

Chapter 19 Specified Risk Material (SRM)

19. Introduction

19.1. Specified risk material (SRM)

19.2. SRM parts of cattle, sheep and goats

19.3. Disposal of SRM

19.4. Legal requirements for specified risk material SRM

A. Training

B. Pithing and harvesting bovine heads and tongues

C. Removal of SRM – bovines

D. Removal of SRM – sheep and goats

E. Staining, storage and consignment of SRM

F. Prohibition of mechanically separated meat production

G. Imports of carcasses / part carcasses

H. Exports of carcasses / part carcasses containing SRM

19.5. Official control requirements

Annex 1. Head meat sampling plan

19. Introduction

The correct removal, handling, staining and disposal of specified risk material (SRM) in slaughterhouses and cutting plants is necessary to ensure that public health and animal health is protected from the possible risks associated with transmissible spongiform encephalopathies (TSEs) in cattle, sheep and goats. Procedures that minimise the risk of TSE infectivity entering the food chain must be in place.

For example:

- Complete removal, staining and proper disposal of SRM.
- Washing hands after handling SRM, and between handling SRM and handling the carcass.
- The use of leak-proof, properly lidded SRM storage and transport.
- Documented procedures at intake of cutting plants for ensuring the identification of carcasses or wholesale cuts from over 30 months that require vertebral column removal.

19.1. Specified risk material (SRM)

Specified risk material (SRM) is those parts of cattle, sheep and goats that are most likely to pose a risk of infectivity if the animal from which it comes from was infected with a transmissible spongiform encephalopathy (TSE) disease. It is essential, therefore, that it is removed from both the human and animal food chains and destroyed.

19.2. SRM parts of cattle, sheep and goats

The parts classified as SRM are set out in point 1 of Annex V of EC Regulation 999/2001 (as amended). This Regulation is directly applicable in the UK and is administered and enforced through:

- **England** – The Transmissible Spongiform Encephalopathies (England) Regulations 2010 (as amended) (SI No. 2010/801)
- **Scotland** – The Transmissible Spongiform Encephalopathies (Scotland) Regulations 2010 (SSI No. 2010/177)
- **Wales** – 'The Transmissible Spongiform Encephalopathies (Wales) Regulation 2008 (SI No. 2008/3154) (W.282)
- **Northern Ireland** – 'The Transmissible Spongiform Encephalopathies Regulations (Northern Ireland) 2008 (SR No. 2008/508)

The following material is currently designated as SRM in accordance with point 1 of Annex V of EC Regulation 999/2001 (as amended):

Cattle

- **All ages** – the tonsils, the last four metres of small intestine, the caecum, and the mesentery.
- **Over 12 months** – skull excluding the mandible but including the brains and eyes, and spinal cord.
- **Over 30 months** – vertebral column, excluding the vertebrae of the tail, the spinous and transverse processes of the cervical, thoracic and lumbar vertebrae, the median sacral crest and the wings of the sacrum, but including the dorsal root ganglia.

Sheep and goats

- **All ages** – the spleen and the ileum.
- **Over 12 months (or have a permanent incisor erupted)** – skull including the brains and eyes, tonsils, spinal cord.

Care must be taken to maintain awareness of any changes, including definitions, as they arise. The Agency will advise Food Business Operators (FBOs) in writing in advance of changes and explain what businesses need to do to comply. It is important that all FBOs read and retain such correspondence.

19.3. Disposal of SRM

SRM is classified as a Category 1 animal by-product and must, after staining, be disposed of in accordance with Regulation (EC) 1069/2009 and the Animal By-Products (Enforcement) (England) Regulations 2011¹.

Guidance on disposal is available in a separate FSA publication – ‘Industry Guide on Edible Co-products and Animal By-products’ – see

www.food.gov.uk/foodindustry/guidancenotes/meatregsguid/coproductbyproductguide.

19.4. Legal requirements for specified risk material

The following sections set out the requirements of the TSE and ABP Regulations for the prevention of SRM contamination and requirements for SRM removal, handling, staining and disposal².

A. Training

L

Legal requirement

TSE (England) Regulations 2010 (as amended): Schedule 7, paragraph 2

A1. The occupier of any slaughterhouse or cutting plant where specified risk material is removed must:

- (a) ensure that staff receive any training necessary to ensure that the occupier complies with the occupier’s duties; and
- (b) keep records of each person’s training for as long as that person works there.

A1. Compliance regarding training, instruction and supervision

- Ensure that staff receive any training necessary to ensure that the occupier complies with the occupier’s duties.
- Keep records of each person’s training for as long as that person works there.

A1. Good practice

Arrange or establish a staff training programme to ensure that all staff involved in the removal, separation, staining and disposal of SRM are fully aware of the requirements of the regulations to enable them to operate a system that complies with the regulations.

Put in place written procedures and staff instructions for SRM management. Communicate those procedures to staff and ensure that they are applied consistently. These are to include all necessary measures to avoid contaminating meat with SRM during slaughter (including stunning) and removal of SRM. Where head meat is removed specific working instructions should be put in

¹ There is similar legislation in other GB countries - see www.legislation.gov.uk/ukxi/2011/881/contents/made.

² Where necessary, please refer to the separate legislation for Wales, Scotland and Northern Ireland - see 19.2.

References to FSA Operations Group apply to England, Scotland and Wales only, DAERA fulfils a similar role in Northern Ireland.

place for the prevention of contamination of head meat during harvesting, in particular in the case when the seal is lost or the eyes are damaged.

Supervise as appropriate and issue reminders if lapses occur.

Keep accurate, dated records to show what instruction / training individuals have received. Each person's training records must be kept for as long as they work at the premises.

B. Pithing and harvesting bovine heads and tongues

L

Legal requirement

Regulation (EC) No. 999/2001 (as amended) Annex V point 6

TSE (England) Regulations 2010: Schedule 7 paragraph 4

B1. Laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity after stunning (pithing) shall not be carried out on bovine, ovine or caprine animals whose meat is intended for human or animal consumption.

B1. Compliance regarding pithing

- Do not lacerate the central nervous tissue of cattle, sheep or goats intended for human consumption by inserting a rod into the cranial cavity after stunning (known as pithing).

B1. Good practice

Cattle, sheep and goats must not be pithed as this could disperse potentially contaminated central nervous system tissue (CNS) throughout animal's blood stream during slaughter.

L

Legal requirement

Regulation (EC) No. 999/2001 (as amended) Annex V points 8 and 9

TSE (England) Regulations 2010: Schedule 7 paragraph 6

B2. Head meat of bovine animals above 12 months of age shall be harvested at slaughterhouses, in accordance with a control system, recognised by the competent authority, to ensure the prevention of possible contamination of head meat with central nervous system tissue.

B3. If the harvesting is performed without removing the head from the conveyor or hook, paragraphs 8.1 and 8.2 of Annex V (EC 999/2001) shall not apply.

B4. Member states may decide to allow the harvesting of head meat from bovine in cutting plants specifically authorised for this purpose.

B2. to B4. Compliance regarding head meat of cattle over 12 months

- If head meat is harvested away from the conveyor or hook, implement a control system

(recognised by FSA Operations) to prevent contamination of head meat with central nervous system (CNS) tissue.

- Include at least the following provisions:
 - Harvesting is to take place in a dedicated area, physically separated from the other parts of the slaughter line.
 - Where heads are removed from the conveyor or hooks before harvesting head meat, seal the frontal shot hole and foramen magnum with an impermeable and durable stopper.
 - Where the brainstem is sampled for laboratory testing for BSE, seal the foramen magnum immediately after that sampling.
 - Do not harvest head meat from heads where the eyes are damaged or lost immediately prior to, or after slaughter, or which are otherwise damaged in a way which might result in contamination of the head with central nervous tissue.
 - Do not harvest head meat from heads that have not been sealed properly as above.
 - Central Nervous System (CNS) testing.
- Tongue is not regarded as head meat so the cross-contamination control system and CNS sampling plan specified in point 8 of Annex V do not apply to its harvest. Nor is this control system applicable to the harvesting of cheek meat in the slaughterhouse if performed without removing the bovine head from the conveyor or hooks.

B2. to B4. Good practice

Heads must not be despatched to any other premises in the UK, for the purpose of head meat harvesting. Whole heads may only be despatched to another Member State (MS) if an agreement to do so exists with the competent authority in the receiving MS.

Produce a protocol for removal of head meat. This should take into account the specific requirements set out in Regulation 999/2001 outlined above. Describe contamination prevention measures and CNS testing requirements in the protocol that includes:

- the point on the slaughter line from which the head is removed
- where the head is to be removed to if meat is not intended to be removed immediately or if the line speed is faster than the speed at which meat can be removed from each individual head. Heads awaiting removal of meat should be held on a rack and not together in a container.
- where CNS sampling is to be undertaken, this should be situated in an area separate from the slaughterline
- only trained personnel to undertake sampling
- the equipment and practices to be used in taking the sample so as to prevent contamination of meat with CNS material
- the action to be taken if, during head meat removal, either of the bungs or eyes become dislodged. The protocol should indicate that heads must be disposed of and the table and equipment used for harvesting to be thoroughly cleaned before work is undertaken on any

further heads.

- the sampling regime including method and frequency, see 'Annex 1.'
- where harvested meat is to be collected
- procedures covering disposal of heads
- cleaning and disinfection regimes during harvesting and at the end of the day, in compliance with hygiene legislation

Captive bolts – where captive bolt stunning is used, plug the captive bolt hole to prevent leakage of SRM (fragments of CNS tissue) during handling and dressing.

Exercise care and take all appropriate hygiene precautions when detaching heads.

Flaying – ensure skinning is complete when bovine heads are flayed.

Inspection point – the head inspection point should be situated close to the place where the head is detached from the carcass. Transport the head to this point in a manner that is hygienic and minimises the potential for cross-contamination of meat or surroundings with SRM.

Bovine brains and eyes – bovine brains and eyes must only be removed for permitted use (such as instructional, diagnostic or research purposes) and must not cause contamination to meat intended for human consumption.

Horns – cattle horns are not SRM so can be harvested. However the cornual process of the frontal bone is SRM in cattle over 12 months of age as it is part of the skull. Care must be taken not to break into the cranial cavity during horn removal.

B2. to B4. Compliance regarding conditions for removing head meat in cutting plants

- Follow all relevant head meat removal conditions for cutting plants.

B2. to B4. Good practice

The following conditions are to be complied with:

1. The heads intended for transport to the cutting plant shall be suspended on a rack during the storing period and the transport from the slaughterhouse to the cutting plant.
2. The frontal shot hole and the foramen magnum shall be properly sealed with an impermeable and durable stopper before being moved from the conveyor or hooks to the racks. Where the brainstem is sampled for laboratory testing for BSE, the foramen magnum shall be sealed immediately after that sampling.
3. The heads which have not been properly sealed in accordance with point 2, where the eyes are damaged or lost immediately prior to or after slaughter or which were otherwise damaged in a way which might result in contamination of the head meat with central nervous tissue shall be excluded from transport to the specifically authorised cutting plants.
4. A sampling plan for the slaughterhouse using an appropriate laboratory test to detect central nervous system tissue shall be in place to verify the proper implementation of the measures to

reduce contamination.

5. The harvesting of head meat shall be carried out in accordance with a control system, recognized by the competent authority, to ensure the prevention of possible contamination of head meat. The system shall include at least:
 - all heads shall be visually checked for signs of contamination or damage and proper sealing before the harvesting of the head meat begins
 - head meat shall not be harvested from heads which have not been properly sealed, where the eyes are damaged or which were otherwise damaged in a way which might result in contamination of the head meat with central nervous tissue. Head meat shall also not be harvested from any head where contamination from such heads is suspected.
 - without prejudice to general rules on hygiene, specific working instructions shall be in place to prevent contamination of the head meat during transport and harvesting, in particular where the seal is lost or the eyes damaged during the activity
6. A sampling plan for the cutting plant using an appropriate laboratory test to detect central nervous system tissue shall be in place to verify that the measures to reduce contamination are properly implemented.

B2. Compliance regarding head CNS sampling plan

- Apply a sampling plan using an appropriate laboratory test to detect CNS tissue and verify that the measures to reduce contamination are properly implemented.

B2. Good practice

Central nervous system testing – a CNS testing regime is required to be implemented if head meat harvesting is undertaken after the head has been removed from the conveyor or hooks.

The head CNS sampling plan to be followed can be found at 'Annex 1.'

L

Legal requirement

Regulation (EC) No. 999/2001 (as amended) Annex V point 7

TSE (England) Regulations 2010: Schedule 7 paragraph 5

B5. Tongues of bovine animals of all ages intended for human or animal consumption shall be harvested at the slaughterhouse by a transverse cut rostral to the lingual process of the basihyoid bone.

B5. Compliance regarding bovine tongues

- Remove bovine tongues by a transverse cut rostral to the lingual process of the basihyoid bone.

B5. Good practice

Complete flaying and washing of the detached head before tongues are harvested.

The cut should be applied at the level of the last vallate papillae. Any material behind the last vallate papillae must be disposed of as SRM.

Trim tongues to remove any residual connective tissue.

In animals tested for TSEs, tongues must remain correlated with the carcass pending receipt of the results.

C. Removal of SRM – bovines

L

Legal requirement³

Regulation (EC) No. 999/2001 (as amended), Annex V, point 4.1

The TSE (England) Regulations 2010: Schedule 7 paragraph 7

C1. Specified risk material shall be removed at:

- (a) slaughterhouses, or, as appropriate, other places of slaughter;
- (b) cutting plants, in the case of vertebral column of bovine animals.

The TSE (England) Regulations 2010 (as amended), Schedule 7, paragraph 7(1)

C2. Any person who removes specified risk material in any premises or place other than premises or a place in which that specified risk material may be removed under points 4.1 or 4.3(b) of Annex V of EC 999/2001 is guilty of an offence.

The TSE (England) Regulations 2010(as amended), Schedule 7, paragraph 8(1)

C3. When a bovine animal is slaughtered in a slaughterhouse or the carcass of a bovine animal is transported to a slaughterhouse following emergency slaughter elsewhere, the occupier of the slaughterhouse must remove all specified risk material (other than those parts of the vertebral column that are specified risk material and specified risk material contained in or attached to offal) as soon as is reasonably practicable after slaughter and in any event before post-mortem inspection.

The TSE (England) Regulations 2010(as amended), Schedule 7, paragraph 8(2)

C4. The occupier must:

- (a) as soon as reasonably practicable after post-mortem inspection, consign any offal that has been removed from the carcass and that contains or is attached to specified risk material to an appropriate area of the slaughterhouse; and
- (b) as soon as reasonably practicable after the offal is consigned there and in any event before the offal is removed from the slaughterhouse, remove the specified risk material.

C1. to C4. Compliance regarding SRM removal

- All bovine SRM, except vertebral column and SRM contained in or attached to offal, must be removed from the carcass in the slaughterhouse, as soon as practicable after slaughter and before post mortem inspection.
- All SRM contained in or attached to offal must be consigned to an appropriate area of the slaughterhouse and removed as soon as is reasonably practicable after post mortem inspection.

C1. to C4. Good practice

Present carcasses for inspection only after all appropriate SRM has been removed.

Should any of the SRM be diseased and adherent to the carcass, local arrangements should be made with the OV on the course of action.

Remove intestines from the duodenum to the rectum and mesentery completely and hygienically from the carcass and present for inspection. Carry out total separation of the last four metres of small intestine, the caecum and the mesentery (including mesenteric fat) from any other green offal not disposed as in the gut room. The last four metres of small intestine, the caecum and the mesentery (including mesenteric fat) are categorised as SRM and must be placed immediately in an SRM bin and subsequently stained without undue delay – see 'E'.

Spinal cord – is SRM in bovine animals over 12 months at slaughter. Remove spinal cord from bovine carcasses using a designated tool or knife to remove the meninges, fat and debris from the spinal canal so that no fragments of spinal cord can remain in the spinal canal. Cauda equina is not SRM. These are the nerves at the tail end of the spinal cord that run through the sacrum.

Comply with the following requirements:

- Ensure spinal cord and meninges do not come into contact with the floor or other surfaces of the slaughterhouse.
- Cover chain mail gloves with rubber gloves.
- Change protective clothing as often as necessary to minimise cross-contamination.
- Wash hands frequently.
- Use clean, sterilised tools for each carcass.
- Wash hands and sterilise tools after removal of SRM from each carcass.
- Where cleavers are used, the operative should examine the carcass for fragments of SRM and trim any bone spicules and dispose of them as SRM.
- Where bone dust is removed from the cut surface of the vertebral column using a low pressure warm water wash, the washings must be prevented from contaminating the slaughter hall or other carcasses.

L

Legal requirement ³

The TSE (England) Regulations 2010 (as amended), Schedule 7, paragraph 8(3)

C5. The FBO must consign any meat containing those parts of the vertebral column that are specified risk material as soon as is reasonably practicable:

(a) in the case of any animal that is aged over 30 months at slaughter, to a cutting plant authorised under paragraph 13(1)(a) of Schedule 7 of the TSE (England) Regulations 2010 or to a cutting plant located in another country of the United Kingdom and authorised under the corresponding provision applicable to that country or another Member State in accordance with point 10(2) of Annex V to the Community TSE Regulation.

C5. Compliance regarding vertebral column consignment

- Make sure that carcasses of animals aged over 30 months at slaughter are consigned to a cutting plant authorised to remove the vertebral column, as soon as is reasonably practicable (or to another Member State).

C5. Good practice

To cutting plants Carcasses and part carcasses of over 30 month bovine animals must only be consigned to cutting plants authorised to remove vertebral column from these animals.

The list of cutting plants authorised to remove vertebral column of over 30 months bovine animals is available at: https://www.food.gov.uk/sites/default/files/estabauthtoremovebovinevc_0.pdf

Labelling Until 30 June 2017, bovine carcasses, half carcasses, half carcasses cut into no more than three wholesale cuts that do not require vertebral column to be removed as SRM, must be marked with a blue striped label in the slaughterhouse prior to despatch to the cutting premises. The blue striped label should only be applied to carcasses under 30 months old. Any carcass that does not display a blue striped label, whatever the reason, must be regarded as containing SRM and must have its vertebral column removed as SRM.

From 1 July 2017, when the removal of the vertebral column is required, carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column shall be identified by a clearly visible red stripe on the label referred to in Article 13 of Regulation (EC) No 1760/2000, which amends the EU TSE Regulation (EC) 999/2001.

Transport The recommended method of operation (RMOP) for receiving premises (cutting plants) recommends segregation between carcasses containing SRM VC and those that do not, during transportation and beyond. Meat dispatched to such operators should, ideally, be segregated before despatch.

³ Requirements for slaughterhouses



Legal requirement ⁴

Regulation (EC) No. 999/2001 (as amended), Annex V, points 11.3(a) and 11.3(b)

C6. A control system shall be put in place for the removal of the vertebral column as specified in point 1(a). That control system shall include at least the following measures:

(a) Until 30 June 2017, when removal of the vertebral column is not required, carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column shall be identified by a clearly visible blue stripe on the label referred to in Article 13 of Regulation (EC) No 1760/2000.

From 1 July 2017, when the removal of the vertebral column is required, carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column shall be identified by a clearly visible red stripe on the label referred to in Article 13 of Regulation (EC) No 1760/2000.(b) Where applicable, specific information on the number of bovine carcasses or wholesale cuts of carcasses, from which the removal of the vertebral column is required, shall be added on the commercial document relating to consignments of meat. Where applicable, that specific information shall be added to the Common Veterinary Entry Document (CVED) referred to in Article 2(1) of Commission Regulation (EC) No 136/2004 (1) in the case of imports.

The TSE (England) Regulations 2010 (as amended), Schedule 7, paragraphs 8(4) - 8(5)

C7. No person shall include a blue stripe in the label referred to in Article 13 of Regulation (EC) No. 1760/2000 except in accordance with point 11.3(a) of Annex V to the Community TSE Regulation.

C6. and C7. Compliance regarding stripe labels

- Until 30 June 2017, mark the label applied to meat containing vertebral column that is not SRM with a blue stripe.
- Do not apply a blue stripe to the label of any carcass that contains SRM VC.
- From 1 July 2017, mark the label applied to meat containing vertebral column that is SRM with a red stripe.

C6. and C7. Good practice

Until 30 June 2017, the presence of the blue stripe on the label is an indicator that the VC is not SRM and therefore need not be removed. A label without a blue stripe indicates that the VC is SRM and must be removed. The absence of the blue stripe is an indicator that the VC is SRM, so must be removed. Any carcass or part carcass without a label should have the VC removed as SRM.

From 1 July 2017, the presence of the red stripe on the label is an indicator that the VCX is SRM and it must therefore be removed. The absence of a red stripe on the label is an indicator that the

⁴ Requirements for slaughterhouses

VC is not SRM and therefore need not be removed.

To assist with the transition to the revised arrangements, food business operators may wish to start applying a red stripe to relevant carcass labels before the implementation date. Likewise, they may continue to apply a blue stripe to relevant carcass labels (under 30 month bovines) after the implementation date if they wish to exhaust stocks of labels, provided that red labels are applied to all of the carcasses and wholesale cuts from cattle over 30 months old.

Marking an over 30 month carcass with a blue stripe label is an offence.

L

Legal requirement⁵

The TSE (England) Regulations 2010 (as amended), Schedule 7, paragraphs 8(4) - 8(5)

C8. The FBO must identify meat containing vertebral column that is not specified risk material in accordance with point 11.3(a) of Annex V to the Community TSE Regulation and provide information in accordance with point 11.3(b).

C8. Compliance regarding documentation

- Record the specific number of carcasses / part carcasses requiring VC removal as SRM and those not requiring VC removal as SRM on commercial documentation.

C8. Good practice

The specific number of carcasses / part carcasses from which removal of VC is required and the number of those from which removal of VC is not required must be recorded in the commercial documentation accompanying the consignment.

⁵ Requirements for slaughterhouses



Legal requirement⁶

Regulation (EC) No. 999/2001 (as amended) Annex V point 4

The TSE (England) Regulations 2010: Schedule 7, paragraph 7(1)

C9. Specified risk material shall be removed at:

- (a) slaughterhouses, or, as appropriate, other places of slaughter;
- (b) cutting plants, in the case of vertebral column of bovine animals

The TSE (England) Regulations 2010, Schedule 7 paragraph 7(2) (a)

C10. In the case of a cutting plant, it is an offence to remove:

- (a) any part of the vertebral column that is specified risk material from bovine animal unless the plant is authorised under paragraph 13(1)(a)

C9. and C10. Compliance regarding vertebral column removal authorisation

- Only remove SRM vertebral column from over 30-month carcasses in cutting plants specifically authorised to do so by the FSA.
- Only remove SRM VC from imported over 30 month carcasses in cutting plants authorised to remove VC from domestically produced OTM animals.

C9. and C10. Good practice

Only cutting plants that have been authorised under paragraph 13(1)(a) of Schedule 7 to the Transmissible Spongiform Encephalopathies (England) Regulations 2010 (as amended) are permitted to remove VC from domestic and imported over 30 month carcasses.

OTM application packs are available from the Approvals Team at FSA, York. See chapter 1 'Introduction' for contact details.

OTM and OTM imported carcasses may be unloaded / processed without the FSA being present on site. Operators will be subject to spot checks which take place on a risk-based frequency. The FSA should be given 24 hours' notice of the arrival of such consignments.

⁶ Requirement for cutting plants

L

Legal requirement ⁷

The TSE (England) Regulations 2010 (as amended); Schedule 7 paragraph 14

C11. The occupier of a cutting plant authorised under paragraph 13(1) commits an offence if he does not, as soon as reasonably practicable after arrival at the plant of meat, and in any event before the meat is removed from the plant, remove from the meat all specified risk material of a kind which the authorisation relates.

C9. to C11. Compliance regarding vertebral column removal (cutting plants)

- Remove VC that is SRM from meat as soon as reasonably practicable after it arrives and in any event before the meat leaves the plant.

C9. to C11. Good practice

Vertebral column – SRM in bovine animals over 30 months at slaughter.

Documentation – commercial documentation must be checked to verify that the number of carcasses received with blue stripe labels matches the number of carcasses shown as not requiring VC removal, and that the number of those without blue stripe labels matches the number shown as requiring VC removal.

Removal of SRM VC – must take place in accordance with the relevant protocol.

Copies of the protocol are available from FSA Approvals Team, York. See chapter 1 'Introduction' for contact details.

Comply with the following requirements:

- Carry out random checks of carcasses for spinal cord and inform the FSA if any is found.
- Maintain effective separation of carcasses containing SRM and those not containing SRM at all times.
- Ideally, carry out de-boning in a single batch on a dedicated line.
- It is best practice to clean after each batch has been processed. Clean and disinfect after each day's production in compliance with food hygiene legislation.
- Hold carcasses in a separate secure chiller or on separate dedicated rails.
- Make sure that SRM is removed by staff adopting the necessary hygiene measures to avoid the risk of cross-contamination (avoid touching the carcass with hands or implements that have been used to remove, or have come into contact with, SRM without washing / cleaning in between).
- After removal from the carcass, handle SRM so that there is no contact with any other animal material.

⁷ Requirement for cutting plants

Staining and disposal – following removal, the vertebral column must be stained and sent for disposal as SRM Category 1 ABP – see ‘E’.

D. Removal of SRM – sheep and goats

L

Legal requirement ⁸

Regulation (EC) No. 999/2001 (as amended), Annex V, point 4

D1. Specified risk material shall be removed at: slaughterhouses, or, as appropriate, other places of slaughter.

The TSE (England) Regulations 2010, Schedule 7, paragraph 9

D2. When a sheep or goat is slaughtered in a slaughterhouse or the carcase of a sheep or goat is transported to a slaughterhouse following emergency slaughter elsewhere, the occupier of the slaughterhouse must remove all specified risk material (other than the spinal cord and specified risk material in or attached to offal) as soon as reasonably practicable after slaughter and in any event before post-mortem inspection.

(2) The occupier must:

(a) as soon as reasonably practicable after post-mortem inspection, consign any offal that has been removed from the carcase and that contains or is attached to specified risk material to an appropriate area of the slaughterhouse; and

(b) as soon as reasonably practicable after the offal is consigned there and in any event before the offal is removed from the slaughterhouse, remove the specified risk material.

(3) In the case of a sheep or goat over 12 months at slaughter, or which has a permanent incisor erupted through the gum, he must as soon as is reasonably practicable after slaughter:

(a) remove the spinal cord at the slaughterhouse before the post-mortem inspection

(b) send the meat to a cutting plant authorised under paragraph 13(1)(b) of Schedule 7 of the TSE (England) Regulations 2010, or

(c) in accordance with point 10.1 of Annex V to the Community TSE Regulation, send the meat to a cutting plant in another member State provided that the Food Standards Agency has entered into a written agreement with the competent authority of the receiving member state, and the dispatch is in accordance with that agreement

D1. and D2. Compliance regarding sheep and goat SRM

- Identify animals that are either over one year old or have a permanent incisor erupted through the gum.
- Remove all sheep and goat SRM in the slaughterhouse (except spinal cord in carcasses being consigned to a cutting plant authorised to remove spinal cord).

⁸ Requirements for slaughterhouses

- All SRM contained in or attached to offal must be consigned to an appropriate area of the slaughterhouse and removed as soon as is reasonably practicable after post mortem inspection.

D1. and D2. Good practice

FBO age checks

In consultation with the OV, establish a system of age checking. Options include:

- **Ante-mortem checks** – some batches of spring lambs are clearly identifiable at ante-mortem inspection.
- **Post mortem dentition checks** – possibly at point of head removal where done manually.
- Treat all carcasses as from animals with one or more permanent incisor erupted.

Present carcasses for inspection only after all appropriate SRM has been removed. See SRM list at '19.2.'

Should any of the SRM be diseased and adherent to the carcass, local arrangements should be made with the OV on the course of action.

Skull, including brain and eyes, and tonsils

The skull, including brain and eyes, and tonsils are SRM in sheep and goats over 12 months or with one or more permanent incisors erupted through the gum.

- **Horns** – if horns are to be removed, do this carefully without breaking into the cranial cavity to prevent contamination of the horns by central nervous system tissue. Such removal must occur before the head is detached from the carcass.
- **Heads** – exercise care and all hygienic precautions when detaching the head to avoid SRM contamination of the carcass, adjacent carcasses and the environment.
- **Head meat** – recovery of head meat from sheep and goats over 12 months of age must only occur at the slaughterhouse where appropriate facilities exist and the operation can be carried out hygienically.

If tongue or cheek meat is to be removed for human consumption, flay the head first. Then remove the meat taking care not to contaminate the meat with brain or tonsil material. Remove any remaining visible traces of brain or tonsil.

- **Staining and disposal** – after head meat has been recovered, stain the remainder of the head and dispose of it as SRM Category 1 ABP – see 'E'.

Spleen

Spleen is SRM in sheep and goats of all ages.

Spleens must be removed completely and, wherever possible, whole. Ideally, separation of the spleen from green offal should take place in the slaughter hall. Make sure individual spleens are presented to FSA / FSS staff for inspection and that these remain correlated with relevant carcasses until post mortem inspection is completed.

- **Staining and disposal** – following inspection, the spleen must be stained and disposed of as SRM Category 1 ABP – see ‘E’.

Ileum

The ileum is SRM in sheep and goats of all ages.

Ileum separation should take place in the gut room after post-mortem inspection in accordance with the following:

- To allow for a margin of error, approximately 60cms (24”) of intestine, from the ileocaecal junction towards the small intestine, should be removed⁹.
- The removed section of small intestine must be treated as SRM Category 1 ABP. If the ileum is not separated from the intestines, it and any attached intestine must be treated as SRM category 1 ABP.
- **Staining and disposal** – following inspection, the ileum must be stained and disposed of as SRM Category 1 ABP – see ‘E’.

L

Legal requirement¹⁰

The TSE (England) Regulations 2010, Schedule 7, paragraph 12

D3. It is an offence to remove the spinal cord or any part of it from a sheep or goat aged over 12 months at slaughter or that had one or more permanent incisors erupted through the gum (other than for the purposes of veterinary or scientific examination) except by:

- (a) longitudinally splitting the whole vertebral column, or
- (b) removing a longitudinal section of the whole vertebral column including the spinal cord

D2. and D3. Compliance regarding spinal cord

- Once all SRM, except spinal cord has been removed, either:
 - remove the spinal cord at the slaughterhouse before the post-mortem inspection; or
 - send the meat to a cutting plant authorised by the FSA to remove SRM spinal cord; or
 - send the meat to another member state (MS), provided the FSA has agreed in writing to its despatch, and the MS for which it is destined has agreed in writing to receive it
- Remove spinal cord that is SRM either by:
 - longitudinally splitting the vertebral column; or
 - removing a longitudinal section of the whole vertebral column including the spinal cord.

D2. and D3. Good practice

⁹ Staff are not required to measure the length of intestine but to use their judgement

¹⁰ Requirement for slaughterhouses

Spinal cord is SRM in sheep and goats over 12 months or with one or more permanent incisors erupted through the gum.

Spinal cord must be removed at the slaughterhouse or, unless destined for another member state, the carcass must be consigned to an authorised cutting plant for the spinal cord to be removed there.

Make sure carcasses containing SRM spinal cord are segregated from those that do not contain SRM spinal cord.

Where the storage of carcasses awaiting spinal cord removal as SRM is necessary, ensure the storage arrangements are secure and under the control of the OV.

Make sure that carcasses are re-presented for inspection for compliance with the regulations following removal of the spinal cord.

Removal – the only permitted methods for removing spinal cord are:

- splitting the vertebral column longitudinally and then removing the spinal cord; or
- removing a longitudinal section of the vertebral column containing the spinal cord

It is an offence to remove the spinal cord by any other method, such as by suction method from an unsplit carcass

Staining and disposal – following inspection, the spinal cord spleen must be stained and disposed of as SRM Category 1 ABP – see 'E'.

L

Legal requirement ¹¹

The TSE (England) Regulations 2008, Schedule 7, paragraph 7

D4. (1) Any person who removes specified risk material in any premises other than premises in which that specified risk material may be removed under points 4.1 or 4.3(a) of Annex V to the Community TSE Regulation is guilty of an offence.

(2) In the case of a cutting plant, it is an offence to remove:

(a) the spinal cord from any sheep or goat over 12 months at slaughter or which has a permanent incisor erupted through the gum, unless the plant is authorised for the purpose of such removal under paragraph 13(1)(b) of schedule 7 of the TSE (England) Regulations 2010.

D4. Compliance regarding authorisation

- Remove sheep and goat spinal cord that is SRM in slaughterhouses or, as appropriate, other places of slaughter, or in cutting plants specifically authorised for that purpose.

¹¹ Requirements for cutting plants

- Do not remove the spinal cord from any sheep or goat over 12 months at slaughter or which has a permanent incisor erupted through the gum unless the plant is authorised.

D4. Good practice

It is an offence for cutting plants that are not authorised under paragraph 13

(1) (b) of Schedule 7 of the Transmissible Spongiform Encephalopathies (England) Regulations 2010 to remove SRM spinal cord.

Requests for authorisation should be made to the FSA. Approvals Team, York. See chapter 1 'Introduction' for contact details.

L

Legal requirement ¹²

The TSE (England) Regulations 2010, Schedule 7, paragraph 14

D5. The occupier of a cutting plant authorised under paragraph 13(1) commits an offence if that occupier fails to, as soon as is reasonably practicable after arrival at the plant of meat, and in any event before meat is removed from the plant, remove from the meat all specified risk material of a kind to which the authorisation relates.

D5. Compliance regarding spinal cord removal

- Remove the spinal cord as soon as reasonably practicable after arrival of the carcass at the authorised cutting plant, and in any event before meat is removed from the plant.

D5. Good practice

Removal of the spinal cord may be carried out under FSA supervision.

- Make sure you give the FSA at least 48 hours' notice of the intention to remove SRM spinal cord to enable an FSA officer to attend if required.
- Make sure carcasses awaiting the removal of spinal cord are stored securely.
- Maintain effective separation of carcasses containing SRM and those not containing SRM at all times.
- Where spinal cord is to be removed from a hot carcass prior to chilling, split the carcass with care to prevent contamination of the environment with spinal dust, and wash the carcass using a low-pressure warm water wash.

For removal methods – see 'D3.'

¹² Requirements for cutting plants

E. Staining, storage and consignment of SRM

L

Legal requirement

Regulation (EC) No. 999/2001 (as amended), Annex V, point 3

E1. All specified risk material shall be stained with a dye or, as appropriate, marked immediately on removal, and disposed of in accordance with the provisions laid down in Regulation (EC) No 1069/2009, and in particular, Article 12.

The TSE (England) Regulations 2010, Schedule 7, paragraphs 16 and 17

E2. (1) The occupier of any premises where specified risk material is removed commits an offence if that occupier fails to comply with point 3 of Annex V to the EU TSE Regulation (marking and disposal).

(2) For the purposes of that point:

(a) staining involves treating the material (whether by immersion, spraying or other application) with:

(i) a 0.5% weight / volume solution of the colouring agent Patent Blue V (E131, 1971 Colour Index No 42051 (a)); or

(ii) such other colouring agent as may be approved in writing by the Secretary of State or the Food Standards Agency; and

(b) the stain must be applied in such a way that the colouring is and remains clearly visible:

(i) over the whole of the cut surface and the majority of the head in the case of the head of a sheep or goat; and

(ii) in the case of all other specified risk material, over the whole surface of the material.

E1. and E2. Compliance regarding staining of SRM

- Immediately after removal, stain all SRM with a dye and dispose of it in accordance with Regulation (EC) No 1069/2009.
- Treat the material (whether by immersion, spraying or other application) with:
 - a 0.5% weight / volume solution of the colouring agent Patent Blue V (E131, 1971 Colour Index No 42051 (a) or such other colouring agent as may be approved; and
 - apply the stain so that the colouring is and remains clearly visible:
 - over the whole of the cut surface and the majority of the head in the case of the head of a sheep or goat; and
 - in the case of all other SRM, over the whole surface of the material

E1. and E2. Good practice

SRM must be stained before it leaves the slaughterhall or cutting area unless doing so risks contamination of fresh meat, in which case stain must be applied in a suitable area as soon as the SRM leaves the slaughterhall or cutting area:

- Any material left attached to SRM (except SRM bovine vertebral column and sheep / goat spinal cord) after dressing of the carcase.
- Any material that comes into contact with that material or with SRM after it has been removed from the carcase.
- Make sure adequate supply of 0.5% solution of Patent Blue V is available to meet staining requirements.
- Make sure stain is prepared correctly using measuring equipment.

Stain should be applied to each layer of SRM and a suitable tool, dedicated to the task, used to stir the SRM to ensure the stain achieves optimum coverage.

L

Legal requirement

The TSE (England) Regulations 2010, Schedule 7, paragraphs 16 and 17

E3. Pending consignment or disposal from the premises or place where it was removed, the occupier must ensure that specified risk material is adequately separated from any food, feedingstuff or cosmetic, pharmaceutical or medical product and held in an impervious covered container that is labelled as either:

- (a) containing specified risk material; or
- (b) Category 1 animal by-products and including the words “For disposal only”.

E4. The occupier must ensure that the container is thoroughly washed as soon as is reasonably practicable each time it is emptied, and disinfected before use for any other purpose.

E3. and E4. Compliance regarding storage and disposal of SRM

- Make sure that before consignment or disposal, SRM is adequately separated from any food, feedingstuff or cosmetic, pharmaceutical or medical product.
- Keep SRM in an impervious covered container that is labelled as either:
 - containing SRM; or
 - Category 1 animal by-products and including the words “For disposal only”
- Wash the container thoroughly each time it is emptied, and disinfected before use for any other purpose.

E3. and E4. Good practice

Storage – make adequate provision for the correct storage of SRM.

Transfer SRM to correctly labelled storage containers without undue delay. The container labels must be indelibly marked with the words:

- “Contains SRM”; or

- “Category 1 animal by-products - For disposal only”.

Use only storage containers that have lids, are made of impervious material and leak-proof.

Disposal – must be in accordance with Regulation (EC) No 1069/2009 (The Animal By-products Regulation) – see ‘19. Introduction’.

Make provision for SRM to be removed from premises by appropriately approved Category 1 animal by-products collector. The local Animal and Plant Health Office should be able to provide details of collectors on request.

Guide – guidance on disposal is available in a separate FSA publication. See the ‘Industry guide on edible co-products and animal by-products’ at:
www.food.gov.uk/foodindustry/guidancenotes/meatregsguid/coproductbyproductguide.

Maintain records of all SRM consigned from the premises and retain for two years.

Cleaning - wash every container used for storing SRM thoroughly as soon as reasonably practicable each time it is emptied.

Disinfect containers before use for any other purpose.

F. Prohibition on mechanically separated meat production

L

Legal requirement

Regulation (EC) No. 999/2001 (as amended), Annex V, point 5

F1. It shall be prohibited in all member states to use bones or bone-in cuts of bovine, ovine and caprine animals for the production of mechanically separated meat.

F1. Compliance regarding mechanically separated meat (MSM)

- Do not use bones or bone-in cuts of bovine, ovine or caprine animals for producing mechanically separated meat.

F1. Good practice

Mechanically separated meat – means the product obtained by removing meat from flesh-bearing bones after boning, using mechanical means resulting in the loss or modification of the muscle fibre structure.

Bones or bone-in cuts from cattle, sheep or goats must not be used for the production of mechanically separated meat.

G. Imports of carcasses / part carcasses

L

Legal requirement ¹³

Regulation (EC) No. 999/2001 (as amended), Annex V, point 10.2

G1. By way of derogation from point 10.1, bovine carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters containing no SRM other than the vertebral column, including the dorsal root ganglia, may be dispatched from one Member State to another without the latter's prior agreement.

Regulation (EC) No. 999/2001 (as amended), Annex V, point 10.1

G2. Member States may allow dispatch of heads or of un-split carcasses containing SRM to another Member State only after that Member State has agreed to receive the material and has approved the conditions of dispatch and transport.

The TSE (England) Regulations 2010, Schedule 7, paragraph 15

G3. For the purposes of point 10(1) and point 10(2) of Annex V to the EU TSE Regulation, where meat containing those parts of the vertebral column of a bovine animal that are SRM is brought into England from another member State, the importer must send it directly to a cutting plant authorised under paragraph 13(1) (a), and failure to do so is an offence.

Regulation (EC) No. 999/2001 (as amended), Annex V, point 4.1

G4. SRM shall be removed at: (a) slaughterhouses, or, as appropriate, other places of slaughter, (b) cutting plants, in the case of vertebral column of bovine animals.

G1. to G4. Compliance regarding authorisation of imports

- Bovine carcasses or permitted wholesale cuts containing no SRM other than the vertebral column may be imported without prior agreement.
- Before importing heads or carcasses containing SRM, make sure that the FSA (the UK competent authority) has agreed to receive this material from the despatching member state, which must be sent direct to authorised cutting plants.
- Only authorised premises may accept and handle imports of bone-in OTM carcasses or permitted wholesale cuts.

G1. to G4. Good practice

Only bovine carcasses, half carcasses, half carcasses cut into no more than three wholesale cuts, and quarters containing no SRM other than the vertebral column are permitted to be imported without prior agreement. This means that imports of smaller cuts, for example, boxed bone-in cuts from cattle over 30 months of age, are not permitted.

Check with the FSA if there is an agreement for receiving imports of bovine heads or carcasses containing specified risk material (SRM). If not, approach the exporter to ask their competent

¹³ Imports of carcasses / part carcasses from EU countries

authority to seek the FSA's agreement to this trade.

Note that at present in the UK, bovine head meat may only be harvested in slaughterhouses. It is, therefore, not permitted to import whole bovine heads for removal of head meat in cutting plants.

Make sure that the premises has a suitable authorisation issued by the FSA before agreeing to receive imports of bone-in OTM carcasses or permitted wholesale cuts from outside the UK. Cutting plants must also be authorised to remove spinal cord in sheep / goats before importing unsplit carcasses containing SRM.

Removal, staining and disposal of SRM vertebral column – refer to guidance in 'C' and 'E'.

L

Legal requirement

Regulation (EC) No. 999/2001 (as amended), Annex V, point 11.3¹⁴

G5. A control system shall be put in place for the removal of the vertebral column as specified in point 1(a). That control system shall include at least the following measures:

(a) Until 30 June 2017, when removal of the vertebral column is not required, carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column shall be identified by a clearly visible blue stripe on the label referred to in Article 13 of Regulation (EC) No 1760/2000.

From 1 July 2017, when the removal of the vertebral column is required, carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column shall be identified by a clearly visible red stripe on the label referred to in Article 13 of Regulation (EC) No 1760/2000.

(b) Where applicable, specific information on the number of bovine carcasses or wholesale cuts of carcasses, from which the removal of the vertebral column is required, shall be added on the commercial document relating to consignments of meat. Where applicable, that specific information shall be added to the Common Veterinary Entry Document (CVED) referred to in Article 2(1) of Commission Regulation (EC) No 136/2004 (1) in the case of imports.

G5. to G7. Compliance regarding labels and documentation

- Until 30 June 2017, use a blue stripe label to identify carcasses or wholesale cuts not requiring removal of vertebral column.
- From 1 July 2017, use a red stripe label to identify carcasses or wholesale cuts requiring the removal of vertebral column.
- Consignment documents must contain the number of carcasses or wholesale cuts from which removal of the vertebral column is required and the number where it is not required.

¹⁴ Imports of carcasses / part carcasses from EU countries

G5. to G7. Good practice

Until 30 June 2017, carcasses / part carcasses received with a blue stripe on the label will be from animals under 30 months of age and therefore the vertebral column is not SRM and need not be removed. If the carcass / part carcass has a plain white label or no label at all the vertebral column must be removed, stained and disposed of as Cat 1 ABP.

From 1 July 2017, carcasses / part carcasses received with a red stripe on the label will be from animals over 30 months of age and therefore the vertebral column is SRM and must be removed.

The documentation accompanying the consignment should indicate both the number of carcasses / part carcasses that require vertebral column to be removed and the number that do not.

Keep records of consignments that contain VC SRM for OV inspection when required.

L

Legal requirement ¹⁵

Regulation (EC) No. 999/2001(as amended), Annex IX, Chapter C, Section B

G8. Imports of products of bovine, ovine and caprine animals referred to in Section A of Chapter C of Annex IX of Regulation 999/2001 (as amended) from a country or region with negligible BSE risk shall be subject to the presentation of an animal health certificate in accordance to Section B of that chapter.

G8. Compliance regarding imports from third countries with negligible risk

- Reject consignments from third countries with negligible risk without the necessary animal health certificate.

G8. Good practice

Only accept whole carcasses or permitted cuts from bovines with animal health certificates. The certificate should attest that:

- the country is classified as posing a negligible risk
- the animals from which the product were derived were born, continuously reared and slaughtered in that country and passed ante- and post-mortem inspections
- If the country has had indigenous BSE cases:
 - the animals were born after the date the feed ban was introduced
 - products do not contain or are not derived from SRM, or mechanically separated meat derived from ruminant bones

Contact the FSA at least 72 hours (or a mutually agreed period of notice) in advance of an imported beef delivery.

¹⁵ Meat from countries / regions with negligible risk

The FSA may carry out random / intelligence-led checks of imported consignments.

L

Legal requirement ¹⁶

Regulation (EC) No. 999/2001(as amended), Annex IX, Chapter C, Section C, point 1

G9. Imports of products of bovine, ovine and caprine animals referred to in Section A of Chapter C of Annex IX of Regulation 999/2001 (as amended) from a country or region with controlled risk shall be subject to the presentation of an animal health certificate in accordance to point 1 of Section C of that chapter.

Regulation (EC) No. 999/2001(as amended), Annex IX, Chapter C, Section C, point 2

G10. By way of derogation from point 1(d) of Chapter C, Section C, carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters containing no SRM other than the vertebral column including the dorsal root ganglia, may be imported from countries / regions with controlled risk.

G8. to G10. Compliance regarding imports from third countries with controlled risk

- Reject permitted consignments from third countries with controlled risk that do not have the necessary health certificate.
- Follow labelling and documentation requirements.

G8. to G10. Good practice

Only accept whole carcasses or permitted cuts from bovines with animal health certificates. The certificate should attest that:

- the country is classified as posing a controlled risk
- the animals from which the meat is derived passed ante- and post-mortem inspections
- the animals from which the meat is derived have not been slaughtered after stunning by gas injection, or slaughtered by gas injection or slaughtered after pithing
- products do not contain or are not derived from SRM, or mechanically separated meat derived from ruminant bones

Contact the FSA at least 72 hours (or a mutually agreed period of notice) in advance of an imported beef delivery. The FSA may carry out random / intelligence-led checks of imported consignments.

Labelling and documentation – see ‘G5. to G7.’.

¹⁶ Imports of bovine, ovine and caprine carcasses / part carcasses from outside the EU

L

Legal requirement¹⁷

Regulation (EC) No. 999/2001(as amended), Annex IX, Chapter C, Section D, point 1

G11. Imports of products of bovine, ovine and caprine animals referred to in Section A from a country or region with undetermined BSE risk shall be subject to the presentation of an animal health certificate in accordance to point 1 of Section D of that chapter.

Regulation (EC) No. 999/2001(as amended), Annex IX, Chapter C, Section D, point 2

G12. By way of derogation from point 1(c), carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters containing no specified risk material other than the vertebral column including the dorsal root ganglia, may be imported.

G7. G11. and G12. Compliance regarding imports from third countries with undetermined risk

- Reject permitted consignments from third countries with undetermined risk that do not have the necessary health certificate.
- Follow labelling and documentation requirements.

G7. G11. and G12. Good practice

Only accept whole carcasses or permitted cuts from bovines with animal health certificates. The certificate should attest that:

- the country is classified as posing an undetermined risk
- the animals from which the meat is derived have not been fed meat and bone meal or greaves from ruminants and passed ante- and post-mortem inspections
- the animals from which the meat is derived have not been slaughtered after stunning by gas injection, or slaughtered by gas injection or slaughtered after pithing
- products do not contain or are not derived from SRM, nervous and lymphatic tissue exposed during the boning process or mechanically separated meat derived from ruminant bones

Contact the FSA at least 72 hours (or a mutually agreed period of notice) in advance of an imported beef delivery. The FSA may carry out random / intelligence-led checks of imported consignments.

Labelling and documentation – see ‘G5. to G7.’.

¹⁷ Imports of bovine, ovine and caprine carcasses / part carcasses from outside the EU

H. Exports of carcasses / part carcasses containing SRM

L

Legal requirement

Regulation (EC) No. 999/2001 (as amended), Annex V, point 10.1

H1. Member States may allow the dispatch of heads or of unsplit carcasses containing SRM to another member state only after that member state has agreed to receive the material and has approved the conditions of dispatch and transport.

Regulation (EC) No. 999/2001 (as amended), Annex V, point 10.2

H2. By way of derogation from point 10.1, carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters containing no SRM other than vertebral column may be dispatched from one Member State to another without the latter's prior agreement.

H1. and H2. Compliance regarding exports of carcasses containing SRM

- Seek prior agreement to export heads or un-split carcasses containing SRM from the destination Member State.
- Export only whole, half and quarter carcasses, and the permitted wholesale cuts containing SRM vertebral column.

H1. and H2. Good practice

To export carcasses of meat containing SRM (for example, un-split sheep carcasses over 12 months of age containing spinal cord) to another Member State (MS) it is necessary to obtain the agreement of the competent authority in the receiving MS.

The FSA will contact the competent authority of the destination MS on your behalf. Provide the TSE Policy team at FSA (see chapter 1 'Introduction' for contact details) with full written details of the intended product, and the name, address, approval number, contact details of both the exporting and the receiving establishments.

The destination competent authority will inform the FSA if it agrees to the particular product being sent to their territory or not. If agreed, approved conditions of dispatch and transport will be set out, which the FSA will pass to the operator to carry out.

Labelling and documentation – carcasses must have a plain white label indicating that vertebral column must be removed before the meat is sold to consumers. See sections 'C1. to C4.', 'C5.', 'C6. and C7.' and 'C8.'.

Indicate on the consignment documents the number of carcasses that require the vertebral column to be removed, and the number of carcasses that do not.



Legal requirement

Regulation (EC) No 999/2001 (as amended) Annex V, paragraph 10.3

H3. Exports outside of the community of heads and of fresh meat of bovine, ovine or caprine animals containing specified risk material is prohibited.

H3. Compliance regarding prohibited exports

- Ensure no carcasses / part carcasses containing SRM or heads are exported to countries outside the European Union.

H3. Good practice

Operators exporting this material to third countries are in breach of the TSE Regulations and will, therefore, be subject to enforcement action.

19.5. Official control requirements



Legal requirement

Regulation (EC) No. 999/2001 (as amended), Annex V point 11.1

Member States shall carry out frequent official controls to verify the correct application of the Regulations and that measures are taken to avoid any contamination, particularly in slaughterhouses, cutting plants or other places where SRM is removed.

Regulation (EC) No. 854/2004 Annex I Chapter II E

Official controls must be carried out to check that the removal, separation and, where appropriate, marking of SRM is properly carried out.

Official controls must be carried out to ensure that meat plant operators take all necessary measures to avoid contaminating meat with SRM during slaughter (including stunning) and removal of SRM.

Regulation (EC) No. 854/2004 Annex I Chapter 1 points 1 & 2(c)

Audits must be conducted to verify continuous compliance with meat plant operators' own procedures concerning any collection, transport, storage, handling, processing and use or disposal of SRM for which the meat plant operator is responsible.

Audits must be conducted to ensure that operators' procedures guarantee, as far as possible, that meat does not contain SRM except as provided for under Community legislation (for example, bovine carcasses in slaughterhouses containing SRM VC) and has been produced in accordance with community legislation on TSEs.

Annex 1. Head meat sampling plan¹⁸**Regime (i)**

Week 1	
1-200 heads / day	<p>On a daily basis, for every 50 heads the following samples should be taken:</p> <ul style="list-style-type: none"> • one sample from head (left or right cheek) prior to removal of head meat¹⁹ • one sample of meat harvested from the head²⁰
>200 heads / day	<p>On a daily basis, for every 100 heads the following samples should be taken:</p> <ul style="list-style-type: none"> • one sample from head (left or right cheek) prior to removal of head meat¹⁹ • one sample of meat harvested from the head²⁰

The samples need not be from the same head within the batch of 50 or 100.

Results – if all results negative the following Regime (ii) can be followed for Week 2. If positive results obtained, repeat Regime (i) until negative results obtained.

Regime (ii)

Week 2	
Every 100 heads	<p>On a weekly basis, for every 100 heads the following samples should be taken:</p> <ul style="list-style-type: none"> • one sample from head (left or right cheek) prior to removal of head meat¹⁹ • one sample of meat harvested from the head²⁰

The samples need not be from the same head within a batch of 100. The batch can straddle more than one day.

Results – if all negative results, the following Regime (iii) can be followed. If positive results obtained, repeat Regime (i) until negative results obtained then repeat Regime (ii) until negative results obtained before proceeding to Regime (iii).

¹⁸ See 'B2. to B4. Head CNS sampling plan'.

¹⁹ Where a sample is to be taken from the left or right cheek it should be ensured that material from the surface of the cheek is included in the sample.

²⁰ Where head meat is to be sampled from an individual head after removal from the head, the meat should be collected separately and the sample taken prior to the meat from that head being placed in the larger container holding meat from all heads.

Regime (iii)

Week 3	
1 – 300 / week	<p>Over a fortnight the following samples should be taken.</p> <ul style="list-style-type: none"> • one sample from head (left or right cheek) prior to removal of head meat¹⁹ • one sample of meat harvested from the head²⁰ <p>The samples need not be from the same head and need not be taken the same day over a fortnight.</p>
>300 / week	<p>Over a fortnight the following samples should be taken (two samples each of):</p> <ul style="list-style-type: none"> • a sample from head (left or right cheek) prior to removal of head meat¹⁹ • meat harvested from the head²⁰ <p>The four samples need not be taken from the same head. All four samples may not be from the one head.</p>

Results – if positive results received, revert to Regime (ii). If negative results then obtained revert back to regime (iii) or if positive results obtained, revert to Regime (i) until negative results obtained; then follow Regime (ii) until negative results obtained before moving back to Regime (iii).