or other information demonstrates that:

- the animal(s) come from a holding or an area subject to movement prohibition for reasons of animal or public health or
- the rules on the use of veterinary medicinal products have not been complied with or
- other conditions adversely affecting human or animal health are present

they must be slaughtered separately and declared unfit for human consumption.

Note: The list of authorised veterinary medicinal products, including withdrawal periods, can be found online via [VMD](#) and [NOAH](#).

These links can also be found on K2 applications pages in the 'Link Applications' listings.

4.2.5 Disposal of meat declared as unfit for human consumption

When the meat cannot be health marked due to absence of FCI or due to the information provided, the meat must be declared unfit for human consumption and the OV should seek voluntary surrender of the meat.

Where surrender is not forthcoming, the OV should put in writing the reasons why they are formally declaring the meat unfit for human consumption, in accordance with (EU) 2019/627, Article 40 and 41.

Note: Where the FBO continues to refuse to dispose of meat declared unfit, follow the ABP provisions relating to the treatment of meat that has been declared unfit for human consumption in chapter 2.8 on ABPs.

5. Annexes

Annex 1	Cumulative Daily Mortality Rate (CDMR)
Annex 2	Model document: Letter to FBO permitting slaughter
Annex 3	Model document: FCI for equines
Annex 4	IRIS User Guide
Annex 5	IRIS Q&A
Annex 6	IRIS Ante-Mortem Conditions
Annex 7	IRIS Post-Mortem Conditions