

# Transport of over temperature red meat: guidance for industry

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# 1. Introduction

## 1.1 Background

## 1.2 Legal requirements

### 1.1 Background

Regulation (EC) 853/2004 requires red meat to attain a specific temperature (7°C for carcass meat and 3°C for offal), arrived at by a continuous decrease in temperature following the slaughter and dressing process in slaughterhouses. This temperature must be reached before the meat leaves the slaughterhouse and must also be maintained during storage and transport.

Regulation (EC) 853/2004 also requires that during cutting, boning, etc. at cutting plants meat is maintained at or below the temperatures above (with some flexibility in cutting plants co-located with a slaughterhouse).

The Regulation provided a derogation for meat to be transported before it has attained that temperature if meat is intended to produce specific products and if the Competent Authority authorises it. The Regulation also stated the conditions that must be met for such authorisation to be provided. This derogation has been applied in the UK.

However, Regulation (EU) 2017/1981 came into force on 21 November 2017 and introduced changes to the derogation in three key aspects:

- Firstly, the derogation for the transport of meat intended to be used for the production of specific products can only be used if such transport is justified for technological reasons.
- Secondly, it introduced more flexible approaches to the temperature conditions during transport of carcasses or part carcasses (half carcasses, quarters, or half carcasses cut into three wholesale cuts).
- Finally, carcasses or part carcasses which have been transported taking advantage of the derogation immediately above may be boned and cut prior to reaching a core temperature of 7°C at the establishment of destination, provided the air temperature ensures a continuous decrease of the temperature of the meat and it is chilled subsequently until it reaches 7°C, if not already below.

The use of the revised derogations in bullet point 2 above are dependent on authorisation by the Competent Authority. The derogations specify requirements for the

meat core and surface temperatures, maximum times for reaching required surface temperatures, transport air temperatures, and are subject to food business operators (FBOs) demonstrating acceptable levels of carcass surface microbiological contamination. These all vary depending on the intended duration of the journey to the establishment where the meat is to be chilled to a core temperature of 7°C, and the species of meat.

The temperature conditions during the transport of fresh meat must not deviate from the principle that the meat should reach a core temperature of 7°C by a continuous decrease of temperature before being placed on the market.

## **1.2 Legal requirements**

### **1.2.1 Legislation**

- Regulation (EC) 853/2004, Annex III, Section I, Chapter VII, Point 3. Amended by:
- Regulation (EU) 2017/1981, Article 1

Meat must attain a core temperature of 7°C (carcass) or 3°C (offal) or less before transport and remain at that temperature during transport. However, slaughterhouse food business operators (FBOs) may be authorised for:

- a) the transport of meat at temperatures higher than the above for the production of specific products for which such transport is justified for technological reasons; or
- b) the transport of carcasses, half carcasses, quarters or half carcasses cut into no more than three wholesale cuts that have been partially chilled but have not yet reached a core temperature of 7°C, subject to certain conditions being met.

In addition, FBOs at businesses receiving the carcasses or part carcasses in point b above may bone and cut those prior to reaching a core temperature of 7°C if meat is subjected to temperatures that ensure a continuous decrease of the temperature of the meat and the meat is chilled to 7°C as soon as it is cut.

### **1.2.2 Authorisation for the transport of meat intended for production of specific products**

Transport of meat that has not been chilled to a core temperature of 7°C (carcass) or 3°C (offal) may be authorised to produce specific products provided that:

- the transport of that meat from one establishment to another takes place in accordance with the requirements specified by the competent authorities of both origin and destination.
- the meat leaves the slaughterhouse, or a cutting room on the same site as the slaughterhouse, **immediately** (interpreted as up to 3 hours from the completion

of the post-mortem inspection of the first animal slaughtered to be transported over temperature to the departure of the vehicle).

- transport takes **no more than two hours**.
- the need for meat to be transported before it is chilled is **justified for technological reasons**.

Note: “specific products” can be any product for which the competent authority grants an authorisation and specifies the requirements to be respected. However, this derogation is only allowed when the chilling may not contribute to the technically most appropriate processing of the product and where it is better the product is not chilled before starting or carrying out transport. It may be used for the transport of meat, whether carcase or offal.

FBOs wishing to transport over temperature meat to produce specific products must justify the technological reasons for which the product must remain above the temperature described in Annex III, Section I chapter VII 1(a) of 853/2004 as amended prior to obtaining authorisation.

### **1.2.3 Authorisation for the transport of partially chilled carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts**

The transport of partially chilled carcasses or part carcasses of bovine, ovine, caprine or porcine animals may start before a core temperature of 7°C is attained providing that:

- The slaughterhouse FBO has received written authorisation from the Competent Authority (the FSA) to dispatch partially refrigerated carcasses or part carcasses;
- The slaughterhouse FBO’s food safety management system based on the HACCP principles caters for the transport of partially chilled carcasses or part carcasses and temperature is monitored and recorded;
- The vehicle transporting the partially chilled carcasses or part carcasses is fitted with an instrument that appropriately monitors and records the air temperatures;
- The transport vehicle must only collect the partially chilled carcasses or part carcasses from one slaughterhouse (but multiple drops are permitted);
- If the transport vehicle has both carcasses chilled to a core temperature of 7°C or below and partially chilled carcasses or part carcasses, then the partially chilled carcasses or part carcasses must have a maximum core temperature of 15°C;
- The slaughterhouse FBO must provide a declaration that accompanies the consignment stating:
  - The duration of the chilling before loading
  - The time at which the loading of the carcasses or part carcasses started

- The surface temperature of the meat at the time loading started
- The maximum air temperature at which the carcasses or part carcasses may be subjected during transport
- The maximum transport time permitted
- The date of authorisation to use the derogation and the name of the competent authority (i.e. the FSA)
- The FBO of destination has notified the Competent Authority (which in the UK may be the FSA or the local authority) before receiving for the first time the partially chilled carcasses or part carcasses; and
- The slaughterhouse FBO can demonstrate compliance with the temperature and microbiological requirements that apply to the specific duration(s) of transport for which they have been authorised. These are outlined in the tables below:

For a maximum transport time<sup>1</sup> of **6** hours:

Species	Surface temperature <sup>2</sup>	Maximum time to chill to surface temperature <sup>3</sup>	Maximum transportation air temperature <sup>4</sup>	Maximum daily mean carcass aerobic colony count <sup>5</sup>
Ovine and caprine	7°C	8 hours	6°C	log <sub>10</sub> 3.5 cfu/cm <sup>2</sup> (2.8)
Bovine		20 hours		log <sub>10</sub> 3.5 cfu/cm <sup>2</sup> (2.8)
Porcine		16 hours		log <sub>10</sub> 4 cfu/cm <sup>2</sup> (3.3)

For a maximum transport time<sup>1</sup> of **30** hours:

Species	Surface temperature <sup>2</sup>	Maximum time to chill to surface temperature <sup>3</sup>	Core temperature <sup>6</sup>	Maximum transportation air temperature <sup>4</sup>	Maximum daily mean carcass aerobic colony count <sup>5</sup>
Porcine	7°C	16 hours	15°C	6°C	log <sub>10</sub> 4 cfu/cm <sup>2</sup> (3.3)

For a maximum transport time<sup>1</sup> of **60** hours:

Species	Surface temperature <sup>2</sup>	Maximum time to chill to surface temperature <sup>3</sup>	Core temperature <sup>6</sup>	Maximum transportation air temperature <sup>4</sup>	Maximum daily mean carcass aerobic colony count <sup>5</sup>
Ovine and caprine	4°C	12 hours	15°C	3°C	log <sub>10</sub> 3 cfu/cm <sup>2</sup> (2.3)
Bovine		24 hours			

(1) The maximum transport time is the maximum time allowed **from the start of loading the meat until the moment it reaches its final destination**. In the event of any delays, this maximum transport time must be shortened by the duration of the delay, i.e. a delay of 2 hours in loading for a 6-hour journey will mean that the maximum transport time will be 4 hours.

(2) Maximum surface temperature at loading.

(3) The surface temperature is accompanied by a maximum time to chill which is the maximum time allowed from the moment of killing until the product reaches the maximum surface temperature.

(4) The maximum transportation air temperature varies depending on the length of transport and the species and is the maximum temperature to which the meat should be subjected at loading and for the duration of the transport.

Multiple drop-offs are allowed but all must be completed within the maximum time of transport.

(5) Maximum daily mean carcass aerobic colony count (ACC), using a rolling window of 10 weeks. This is the sampling required under Regulation 2073/2005. This is set out in Chapter 13 of the Meat Industry Guide and its purpose is to demonstrate that process controls at the slaughterhouse are satisfactory. In the UK weekly sampling is required collecting samples from five carcasses and changing the day of sampling each week so that each day of the week is covered (where this is feasible, as not all slaughterhouses process all species every day).

Note: the daily mean carcass ACC is to be calculated by first taking a log value of each individual test result and then calculating the mean of these log values.

In a rolling window approach a sufficient number of sampling units (n) is collected for a defined period of time (the 'window'). The results of the latest 'n' sample units are compared with the microbiological limits (m, M) using the acceptance number 'c'. As a new result from the sampling period is available, it is added to the window while the oldest result is removed.

For the purposes of Regulation (EU) 2017/1981 read in conjunction with Regulation (EC) 2073/2005:

- m = log<sub>10</sub> 3.5 cfu/cm<sup>2</sup> or log<sub>10</sub> 4 cfu/cm<sup>2</sup> or log<sub>10</sub> 3 cfu/cm<sup>2</sup> (adapted as required to the non-destructive method)

- $M = m$
- $n = 10$  (taken as the mean of 5 samples in a day, for 10 weeks)
- $c = 0$  (the daily mean aerobic colony count must be at or below 'm')

The figures in the legislation refer to the results using the excision method. **Those between brackets denote the equivalent maximum daily mean when using the swabbing method for sampling.**

(6) Core temperature: this measurement is applicable for transport times of 30 and 60 hours. This temperature is to be taken at the time of loading and thereafter at the thickest part of the carcass.

#### **1.2.4 Cutting and boning of meat transported under the derogation for partially chilled carcasses or part carcasses.**

Carcasses, half carcasses, quarters, or half carcasses cut into no more than three wholesale cuts may be boned and cut prior to reaching a core temperature of 7°C when they have been transported under the derogation set out in point 1.2.3 above.

In this case, throughout cutting or boning, the meat must be subjected to air temperatures that ensure a continuous decrease of the temperature of the meat. As soon as it is cut and, where appropriate, packaged, the meat must be chilled to at least 7°C if it is not already below this temperature.

Meat must remain in the establishment of destination until the required core temperatures have been reached. In the UK, this is 7°C at approved establishments under EU legislation, and 8°C at any other establishment as required by UK domestic legislation.

## 2. Authorisation of Premises

- 2.1 Transport of over temperature meat intended for the production of specific products
- 2.2 Transport of partially chilled carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts.
- 2.3 Authorisation procedure (all establishments)
- 2.4 Conditional authorisation
- 2.5 Amendments, suspensions and revocations of authorisations

### 2.1 Transport of over temperature meat intended for the production of specific products

#### 2.1.1 Authorisation of slaughterhouses

Slaughterhouse FBOs wishing to make use of this derogation must complete the application form “Application for the transport of meat intended for the production of specific products” (Annex 1) which will be initially reviewed by the OV. Where the OV is not satisfied the conditions can be met then the OV will inform the FBO that the authorisation cannot be recommended and the reasons for this.

Providing the OV is satisfied that the necessary requirements can be complied with he/she will complete part 2 of the application and submit this to the Approvals Team. It will then be reviewed centrally by the FSA, in particular to consider the technological reasons that apply, before an authorisation can be granted.

The application will need to record:

- the names and addresses of the establishments which will receive the meat and the estimated duration of transport to the destination (considering whether they will usually be sent directly or be part of a multiple drop delivery).
- where applicable, the name and address of any food business operator acting as intermediary between the slaughterhouse and the establishment of destination, where the slaughterhouse operator does not know where intermediaries (dealers) are transporting the meat and this is deemed to be commercially sensitive information.

- the species of animals and the type of meat intended for the production of specific products to be transported to each receiving establishment.
- a description of the technological reasons for which the meat must be transported over temperature.

The authorisation documents will be issued by the FSA Approvals Team. All authorisations, where granted, will be limited to the types of product and destinations in the application document(s).

### **2.1.2 Establishments of destination**

Conditions may be imposed in certain circumstances on the establishments of destination. For example, the competent authority for the establishment of destination may impose conditions upon the processing of the specific product.

In some slaughterhouses the FBO may not know the establishment of destination of the meat, for example when this is purchased by an intermediary who will distribute the meat to other customers. As the list of customers supplied by the intermediary may be commercially sensitive information, then the slaughterhouse operator may be allowed to supply over temperature meat to intermediaries on condition that the latter has provided the OV with a list of their customers with their name and address, their competent authority and the estimated duration of transport. This information will be held by the FSA and will not be shared with the slaughterhouse FBO.

If an intermediary (or any other customer) who intends to collect meat intended for the production of specific products does not provide the information required above, then the slaughterhouse FBO will not be authorised to supply meat that has not reached the required core temperature to that customer. This customer may however be supplied with meat that has been chilled to the required core temperature (7°C for carcasses and 3°C for offal) at the slaughterhouse.

Authorisations for the transport of meat for the production of specific products consist of two documents:

- The actual authorisation, with an indication of the maximum transport times that apply.
- An Annex listing the destinations to which deliveries can be made, as detailed in the application document.

An authorisation may be issued that does not include one or several of the destinations in the application document. This will apply when the competent authority of the establishment of destination has advised the latter cannot comply with the requirements to bring the temperature down to the required level.

All establishments are required to keep adequate traceability records and make these available to the FSA, on request, without undue delay. Records should be kept for a minimum of three months.

## **2.2 Transport of partially chilled carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts.**

### **2.2.1 Authorisation of slaughterhouses**

The slaughterhouse FBO must complete the application form “Application for the transport of partially chilled carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts” (Annex 2) which will be reviewed by the OV.

The application will need to record:

- the maximum duration of travel for which the authorisation is sought.
- the species of animals.

Note: this derogation only applies to red meat carcasses or part carcasses. Offal must be chilled to a core temperature of 3°C unless intended for the production of specific products as per 2.1 above.

In order to be authorised slaughterhouse operators will need to demonstrate that they are able to comply with the required conditions as listed in section 1.2.3. This includes verification that third-party transport vehicles are equipped and fitted with an instrument that appropriately monitors and records air temperatures to which the carcasses and part carcasses will be subjected and the receiving FBO has provided notification to the competent authority (this may be the FSA or the local authority).

Where the OV is satisfied that the conditions for the transport of partially chilled carcasses or part carcasses can be met then he/she will make a recommendation for the authorisation to be granted.

The completed applications will be submitted by the OV to the Approvals Team. The authorisation documents will be issued by this team.

All authorisations, where granted, will be limited to the types of carcasses or part carcasses and maximum transport times applied for.

### 2.2.2 Establishments of destination

Conditions may be imposed in certain circumstances on the establishments of destination. For example, where product is to be transported to another EU country their competent authority may specify the conditions under which establishments may receive this.

The businesses receiving partially chilled carcasses or part carcasses from authorised slaughterhouses must inform their Competent Authority before they receive these for the first time. It is recommended that these notifications are made in writing via email.

Since the transport to these destinations for the first time may only commence after the notification has been made, the FBO at the authorised slaughterhouse must have a documented procedure to verify that this notification has been issued. The slaughterhouse FBO should keep records of how this has been done. It is recommended that business operators at establishments of destination copy the authorised slaughterhouse in their notification to the relevant competent authority when they do this via email.

Note: the authorisation procedure does not require that notification has been made to the Competent Authority by the FBOs at the establishments of destination before they receive for the first time carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts not at a core temperature of 7°C.

However, this notification must be made before the first delivery of partially chilled carcasses or part carcasses. Failure to verify that this notification has been made before that first delivery may affect the ability of the slaughterhouse to continue supplying over temperature meat.

Contact details for local authorities can be found at the following:

<https://www.food.gov.uk/contact/businesses/find-details/contact-a-food-safety-team>

Where the establishment of destination is FSA approved (e.g. another slaughterhouse or a cutting plant) then the FBO of the destination establishment must contact the Approvals team via email at the following address:  
Approvals@food.gov.uk

In some slaughterhouses the FBO may not know the establishment of destination of the meat, for example when this is purchased by an intermediary who will distribute the meat to other customers. In that case slaughterhouse operators must ensure that the

intermediaries are aware that each of their customers must notify the relevant competent authority before the first delivery takes place, and that this has been confirmed. This should be recorded in the slaughterhouse operator's record referred to above.

If an intermediary (or any other customer) who intends to collect over temperature meat does not provide the information required above, then the slaughterhouse FBO must not supply fresh meat cuts carcasses to that customer since it cannot be confirmed that the required notification has been made by the FBO at the establishment of destination. This customer may however be supplied with meat that has been chilled to the required core temperature (7°C for carcasses and 3°C for offal) at the slaughterhouse.

Intermediaries collecting meat from authorised slaughterhouses who do not disclose the name and address of their customers to the slaughterhouse food business operator and/or the FSA must accept responsibility for ensuring that their customers have notified the competent authority before the first consignment of partially chilled carcasses or part carcasses are received. They should also keep records to demonstrate how this has been done.

The authorisations for the transport of partially chilled carcasses or part carcasses will be a single document with no reference to the destinations to which meat can be transported but limiting the maximum transport time. However, slaughterhouse FBOs should be able to demonstrate that they have carried out checks to verify whether the establishment(s) of destination can be reached within the maximum transport time permitted.

In order to allow verification that partially chilled carcasses or part carcasses can be delivered to the establishments of destination within the transport time applied for, slaughterhouse operators must have a documented procedure and records in place to verify that meat can be delivered to each of the customers receiving this meat within the maximum transport time that applies (i.e. 6, 30 or 60 hours), considering where there are several drops in the same consignment.

Slaughterhouse operators should keep a list with the names and addresses of the establishments which will receive the partially chilled carcasses or part carcasses and the estimated duration of transport to these. This list needs to be updated when new customers are added and will need to be reviewed regularly to ensure it is kept up to date.

Alternative systems may also be acceptable if they have the same effect, and their suitability will be assessed on a case by case basis.

These lists will be used by FSA to issue notifications to other Competent Authorities for the establishments of destination (see 2.3 below).

All establishments are required to keep adequate traceability records and make these available to the FSA, on request, without undue delay. Records should be kept for a minimum of three months.

## **2.3 Authorisation procedure (all types)**

Slaughterhouse FBOs seeking an authorisation to transport over temperature meat, whether to produce specific products or partially chilled, should contact the OV to discuss their proposal.

Copies of application documents are available as annexes at the end of this document.

Once the FBO has completed Part 1 of the application form(s) and the OV is satisfied that the information is correct and the FBO can in principle comply with the conditions of authorisation, the OV will complete Part 2 of the application document.

The OV will then send a copy of the application and supporting documents to the Approvals Team preferably via email.

The Approvals Team will notify the Competent Authority for the establishments of destination that the establishment will be receiving over temperature meat for the production of specific products and/or partially chilled meat.

The notification part of the process is to:

- a) inform the relevant authority of the intention by a business to receive meat that has not been chilled, or fully chilled, so that they can verify the ability of the receiving establishment to handle over temperature meat in compliance with the requirements of Regulation (EC) No 852/2004 and/or (EC) 853/2004 as amended.
- b) for meat intended for the production of specific products, agree the conditions under which transport of over temperature meat will be authorised.
- c) for partially chilled carcasses or part carcasses, to make the Competent Authority aware that they should receive or have received (depending on when the FSA issued the notification) a notification from the establishment(s) of destination advising of the delivery of the first consignment of over temperature meat.

Authorisations for the transport of meat for the production of specific products will be limited to the establishments listed in the application document, and the authorisation will only be issued once confirmation has been received from the competent authority of the establishment of destination that there is no impediment for over temperature meat to be received at that establishment. The establishments eligible for receiving this meat will be listed in an annex to the authorisation.

The Approvals Team will keep a central record of all establishments authorised to transport over temperature meat. Authorisations will be issued centrally by the Approvals team on receipt of correctly completed applications and any supporting documents.

The OV should ensure that the FBO can comply with the requirements in order make use of the derogation. This includes (the following is not an exhaustive list):

#### 2.3.1 For over temperature meat intended to produce specific products

- The transport must start immediately (no more than a 3-hour period from the completion of the post-mortem inspection of the first animal slaughtered to the departure of the vehicle) and must not take more than 2 hours.

#### 2.3.2 For partially chilled meat (carcasses or part carcasses)

- The FBO must demonstrate the ability to monitor and record meat temperatures. As surface temperature is one of the parameters specified, the FBO must have calibrated thermometers capable of measuring both surface and, where applicable (e.g. more than 6 hours of transport time) core temperatures, both measured at the thickest part of the carcase.
- The slaughterhouse FBO must have a system in place to verify that vehicles to be used for the transport of the carcasses or part carcasses are fitted with an instrument that appropriately monitors and records air temperatures during transport. Where the vehicles are not under the direct control of the slaughterhouse operator (e.g. when customers collect the meat in their own vehicles) the slaughterhouse operator must verify that lorries are adequately equipped before loading of carcasses or part carcasses starts.
- The slaughterhouse FBO must have a system in place to provide a declaration to accompany each consignment that has the required information (e.g. duration of chilling before loading, time at which the loading started, surface temperature at start of loading, the maximum temperature at which the meat may be subjected during transport, etc).
- The slaughterhouse FBO has adequate facilities that can achieve the surface temperatures (7°C or 4 °C) that apply to the expected transport time within the specified time and, where required, the core temperatures.

Note: the surface temperature refers to the external layer of the carcase up to approximately 5mm.

- The slaughterhouse FBO is conducting weekly (or fortnightly -see below-) tests for carcase aerobic colony counts as required by Regulation (EC) 2073/2005, and the results of these were satisfactory in a 10-week rolling window.

The sampling instructions are available in chapter 13 of the Meat Industry Guide. Regulation 2017/2005 allows that testing frequency may be reduced to fortnightly if satisfactory test results are obtained for six consecutive weeks. In the event of an unsatisfactory result, the weekly sampling should resume until there are another six weeks of satisfactory results.

The FSA will collate the results of the sampling to carry out a risk assessment of the sampling frequency at small businesses.

Note 1: while Regulation (EC) No. 853/ 2004 (as amended) requires satisfactory test results each week during the rolling 10-week window, the FSA will allow FBOs to continue supplying partially chilled meat if:

- There are no more than 2 non-satisfactory test results during the 10-week window, and
- The average of the weekly test results in the rolling window does not exceed the value of maximum daily mean carcass aerobic colony counts as defined per category of time temperature combination, and
- Actions have been taken to investigate the cause of the unsatisfactory results and corrective action taken, in line with HACCP principles.

Note 2: establishments that because of their throughput are currently exempt from testing or do testing at frequencies lower than those above may be authorised in some case. Refer to section 2.4 (Conditional authorisation).

Where establishments of destination are outside the UK then this must be notified to the FSA who will liaise with the Competent Authority of the country of destination to agree the conditions under which this transport will be permitted.

The customer base may change over time. Establishments authorised for the transport of over temperature meat for the production of specific products who require a new destination to be added will need to make a separate application for that particular destination. Likewise, some destinations may need to be removed from the authorisation (e.g. when the competent authority for the premises of destination requests this due to inability to ensure appropriate chilling of meat).

The changes required should be requested by the FBO and communicated by the OV to the Approvals team so that an amendment can be made on the Annex that accompanies the authorisation and that lists the establishments to which transport of over temperature meat has been authorised.

Establishments authorised for the transport of partially chilled carcasses or part carcasses will need to ensure that the list of customers to whom they supply this meat is reviewed and updated as necessary, and that any new customer is added when the verification has been made that delivery can be made within the maximum transport time.

Authorisations should be the subject of regular reviews to ensure they remain up to date.

A copy of the application form will be sent by the OV to the Approvals Team. This may be done via email to [Approvals@food.gov.uk](mailto:Approvals@food.gov.uk)

## **2.4 Conditional authorisation**

Conditional authorisations may only be issued to slaughterhouse operators that seek to transport partially chilled meat and that were authorised under the arrangements in place before 21 November 2017.

Some of the above slaughterhouses may have been exempt from testing or have benefited from reduced microbiological testing frequency in line with the criteria set up in Chapter 13 of the Meat Industry Guide. Where the testing frequency is lower than fortnightly but other aspects of the requirements are being complied with, the FSA may give businesses a conditional authorisation, which will be time limited, to obtain the necessary data without interrupting their supply of partially chilled meat.

Conditional authorisations may be granted on a case-by-case basis. Failure to provide sampling test results within reasonable timescales will mean that the business will not be authorised, and supply of partially chilled carcasses or part carcasses will have to cease.

Where sampling has started but the results show that aerobic colony counts are not acceptable the authorisation may remain in place. This will apply when:

- There are no more than 2 non-satisfactory test results during the 10-week window, and
- The average of the weekly test results in the rolling window does not exceed the value of maximum daily mean carcass aerobic colony counts as defined per category of time temperature combination, and
- Actions have been taken to investigate cause of the unsatisfactory results and corrective action taken, in line with HACCP principles.

The weekly, or fortnightly, testing frequency may be reduced by the FSA on the basis of a risk assessment. To enable this, the test results will be collated by the FSA.

Slaughterhouses that were not authorised for the transport of meat for the production of specific products before Regulation (EU) 2017/1981 came into force on 21 November 2017 will need to demonstrate compliance with the microbiological sampling requirements before they can obtain an authorisation. These FBOs are not eligible for a conditional authorisation.

## **2.5 Amendments, suspensions and revocations of authorisations**

Once an authorisation to transport over temperature meat has been granted it may be amended, suspended or revoked if the FSA is satisfied the conditions under which it was granted are no longer being met.

### **2.5.1 Amendments**

Amendments may be requested for changes such as different species or additional/alternative maximum travel times or, for meat intended for the production of specific products, changes to the establishments of destination. Request for amendments to the Annex should be made in writing by completion of an application (Annex 5) and confirmed in a revised Annex to the authorisation. This will avoid the need for a new authorisation to be issued on each occasion.

### **2.5.2 Suspension**

Where the FBO's controls have not been sufficiently robust at the point of dispatch, the FSA may suspend the authorisation for the transport of over temperature meat. The suspension will be issued by the Official Veterinarian and will be notified in writing.

The suspension will remain in place until the FBO provides adequate guarantees that the transport of over temperature meat can resume in line with the legislation.

### **2.5.3 Revocation**

Where the conditions for the transport of over temperature meat are seriously breached, or where no acceptable guarantees of remedial action have been offered by the FBO after a suspension, the OV may consider the revocation of the authorisation to transport over temperature meat from the slaughterhouse.

This would include, but is not limited to, breaches such as:

- in relation to specific products
  - a) non-authorised types of meat have been dispatched.
  - b) meat has been dispatched to non-authorised destinations.
  - c) meat has been dispatched to establishments in breach of the 2-hour driving requirement.
- in relation to carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts
  - a) meat has been dispatched to establishments outside the maximum transport time.
  - b) meat has not been chilled to the required maximum surface and/or core temperatures before dispatch.
  - c) failure to comply with RANs and/or HINs served in relation to the transport of over temperature meat.

The recommendation for revocation will be made by the OV.

#### **2.5.4 Appeals process**

Where a suspension or revocation is issued, the FBO will have the right to appeal this decision.

For appeals against suspensions, issued at local level, the FBO should make their appeal by writing to the Approvals Team within 21 days of the date of the notification. The appeal will be determined by a Field Veterinary Lead that is not in the management line of the OV.

Appeals against revocations of authorisations must be made in writing to the Operations Head Veterinarian, also within 21 days of the notification.

The effect of the notification will remain in place during the appeal so the FBO must cease transportation of over temperature meat to establishments no longer contained in their authorisation.

The outcome of the appeal will be communicated to the OV and to the FBO within 20 working days from receipt of the notification.

**Over temperature Meat Transport** (Annex 1)

**Application for the transport of meat intended for the production of specific products<sup>1</sup> in compliance with Regulation (EC) No 853/2004 Annex III as amended by Commission Regulation (EU) 2017/1981**

<b>Section 1 to be completed by the Food Business Operator</b>					
1.1 Establishment details		Name		Postcode	Approval no.
		Type of meat (e.g. carcasse, liver, blood, etc)	Specific product for which meat is intended	State the technological reason requiring meat not to be chilled <sup>2</sup>	
1.2 Species (Tick all that apply)	Bovine				
	Porcine				
	Ovine and caprine				
	Equine				
<p><b>1.3 I confirm that there are procedures in place to ensure the meat leaves the slaughterhouse, or a cutting room on the same site as the slaughter premises, immediately and transport takes no more than 2 hours.</b></p> <p>Signed (Food Business Operator): _____ Date: _____</p> <p>Print name: _____</p>					

<sup>1</sup> This derogation is only allowed when the chilling may not contribute to the hygienic and technically most appropriate processing of the product and where it is better the product is not chilled before starting or carrying out transport. It may be used for the transport of meat, whether carcasse or offal.

FBOs wishing to transport over temperature meat to produce specific products must justify the technological reasons for which the product must remain above the temperature described in Annex III, Section I chapter VII 1(a) of 853/2004 prior to obtaining authorisation

<sup>2</sup> Continue overleaf if necessary

**1.4 Meat intended for the production of specific products (continued)**

Species	Type of meat	Specific product for which meat is intended	Technological reason requiring meat not to be chilled

**1.5 For over temperature meat intended for the production of specific products delivered by the slaughterhouse FBO, for each receiving establishment**

<b>Name and address of receiving establishment</b>	<b>Type of establishment – cutting plant / meat processing plant / butchers shop</b>	<b>General description of the products to be produced</b>	<b>Species and average number and type of carcasses / cuts in each consignment</b>	<b>Average journey time to establishment (including drop offs at other establishments)</b>

**1.6 For over temperature meat intended for the production of specific products collected by butchers, cutting plants, meat processors, for each collecting FBO**

Name and address of receiving establishment	Type of establishment – cutting plant / meat processing plant / butchers shop	General description of the products to be produced	Species and average number and type of carcasses / cuts in each consignment	Average journey time to establishment (including drop offs at other establishments)

**1.7 For over temperature meat intended for the production of specific products) meat collected by intermediaries – To be supplied to the Official Veterinarian<sup>3</sup>**

Name and address of the intermediary				
Name and address of receiving establishment	Type of establishment – cutting plant / meat processing plant / butchers shop	General description of the products to be produced	Species and average number and type of carcasses / cuts in each consignment	Average journey time to establishment (including drop offs at other establishments)

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<sup>3</sup> This information must be provided by each intermediary who wants to collect over temperature meat intended for the production of specific products

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

Establishment details	Name	Postcode	Approval number
2.1	I confirm that the FBO at the slaughterhouse has arrangements in place for the immediate dispatch of meat intended for the production of specific products.	Yes / No	
2.2	I confirm that the FBO at the slaughterhouse has provided information in the application documents(s) that confirm that meat can be delivered within 2 hours from dispatch.	Yes / No	
2.3	I confirm that intermediaries (where applicable) have provided information in support of the slaughterhouse FBO application that confirm that meat can be delivered within 2 hours from dispatch.	Yes / No	
2.4	I confirm arrangements are in place to conduct spot checks.	Yes / No	
2.5	<p>I recommend that the slaughterhouse operator detailed in Section 1 is authorised for the dispatch of over temperature meat intended for the production of specific products.</p> <p><b>Signed (Official Veterinarian):</b> <span style="float: right;"><b>Date:</b></span></p> <p><b>Print name:</b></p>		

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**Over temperature Meat Transport (Annex 2)**

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

<b>Section 1 to be completed by the Food Business Operator</b>					
1.2 Establishment details		Name		Postcode	Approval no.
		Maximum transport time 6 hours	Maximum transport time 30 hours	Maximum transport time 60 hours	
1.2 Species (Tick all that apply)	Bovine				
	Porcine				
	Ovine/caprine				
1.3 I confirm that:					
<ul style="list-style-type: none"> <li>• Documented arrangements are in place to monitor and record temperatures</li> <li>• Documented arrangement are in place to carry out microbiological testing of carcasses for aerobic colony counts</li> <li>• Documented arrangements are in place to verify that establishments of destination can be reached within the maximum transport time (including seeking confirmation from intermediaries)</li> <li>• Documented arrangements are in place to verify establishments receiving partially chilled carcasses/part carcasses have notified the relevant authority before they receive these for the first time (including seeking confirmation from intermediaries)</li> <li>• Vehicles will be checked to ensure they are fitted with an instrument that monitors and records air temperatures during transport</li> <li>• Documented arrangements are in place to issue a declaration to accompany every consignment that includes the required information (duration of chilling before loading, time when loading started, the surface temperature at loading, etc.</li> </ul>					
<b>Signed (Food Business Operator):</b>				<b>Date:</b>	
<b>Print name:</b>					

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

Establishment details	Name	Postcode	Approval No.												
2.1	<p>I confirm that the FBO at the slaughterhouse above has arrangements in place to:</p> <ul style="list-style-type: none"> <li>• Monitor and record temperatures</li> <li>• Carry out microbiological testing of carcasses for aerobic colony counts</li> <li>• Verify that establishments of destination can be reached within the maximum transport time for which authorisation is sought</li> <li>• Verify establishments receiving partially chilled carcasses/part carcasses have notified the relevant authority before they receive these for the first time<sup>4</sup></li> <li>• Check vehicles to ensure they are fitted with an instrument that monitors and records air temperatures during transport</li> <li>• Issue a declaration to accompany every consignment that includes the required information (duration of chilling before loading, time when loading started, the surface temperature at loading, etc.</li> </ul>														
2.2	I confirm arrangements are in place to conduct spot checks.														
2.3	<p>I recommend that the slaughterhouse operator detailed in Section 1 is authorised/conditionally authorised for the dispatch of partially chilled carcasses, half carcasses, quarters and half carcasses cut into no more than three wholesale cuts as indicated below (please tick)</p> <table border="1" data-bbox="263 1176 1412 1344"> <thead> <tr> <th data-bbox="263 1176 550 1209"></th> <th data-bbox="550 1176 837 1209">Bovine</th> <th data-bbox="837 1176 1125 1209">Porcine</th> <th data-bbox="1125 1176 1412 1209">Ovine/caprine</th> </tr> </thead> <tbody> <tr> <td data-bbox="263 1209 550 1265">Authorised</td> <td data-bbox="550 1209 837 1265"></td> <td data-bbox="837 1209 1125 1265"></td> <td data-bbox="1125 1209 1412 1265"></td> </tr> <tr> <td data-bbox="263 1265 550 1344">Conditionally authorised</td> <td data-bbox="550 1265 837 1344"></td> <td data-bbox="837 1265 1125 1344"></td> <td data-bbox="1125 1265 1412 1344"></td> </tr> </tbody> </table> <p><b>Signed (Official Veterinarian):</b></p> <p><b>Date:</b></p> <p><b>Print name:</b></p>				Bovine	Porcine	Ovine/caprine	Authorised				Conditionally authorised			
	Bovine	Porcine	Ovine/caprine												
Authorised															
Conditionally authorised															

<sup>4</sup>This part of the declaration refers to those establishments for which the slaughterhouse food business operator knows the address (i.e. excludes meat collected by intermediaries).

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Appendix to Annex 2

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

For a maximum transport time (i) of 6 hours

Species	Surface temperature (ii)	Maximum time to chill surface temperature (iii)	Maximum transportation air temperature (iv)	Maximum daily mean carcass aerobic colony count (v)
Ovine and Caprine animals	7°C	8 hours	6°C	log <sup>10</sup> 3.5 cfu/cm <sup>2</sup> [2.8]
Bovine animals		20 hours		log <sup>10</sup> 3.5 cfu/cm <sup>2</sup> [2.8]
Porcine animals		16 hours		log <sup>10</sup> 4 cfu/cm <sup>2</sup> [3.3]

For a maximum transport time of 30 Hours

Species	Surface temperature	Maximum time to chill surface temperature	Core temperature (vi)	Maximum transportation air temperature	Maximum daily mean carcass aerobic colony count
Porcine animals	7°C	16 hours	15°C	6°C	log <sup>10</sup> 4.0 cfu/cm <sup>2</sup> [3.3]

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

<b>Species</b>	<b>Surface temperature</b>	<b>Maximum time to chill surface temperature</b>	<b>Core temperature</b>	<b>Maximum transportation air temperature</b>	<b>Maximum daily mean carcass aerobic colony count</b>
<b>Ovine and Caprine animals</b>	<b>4°C</b>	<b>12 hours</b>	<b>15°C</b>	<b>3°C</b>	<b>log<sup>10</sup> 3 cfu/cm<sup>2</sup> [2.3]</b>
<b>Bovine animals</b>		<b>24 hours</b>			

<sup>i</sup> Maximum time allowed from the start of loading of meat into the vehicle until the completion of the final delivery. Loading of the meat into the vehicle may be postponed beyond the maximum time allowed for chilling of the meat to its specified surface temperature. If this happens, then the maximum transport time allowed must be shortened by the same length of time by which the loading was postponed. The competent authority of the Member State of destination may limit the number of delivery points.

<sup>ii</sup> Maximum surface temperature allowed at loading and thereafter measures at the thickest part of the carcass, half carcasses, quarters, or half carcasses cut into three wholesale cuts.

<sup>iii</sup> Maximum time allowed from the moment of killing until the reaching of the maximum surface temperature allowed at loading.

<sup>iv</sup> The maximum air temperature to which the meat is allowed to be subjected from the moment loading begins, and throughout the whole duration of the transport.

<sup>v</sup> Slaughterhouse maximum daily mean carcass aerobic colony count using a rolling window of 10 weeks, allowed for carcasses of the relevant species, as assessed by the operator to the satisfaction of the competent authority, according to the sampling and testing procedures laid out in points 2.1.1, 2.1.2 of Chapter 2, and point 3.2 of Chapter 3, of Annex I to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1). Note: the figures in the legislation refer to the results using the excision method. Those between brackets denote the equivalent maximum daily mean when using the swabbing method for sampling.

<sup>vi</sup> The maximum core temperature of the meat allowed at the time of loading, and thereafter.