Chapter 2.1

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

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1. Introduction

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1.1 Purpose of FCI and CCIR

1.1.1 Purpose of food chain information (FCI)

Food chain information (FCI) is used by slaughterhouse Food Business Operators (FBOs) to assess any potential hazards associated with the animals intended for slaughter as part of their HACCP-based food safety management systems.

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

FBO's responsibilities:

- Evaluate the FCI and then make it available to the OV without delay;
- Make decisions about accepting animals and/or imposing special processing arrangements, such as slaughter at the end of a run, reducing line speed or additional dressing requirements.

OV's responsibilities:

- Must review the FCI before ante-mortem inspection to determine the inspection procedures required;
- Verify the FBO's HACCP plan/s including risk assessment of potential hazards contained in the FCI and whether the HACCP principles and procedures are correctly implemented.

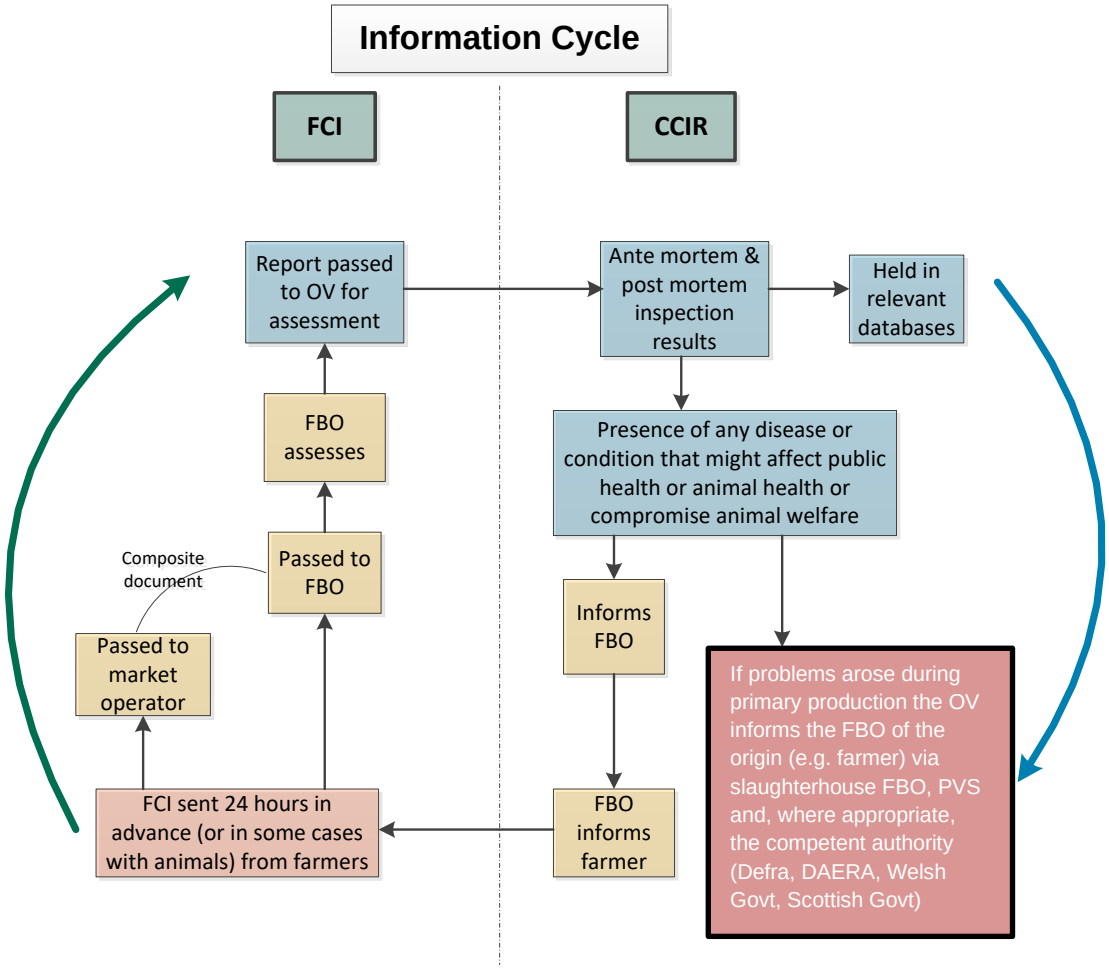
1.1.2 Purpose of collection and communication of inspection results (CCIR)

Collection and Communication of Inspection Results (CCIR) provides valuable information to the farmer and the farmer's veterinarian, allowing actions to be taken on farm to improve animal health and welfare which will result in improvements in food safety.

If ante and/or post-mortem inspections reveal animal health and/or welfare problems which arose during primary production, the Authorised Officer (AO) must send a report back to the producer (farmer). This may take place via the FBO. Rejected meat receipt (PMI 4/8) may be used for this purpose, but it is acceptable to use alternative formats, providing equivalent information.

If ante or post-mortem inspections reveal the presence of any disease or condition that might affect public or animal health or indicate compromised animal welfare, the OV should inform the slaughterhouse FBO and/or report to the relevant Local Authority (LA)/Trading Standards (TS) and Animal and Plant Health Agency (APHA), refer to Chapter 2.3 on Animal Welfare and Chapter 6 on Notifiable Diseases.

1.2 Information cycle (FCI and CCIR)



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

1.3 Legislation

1.3.1 Regulations

The information cycle (FCI and CCIR) is required by Regulations 852/2004, 853/2004, 2019/624 and 2019/627.

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

1.3.2 FCI implementing measures as per Regulation 2019/627

The Competent Authority is responsible to inform the FBOs of the holdings of provenance on the minimum information that needs to be contained by an FCI supplied to the slaughterhouse.

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

1.3.3 Additional FCI requirements: broilers

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

The Welfare of Farmed Animals (Amendment) Regulations 2010 (Scotland) implement Council Directive 2007/43/EC and specify additional Food Chain Information requirements in respect of conventionally reared meat chickens.

References: Council Directive 2007/43 (EC) and SSI No 388/2010 – The Welfare of Farmed Animals (Scotland) Regulations 2010

1.4 FSS Operational staff role

Inspection and verification	By	Frequency	Time code
Review FCI and use information for ante-mortem inspection	OV (or OA, if there was on-farm AMI conducted)	One per batch from a producer or for individual animals	Official Controls
Carrying out ante-mortem inspection and recording data	OV/OA under OV supervision (if applicable) on species other than poultry and lagomorphs. And under OV responsibility in all species.	Individual animals/ Batches of poultry/ Recording by animal or batch	Official Controls
Carrying out post-mortem inspection and recording data	OA/OV for abnormal uncommon conditions and for all totally rejected carcases.	Individual carcases and offal. Recording by carcase or batch	Official Controls
Communication of inspection results	Any OA can update OWS, complete and sign PMI 4/8 based on OV decision for each total rejection, however the OV reports the results to the slaughterhouse FBO or to the primary producer	Exception based	Official Controls

	and/or APHA / LA for the findings concerning public health, animal health and welfare.		

1.4.1 Implementation of CCIR

The FSS IT system (i.e. OWS) has been developed to allow collection and communication of the inspection results to the FBOs and producers. OWS is available for all slaughtered species in Scotland.

2. Food Chain Information

2.1 FCI: Poultry

2.2 FCI: Pigs

2.3 FCI: Other species

2.4 FCI: Receipt and check

2.1 FCI: Poultry

2.1.1 Background

It is a legal requirement that the FCI is supplied in respect of poultry intended for human consumption (HC).

The information should be provided by the FBO rearing animals (farmer or producer) not less than 24 hours before the arrival of the poultry at the slaughterhouse and is included in the form 'Poultry FCI' (Annex 8). This form has been provided by FSS to all slaughterhouse FBOs with details of the minimum FCI to be provided. However, slaughterhouse business operators can choose to use different templates, as long as the minimum required information is included.

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

Reference: A model FCI document is attached at Annex 8

2.1.2 FCI: *Salmonella* testing

There is a statutory requirement for *Salmonella* on-farm testing of most chicken and turkey flocks under the requirements of the UK Salmonella National Control Programmes (NCPs).

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

Salmonella testing requirements			
Species	**Testing requirements**	**Applicable to**	**Exclusions**
Fattening turkeys	Conventional production: flock test within the period of 3 weeks before slaughter of the birds Certified organic birds produced according to Regulation (EC) No. 889/2008 or birds slaughtered after 100 days of age: flock test within the period of 6 weeks before slaughter of the birds*	All commercial turkey producers with 500 or more birds unless exemption for 10,000 birds approved by APHA	Where operator has less than 500 birds (no NCP testing is ever required) **OR** the operator has between 500 and 10,000 birds and the operator supplies direct to the consumer / local** retailers or where all production is for private domestic use only Such operators who have been granted an exemption from undertaking NCP testing by APHA do not have to undertake NCP samples but their flock may be subject to official NCP sampling in which case the result should be included in their FCI; this exemption must be declared on the FCI documentation

Salmonella testing requirements			
Species	**Testing requirements**	**Applicable to**	**Exclusions**
Adult breeding chickens (*Gallus gallus*)	Flock test at least every 3 weeks during production*	All breeding chicken flock operators with 250 or more breeding birds producing hatching eggs	Where operator has less than 250 birds in production (no NCP testing is ever required) **OR** Where eggs are produced for reasons other than production / hatching (for example, for research purposes) If such a flock is to be slaughtered for human consumption, a *salmonella* NCP test must be undertaken before slaughter at the timings described under 'Conventional broiler chickens' (for birds slaughtered at or before 81 days of age) or 'Certified organic or slow growing broilers' (at least 82 days of age at slaughter)
Adult breeding turkeys	Flock test (if sampled on farm at up to 4 week intervals) or test of eggs at the hatchery at least every 3 weeks during production*	All breeding flock operators with 250 or more breeding turkeys producing hatching eggs	Where operator has less than 250 birds in production (no NCP testing is ever required)

Salmonella testing requirements			
Species	**Testing requirements**	**Applicable to**	**Exclusions**
Laying chickens producing eggs for human consumption	Adult flocks tested at 22-26 weeks age and then every 15 weeks during production Pullets tested within 2 weeks before moving to the laying unit (between 14 – 17 weeks age) Sample dates roughly 37 – 41, 52 – 56 and 67 – 71 weeks of age Provided the sample date is broadly compliant with these timelines, the flock can be considered to be in compliance*	All commercial laying chicken flocks where 350 or more birds on the premises producing table eggs (Class A eggs) for human consumption	Where operator has less than 350 birds in production **AND** supplies direct to the consumer/local** retailers or where all production is for private domestic use only **OR** Where the flock does not produce Class A eggs for human consumption (for example, produces only Class B eggs or eggs for research/other purposes) If such a flock is to be slaughtered for human consumption a *salmonella* NCP test must be undertaken before slaughter at the timings described under 'Conventional broiler chickens' (for birds slaughtered at or before 81 days of age) or 'Certified organic or slow growing broilers' (at least 82 days of age at slaughter

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

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

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

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

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

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

The FCI must state:

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

2.1.3 On farm restrictions: OV actions

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

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

However, a restriction notice is not always served on a *Salmonella* positive flock. If no restriction notice has been served, no movement licence will have been issued by APHA, even if the FCI states that the birds have tested positive for *Salmonella*.

Whether or not a restriction notice is issued to a particular farmer will depend on the situation and the specific sector NCP. If no movement licence is received, the OV should contact the APHA office to confirm.

Reference:

Regulation 2160/2003

Regulation 200/2010 (implementing legislation for breeding chickens)

Regulation 517/2011 (implementing legislation for laying chickens)

Regulation 200/2012 (implementing legislation for broilers)

Regulation 1190/2012

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

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

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

2.1.4 Council Directive 2007/43/EC

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

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

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

Reference: SI No 388/2010 – The Welfare of Farmed Animals (Scotland) Regulations 2010

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

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

These are:

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

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

2.1.6 Poultry slaughterhouse FBO responsibility

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

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

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

Regulation: 853/2004, Annex II, Section III, 1, 2, 5.

2.1.7 OV responsibility

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

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

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

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

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

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

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

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

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

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

FBO actions:

- Inform the OV with regards to the Salmonella status from the FCI's content and the procedures to process the flock.
- Retain the affected batch(es) and slaughter at the end of the production day to minimise the risk of cross contamination. If this is not possible on welfare grounds, slaughter at the end of a production run.
- After slaughter, undertake a full cleansing and disinfection of all equipment and machinery, including changing the water in the scalding tanks, and renewing the water in the spin chillers. However, cleaning and disinfection of chillers is not mandatory, but recommended.
- Where a high risk Salmonella positive batch has been slaughtered during the production day (either in error or on welfare grounds), then the production should be stopped as soon as the affected batch has been slaughtered, and a full clean down as above must take place before any further slaughtering commences.
- The carcases from high risk Salmonella positive batches cannot be released for human consumption unless they meet the requirements of the table below, should the FBO choose to test the poultry carcasses to ensure these comply with the process hygiene and food safety criteria as required by No 2073/2005 (Microbiological Criteria for Foodstuffs).
- Follow the HACCP based procedures regarding placing the meat on the market.

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

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

Note 1	Meat to be tested under point 1.28 of Annex I, Chapter I of 2073/2005 the food safety criteria (absence in 5 samples of 25 gr each (neck flap)).
Note 2	Measures should be taken to minimise the risk of potential cross-contamination at all stages when handling high risk S*almonella* positive batches.
Note 3	Legislation requires that FBOs check FCI and act upon the information received. The FBO may use the batches of affected meat for purposes other than those for which it was originally intended, provided that this use does not pose a risk for public or animal health and provided that this use has been decided within the procedures based on HACCP principles. These should include handing, C and D and further treatment or disposal of the birds
Note 4	The FBO has the option of carrying out a flock test, by sampling 150 birds at the abattoir from a high risk *Salmonella* positive flock (using method as per note 1). If the result of this test is negative, the flock should still be processed as a high risk *Salmonella* positive as a preventive measure to ensure protection of public health and to minimise any potential cross contamination of the slaughterhouse facilities but the meat can be released for human consumption as fresh meat. Remaining birds from this flock have to be processed in the same abattoir, and immediately after the results are obtained. Thinning would not be an option on these circumstances. The 150 birds sample is considered to be representative to assess the risk status of the fresh meat to be placed on the market. For the purposes of this instruction, a flock is defined as a group of birds reared in the same house within the same farm. For birds not confined solely to a house a flock is equivalent to a group of birds that share physically a designated area.
Note 5	Once a *Salmonella* positive result is obtained in a flock, the *Salmonella* status does not usually change, even if subsequently collected NCP sample results for that flock are negative. The exception is if a subsequent officially collected confirmatory sample negates this result (official confirmatory samples are only collected in breeding and laying flocks by APHA (GB) or DAERA (NI), and are not collected in every positive breeding or laying flock). Flocks are to be processed as *Salmonella* positive high / low if there has ever been a positive *Salmonella* result unless a subsequent officially collected confirmatory sample was negative (in which case the original operator collected NCP sample is officially deemed a false positive).
Note 6	Notwithstanding of note 5, long term rearing birds (e.g. fattening turkeys, slow reared broilers or breeding flocks) can recover to negative after an initial *Salmonella* positive result. In these cases, the statutory *Salmonella* testing required prior to slaughter should confirm the latest negative test of the flock. The FCI must however show all *Salmonella* testing results and, if there are no other concerns, the flock can be slaughtered for human consumption. In case

	of high risk *Salmonella* serovars, the flock can be slaughtered as if it was a low risk *Salmonella* serovar. In case of low risk *Salmonella* serovars the flock can be slaughtered as any normal flock.
Note 7	If the Salmonella positive result is linked to a serovar used for vaccinating the flock (which should be stated in the laboratory result), this flock is not considered as Salmonella positive for the purposes of the birds being slaughtered for human consumption, and the flock can be processed as any other normal flock.

2.1.9 FBO action where a positive result for lower risk (i.e. non-regulated) *Salmonella* serovar is received

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

- Inform the OV with regards to the Salmonella status from the FCI's content and the procedures to process the flock.
- Retain the affected batch and slaughter them at the end of the production day, or if this is not possible on welfare grounds, at the end of a production run.
- If slaughtered at the end of a production run, a thorough cleaning of the plucking and evisceration rooms must be undertaken after processing the batch and before any further processing takes place. A full cleaning and disinfection is not required.
- Where a positive batch has been processed in error in the middle of a production run, then the production run should be stopped as soon as the affected batch has been processed, and a thorough cleaning of the plucking and evisceration room, including equipment, undertaken before any further processing commences. Note that a full cleaning and disinfection is not required.
- In any case, after the finish of production for the day, a full cleansing and disinfection of all equipment and machinery, including changing the water in the scalding tanks, and renewing the water in the spin chillers must be undertaken.
- Following production, in the absence of any relevant AM or PM findings, the carcases can enter the food chain as normal.
- With regards to the microbiological criteria (**Regulation 2073/2005**) of *Salmonella (spp)* absence in minced meat/meat preparations/other meat products, it is recommended meat from non-regulated Salmonella positive serovars not to be used for these products.

Note: Poultry meat preparations, poultry minced meat and meat products tested under 2073/2005 must be negative to all *Salmonella* serotypes, not just S. typhimurium or S. enteritidis.

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

2.1.10 OV action where a positive *Salmonella* test result is received

The OV is to:

- check which *Salmonella* serotype is detailed on the FCI (or if serotyping is still pending, assume serogroups B and D are high risk flocks unless *Salmonella enteritidis* or *Salmonella typhimurium* have already been excluded) and ensure that the relevant clean-down and/or disinfection procedure is followed (as detailed in the previous sub-topics)
- check the date of the sampling and confirm compliance with the period required as per table above
- check that the high / low risk procedure has been followed in accordance with the FBO's HACCP-based food safety management system
- notify the inspection team that the flock is positive, and ensure that the appropriate judgement on pericarditis is followed in accordance with the information contained on the Pericarditis Poultry Condition Card (see Chapter 2.4 Post-mortem Inspection).
- In case of specific incidents that might have a considerable impact on the animal welfare (i.e. lengthy breakdowns), the OV must contact the Veterinary Advisor (VA) for further assessment of situation and guidance regarding processing *Salmonella* positive flock(s).
- Where non-compliance is found, action should be taken in accordance with the hierarchy of enforcement as outlined in chapter 7 on 'Enforcement'.

Note: Under Regulation 2019/627, the OV has the right to impose conditions, upon the competent authority request, on the processing of animals when animal or public health can be compromised.

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

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

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

Where the flock **was** eligible for testing, and where the primary producer confirms that the test result is available, the OV must ensure that a copy of the test result is sent or

faxed to the slaughterhouse. Once received by the FBO, action should be taken with the consignment in accordance with the test result received.

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

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

APHA contact details: APHA (SSC – Business Support) CSCOneHealthSalmonella@apha.gov.uk and telephone 0345 601 4858.

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

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


FCI Verification
FBO arranges slaughter plan and requests the FCI from the producer
No FCI provided
FBO assesses the FCI
FBO to request FCI from producer
FCI passed to OV for signing off
FCI not provided, the batch/ flock cannot be slaughtered for HC
FCI does not include salmonella test results OR Date of sampling not within required timeline
FCI complete including salmonella test date within the required period and test result is available
OV notifies SSC Worcester of non-compliance within 2 days
Producer exempt from NCP requirements
Producer not exempt from NCP requirements
No further action required
No further action
FBO contacts producer and enquiries re: salmonella testing
Salmonella test results not available; FBO to contact producer
Salmonella test results not within required testing window
Salmonella test results available and compliant with requirements
If birds are still on farm
If birds are already at the abattoir
To be discussed on a case by cases basis with the FSS poultry portfolio team
OV reminds producer of requirement to provide full FCI to accompany all slaughter batches
OV notifies SSC Worcester of non-compliance
Birds to be processed as high risk salmonella positive
OV notifies SSC Worcester of non-compliance within 2 days of detection
No further action required
SSC Worcester contacts local APHA office with producer details
*If birds have already been delivered to the abattoir with no FCI, the FBO has 24 hours to provide it. The birds can be slaughtered as high risk for salmonella control purposes and detained under OV control. Offal to be detained for 24 hours or disposed of as category 2 ABP.
APHA contacts producer, establishes level of non-compliance and takes appropriate official action. May refer to local authority for enforcement action.

2.1.12 *Salmonella* group rather than serotype provided

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

Result	Action
Salmonella groups D or B*	As high risk *Salmonella* positive
Salmonella groups C, G or E	As low risk *Salmonella* positive

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

2.2 FCI: Pigs

2.2.1 Pigs slaughterhouse - FBO responsibility

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

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

Regulation: 853/2004, Annex II, Section III, 1, 2, 5

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

Food Chain Information for food business operator.

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

The FCI form requires the FBO to provide information about production systems to determine if testing for *Trichinella* is required. Pigs that are **not** from controlled housing conditions (CHC) should be tested for *Trichinella* as set out in EU Regulation 2015/1375 laying down specific rules on official controls for *Trichinella* in meat.

Regulation: 2015/1375 Annex IV Chapter I (criteria for controlled housing conditions).

Reference: A model FCI document is attached at Annex 6

2.2.2 Methods of receiving pig FCI

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

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

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

All of the above methods are acceptable.

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

2.2.3 Pigs arriving without FCI

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

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

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

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

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

2.3 FCI: Other species

2.3.1 FCI implementation for other species (other than poultry and pigs)

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

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

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

Reference: Model FCI documents are attached at Annex 5 (for cattle and calves) and Annex 7 (for sheep and goats).

2.3.2 FCI in cases of on farm emergency slaughter

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

2.3.3 Additional FCI requirement for cattle

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

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

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

2.3.4 Additional FCI requirement for other species susceptible to bovine TB

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

2.4 FCI receipt and check

2.4.1 FCI receipt by the OV

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

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

Where poultry and pigs have undergone veterinary ante-mortem inspection at the holding of provenance and have the relevant certificate, the FCI may accompany the animals rather than arriving 24 hours in advance.

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

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

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

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

2.4.2 OV role

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

- animals with a disease or condition that may be transmitted to animals or humans through the handling or eating of meat must be rejected for slaughter and killed separately under conditions such that other animals cannot be contaminated and declared unfit for human consumption
- change slaughterhouse process (for example, reduce line speed or increase number of inspectors)
- slaughter animals/batch of animals last (for example, if known to carry a pathogenic organism)
- detain animal(s) or carcase(s) for further testing

2.4.3 Animals with no FCI

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

Regulation: 853/2004, Annex II, Section III, 6.

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

Regulation: 2019/627 Article 40

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

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

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

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

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

Regulation: 2019/627 Article 40

Further information is available in section 4 on 'Verification and enforcement' in this chapter.

2.4.4 The Cascade principle in the use of medicines

The cascade principle allows veterinary surgeons to legally prescribe medicines that are not authorised, at a different concentration or for another specie for a relevant clinical case. The Cascade is a risk-based decision tree to help veterinary surgeons decide which product to use when and at which concentration when no authorised veterinary medicine is available or authorised.

A veterinary surgeon prescribing or administering a medicine to food-producing animals under the Cascade principle must specify an appropriate withdrawal period. When setting this withdrawal period, the veterinary surgeon must consider known information about the use of the product on the authorised species and concentrations when prescribing under the Cascade principle.

Where the product is not used as authorised, for example, when a higher dose or longer duration of treatment is used, or a species for which the product is not indicated is treated, care needs to be taken to ensure a reasonable withdrawal period is set. This ensures that no residues of veterinary medicines above the Maximum Residue Limit remain at the time of slaughter or when produce is taken.

Unless the medicine indicates a withdrawal period for the species concerned and at the required concentration, this should not be less than 28 days for meat from poultry and mammals, including fat and offal.

Regulation: The Veterinary Medicines Regulations 2013, Schedule 4, Paragraph 2.

Reference: Guidance "The cascade: prescribing unauthorised medicines"

Reference: Guidance on the Use of cascade – Annex 9

3. Collection and Communication of Inspection Results

3.1 Introduction

3.2 Recording of inspection data (CCIR)

3.3 Broiler Trigger Reports

3.4 CCIR: feedback

3.1 Introduction

3.1.1 Duty of FSS

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

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

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

Regulation: 2019/627 Article 39

3.1.2 Recording of data

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

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

3.2 Recording of inspection data (CCIR)

3.2.1 Recording ante and post-mortem inspection results

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

Note: The PMI 4/8 will still be available for staff to use if required due to local circumstances.

3.2.2 Plants with no IT connection

Where an establishment has no FSS IT connectivity the FCI, AMI and PMI data is to be collected at that plant and then entered at a later point in time by the MHI or OV when a suitable connection is available. Arrangements need to be made at local level, in consultation with the OM and VA.

3.3 Broiler Trigger Reports

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

Where welfare triggers are exceeded, a report will need to be generated. These reports are generated by the FSS Operations team and are checked by Field Veterinary Coordinator. The FSS Operations team then sends the individual reports to APHA and the producer, with a copy to FSS staff at the relevant establishment.

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

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

The FSS team in plants will use the information collected from AMI and PMI to complete the Broiler Trigger Report Form (Annex 4). This spread sheet form will then be sent to operations@fss.scot on a daily basis.

3.3.1 Completing the Broiler Trigger Report Form

AMI and PMI results will be used for this form. Only data for broilers from intensive indoor production system will be used. Data from free range producers or Aviagen producers (research birds) should not be used. The form should be completed for all batches with more than 1000 birds per batch.

When multiple batches of birds from the same house and holding are processed at the same abattoir in the same day, data from these batches will be combined so that the trigger system uses house level AM/PM data. When data from individual batches cannot be amalgamated together for a particular house, the information in this report will be shown as a batch or as a mixed house batch. When birds are processed together from multiple houses on the same farm (they mixed batches/houses), the age, Cumulative Daily Mortality Rate (CDMR) and house mortality (HM) might not be the same for all houses and it doesn't need to be inserted on the form.

Stocking density must be completed. If this is over 39 kg/m2, the OV should inform APHA.

When CDMR data is not available, house mortality to date (HM) data will be used. For the purpose of completing the form, Septicaemia/Respiratory includes the following conditions: Respiratory Disease, Salpingitis, Hepatitis, Pericarditis and Perihepatitis.

Reference: Council Directive 2007/43/EC

3.4 CCIR: feedback

3.4.1 Feedback

Once the data is entered into the FSS IT system it is possible to access it and generate the report in form of PDF file or Excel sheet for the FBO, who can pass it on to the producers.

3.4.2 FBO reports

Any FBO wishing to receive the reports by email can do so by supplying a name and email address/addresses to the OV. Other ways of reporting the AM/PM data can be arranged at a local level and the details of these local arrangements should be included in the plant OV/OA duties protocol.

Note: FBOs may have the reports sent to multiple email addresses if they wish.

3.4.3 Producer reports

Local arrangements for feeding back inspection results should be agreed. For example, a copy of the feedback report may be printed and given to the slaughterhouse FBO to pass to the producer.

4. Verification and enforcement

4.1 Verification guidelines for species

4.2 Enforcement

4.1 Verification guidelines for species

Process	Responsibility
FCI is provided for all animals sent to slaughter.	FBO rearing animals
FCI may arrive with the animals (with the exception of poultry, for which it must arrive at least 24 hours in advance) but any item of FCI which might result in serious disruption to the slaughterhouse activity must be received in good time before the animals arrive.	Slaughterhouse FBO
The FBO checks the FCI and acts as per HACCP procedures by accepting / rejecting the animals for slaughter.	Slaughterhouse FBO
FBO makes FCI available to the OV (OV/OA if AMI on farm) and notifies them of any anomalies in FCI and of animals that have arrived without this information.	Slaughterhouse FBO
Animals are not slaughtered unless FCI is provided, or the OV permits slaughter and carcases and offal are detained until FCI is provided.	OV
AM Records: The OV/OA enters data into the FSS IT system for Ante-mortem recording	OV / OA
PM Records: The OV/MHI enters data on the FSS IT system for Post-mortem Inspection for all the species. PMI reports can be generated electronically and passed to the FBO or a Rejected Meat Receipt (Form PMI 4/8) can be completed for each batch of animals processed if the FBO prefers to receive the results in that form or if the electronic system is not available on the day **Note:** In general (and there may be exceptions to this), a 'batch' relates to a group of animals from the same epidemiological unit, all of which are from the same producer, delivered in the same means of transport and on the same day	OV / OA

4.1.1 Rejected meat receipts

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

Form PMI 4/8 is no longer required when the inspection data has been entered on the FSS IT system. If needed, a copy of the reports can be generated electronically, printed and handed to the FBO. A PMI 4/8 form can be used when there is no FSS IT system at the establishment or if the FBO specifically asks for that form of report.

When needed, enter all relevant inspection findings on to a Rejected Meat Receipt (Form PMI 4/8) for each batch of animals processed.

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

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

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

4.2 Enforcement

4.2.1 When FCI is not received

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

Regulations 853/2004 requires that FBO must not accept animals onto the slaughterhouse premises unless they have requested, and been provided with, relevant FCI.

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

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

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

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

4.2.2 FCI wrong or misleading

The Competent Authority is to take appropriate action if they discover that the accompanying records, documentation or other information do not correspond with the real situation on the holding of provenance or the real condition of the animals or if they deliberately aim to mislead the OV.

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

If an FCI is absent or clearly deficient for conditions which have implications for public health, the OV must discuss the concerns with the VA for example, where the OV considers fraudulent information is being supplied by a producer.

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

Reference: 2019/627, Article 42.

4.2.3 FCI incomplete

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

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

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

- the animal(s) come from a holding or an area subject to movement prohibition for reasons of animal or public health or;
- the rules on the use of veterinary medicinal products have not been complied with or;
- other conditions adversely affecting human or animal health are present;
- they must be slaughtered separately and declared unfit for human consumption.

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

4.2.5 Disposal of meat declared as unfit for human consumption

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

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

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

5. Annexes

Annex 1 Cumulative Daily Mortality Rate (CDMR)

Annex 2 Model document: Letter to FBO permitting slaughter

Annex 3 Deleted

Annex 4 Broiler Trigger Report Form

Annex 5 Model document: FCI for cattle and calves

Annex 6 Model document: FCI for pigs

Annex 7 Model document: FCI for sheep and goats

Annex 8 Model document: FCI for poultry

Annex 9 Veterinary Medicines Guidance Note - Guidance on the use of cascade